

menu

Examples

APPETIZERS

Tartin de Jitomate Cherry

Masa, Hojaldre Horneada con queso cabra, jitomate cherry y Jamon serrano

(Cherry Tomato & Goat Cheese Tarte, Serrano Ham)

Empanadas de Espinacas y Queso

(Cheese & Spinach)

Empanadas de Pollo, elote y queso Oaxaca, Salsa Jitomate

(Chicken)

Empanadas de Res

(Shredded Beef)

Moroccan Grilled Chicken Brochette

Grilled Lemon Wedge

Moroccan Grilled Lamb Brochette

Tzatziki Sauce

Flash Fried Moroccan Vegetable Spring Rolls

With Tamarindo Dipping Sauce

Ceviche De Camaron

Camaron Fresco, Jugo de Limon, Cebolla Morada, Pepino,
Cilantro

(Fresh Shrimp, Lime Juice, Shaved Red Onions, Cucumber,
Chery Tomatoes, Local Spices & Herbs, in a light Avocado
Dressing)

Tostada de Ceviche /Pescado

Pescado Fresca Del Dia, Jugo de Limon, Jitomate Cherry,
Cebolla Morado, Pina, Cilantro,

(Fresh Fish of the Day, Lime Juice, Shaved Red Onions, Cherry
Tomatoes, Pineapple, Cilantro, Mango, in a light Avocado
dressing)

Tostados De Atun

Tostados de Atun Fresco, Salsa de Sesamo, Soya con Recado
Negro, Pepino, Aderezo de Chipotle y cilantro

(Fresh Tuna, Lime Juice, Sesame Oil, Soy Sauce with Ginger,
Diced Cucumber, Chery Tomatoes, in a light Chipotle &
Cilantro Dressing)

Calamar a la Ambre Epices

Calamar Fritos en Salsa Picante, Zumo de Limon y aderezo
tartaro

(Fried Squid, Salsa Picante, Lime Juice, Tartar Sauce)

Late Night Bites

Assorted Mini Quesadillas: Oaxaca Cheese, Chicken, Beef

DINNER MENU TABLESCAPE

Sunset Taco Dinner

Starters

Fresh Guacamole

Pico De Gallo

Assorted Chips

Salsa Verde, Mexican Macha Salsa

Main Course

Assorted Tacos to include:

(corn tortillas)

