

Ambre Epices

TULUM

DINNER MENUS

(All entrees are accompanied by Pico De Gallo, Plantain chips)

Or

(Mexican Caesar Salad, Tortillas Strips, Guacamole Dressing)

CHICKEN MOLE

Served on a bed of Mexican Rice, Black Beans,

700 pesos per guest

COSTILLAS DE PUERCO

Grilled Nopales, Papas Fritas

700 pesos per Guest

BLACK BEAN SWEET POTATO BURGER

Shaved Cucumber, Red Onions, Bean Sprouts

On Artisan Bread

500 pesos per guest

DESSERT CHOICES

CHILLED RICE PUDDING

Cinnamon, Shaved Coconut Flakes

Or

TRES LECHES CAKE

Mixed Berries

(Minimum 10 guests)

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

1100 pesos per guest

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

900 pesos per guest

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

1500 pesos per guest

Create the Perfect Menu

A la Carte Menu choices

APPETIZERS

TARTIN DE JITOMATE CHERRY

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

(Cherry Tomato & Goat Cheese Tarte, Serrano Ham)

150 pesos each

EMPANADAS DE ESPINACAS Y QUESO

(Cheese & Spinach)

95 pesos each

EMPANADAS DE POLLO, ELOTE Y QUESO OAXACA, SALSA JITOMATE

(Chicken)

125 pesos each

Empanadas de Res

(Shredded Beef)

150 pesos each

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)

350 pesos

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)

350 pesos

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)

350 pesos

CALAMAR A LA AMBRE

Calamar Fritos en Salsa Picante, Zumo de Limon y aderezo tartaro
(Fried Squid, Salsa Picante, Lime Juice, Tartar Sauce)

400 pesos

