

# ' Restaurant

## Dinner Menu

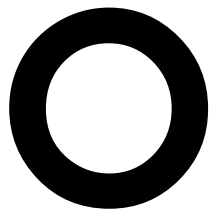
### Entrées

<b>Shrimp &amp; Champignons with garlic</b> with a touch of Red hot pepper (Chile de árbol)	\$145
<b>Melted Cheese</b> with artichokes and fresh arugula and garlic bread on the side	\$100
<b>Tuna Satays</b>	\$130
<b>Scallops Tostaditas</b> served with sliced avocado, cucumber, onion, lime and olive oil marinade, and organic sprouts	\$140
<b>Shrimp Pinchos</b> with orange and cream cheese sauce	\$145

### Salads

<b>Greek</b> Cucumber, tomato, black olives, feta cheese, onion and oregano	\$150
<b>Organic</b> baby lettuce, cherry tomatoes, caramelized seeds, alfalfa sprouts and basil vinaigrette	\$145
<b>Watermelon</b> With arugula, goat cheese, pistachio and mango vinaigrette	\$130
<b>Villa Amor</b> Fine selection of greens, apple, pecan, goat cheese dressed with a red fruits vinaigrette	\$135
<b>Cesar</b> In a Parmesan cheese basket	\$145

Prices in pesos, we take VISA & Master Card.  
Gratuity not included.



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## *Dinner Menu*

### *Main Courses*

<b>Adobo Shrimp</b>	\$320
Served w/ grilled pineapple salad, onion, chile serrano and fresh cilantro	
<b>Tropical Tuna</b>	\$300
with orange sauce, red hibiscus rice and plantain crouton	
<b>Red Snapper with a roasted garlic and lime sauce</b>	\$295
Served with tequila risotto	
<b>Mahi-Mahi with 3 hot peppers sauce</b>	\$290
Au gratin with Oaxaca cheese	
<b>Sea Bass in a Saffron Sauce</b>	\$310
With sautéed spinach and cherry tomatoes	
<b>Rib Eye in a fine herb sauce</b>	\$345
with a touch of black truffle, pink pure and vegetables	
<b>Filet Mignon</b>	\$330
With a chocolate and rosemary sauce, sided with champignons au vin blanc	
<b>Chicken Breast</b>	\$295
with a zucchini sauce and potato gratin	

### *Desserts*

Corn custard	\$70
Mango with Mezcal Sorbet	\$70
Pine nut ice cream	\$70
Vanilla ice cream	\$70
Lime Pie	\$70
Chocolate Cake	\$70

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