Pollo ala Plancha

Grilled Aranchera, Grilled Onions

Flashed Fried Local White Fish, Garlic Chipotle Aioli

Assorted Grilled Vegetables

Mexican Rice & Beans

Dessert

Freshly Made Churros

Dule De Leche & Caramel Sauce

Fajitas Dinner Menu

Starters

Fresh Guacamole

Pico De Gallo

Assorted Chips

Salsa Verde, Mexican Macha Salsa

Entrée

Grilled Chicken

Grilled Flank Steak

Grilled Onions

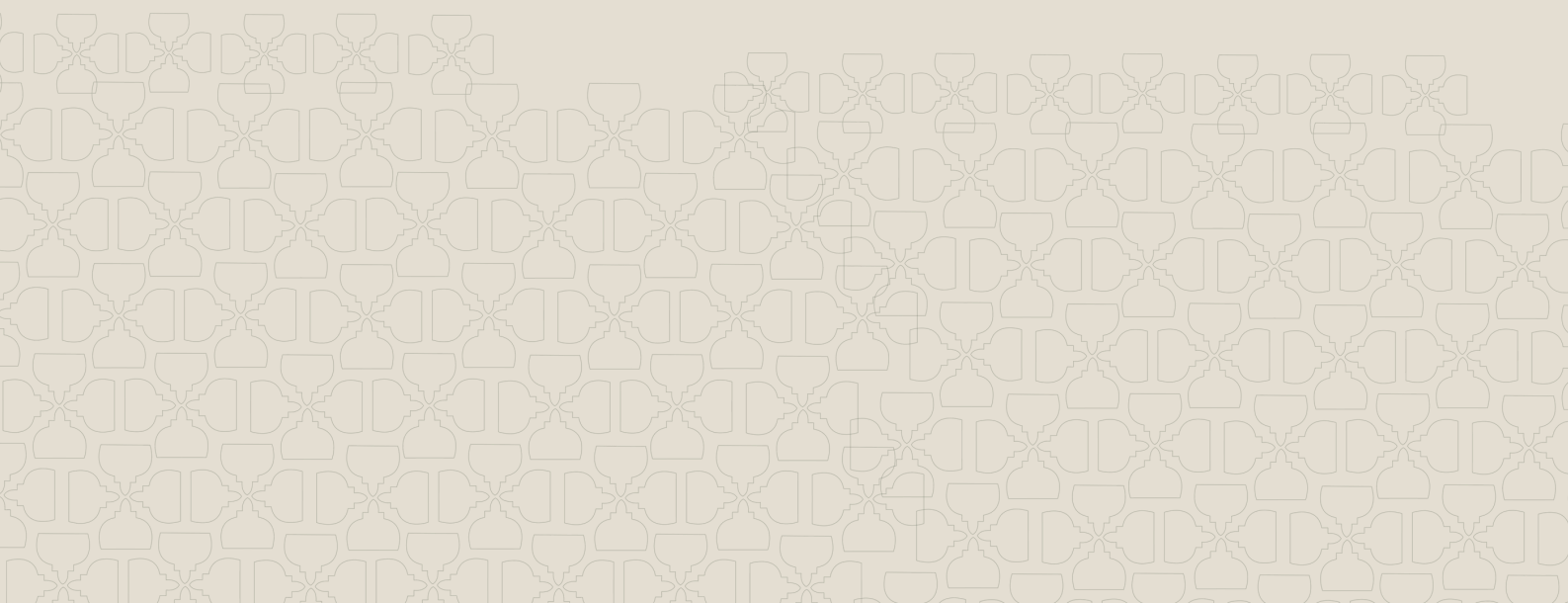
Assorted Grilled Vegetables

Mexican Rice & Frijoles

Corn Tortillas

Creamy Jalapeno Verde Sauce

Shredded Cheddar Cheese or Queso Fresco



Al Fresco Seafood Menu

(Accompanied by Pico De Gallo, Local Chips)

Mexican White Fish AguaChile
Diced Avocado, Red Onions, Fresh Cilantro, diced
Jalapenos
Served with corn Tostadas

Shrimp Salad
Served on a Half Avocado

Tuna Tostadas, Diced Avocado, Pickled Red Onions
Sliced Jalapeno, Fresh cilantro,

Chipotle Mexican Coleslaw
Shredded Cabbage, Carrots, Bell Peppers, lime juice
cilantro

Chipotle Mayo

Aqua Fresca

FOR YOUR CULINARY PLEASURES

Tresor D'Azteques

Salade

Salade "De Maison"

Arugula, Cucumber, Chickpeas, Bell Peppers, Red Onions, Tomatoes,
Croutons
House Vinaigrette

Entrée

Marinated Chicken Breast
Crushed Fine Herbs, Mango Coulis
Served with Coconut Rice

Pan Roasted Local White Fish

Tomatillo Sauce

Served with Roasted Potatoes, Cilantro

Seasoned Couscous

Served with Grilled Local Vegetables, Herbed Butter Sauce

Dessert

Homemade Cheesecake with Fresh Berries

Or

Caramel Flan with Coconut Flakes, Chocolate Sauce

Plus, Local Taxes & 18 % Service charges

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Racines D'Afrique

Salade

Salade "Tropical"

Mixed Greens, Cucumber, Tomatoes, Diced Mango, Pineapple,
Sliced Oranges, Avocados, Pepitas
Citrus Vinaigrette

Burrata Salad

Local Burrata, Sliced Tomatoes, Basil Leaves
Drizzled with Olive Oil, Pesto Coulis

Entrees

Grilled Filet of Salmon, Tropical Slaw Salad
Served with Papas Fritas (Herbed Roasted Potatoes)

Grilled Ribeye, Rosemary Butter, Grilled Onions & Nopales
Served with Garlic Whipped Potatoes

Sauteed Prawns, Garlic Butter,
Served with Sea Salt Baby Carrots, Thyme, Olive Oil

Dessert

Chilled Rice Pudding
Cinnamon, Shaved Coconut Flakes
&
Tres Leches Cake
Mixed Berries

Plus Local Taxes & 18 % Service charges

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