



### **Welcome Cocktail**

- *Spicy Mandarin Mezcalita*
- *Tequila Sour, Citrusy, Creamy and Refreshing*
- *Passioncolada with Maracuya, Coconut Cream and Rum*

### **Three Course Dinner**

#### **Pollo con Mole**

Traditional Tortilla Soup with Panela Cheese, Chicharrón, Crispy Tortilla and Sour Cream  
Chicken Breast Stuffed with Shredded Oaxaca Cheese topped with Rich Poblano Chile Mole  
Served with Cilantro Rice and Refried Beans  
Cream Cheese Flan with Caramel

#### **Pescado Zarandeado**

Shrimp Ceviche with Mango and Peanuts  
Catch of the Day Filet in Smoky Zarandeado Adobo served with Citrus Salad, Tomato and Safron  
Rice  
Cheese Cake with Seasonal Fruit Compote

#### **Picaña de Res**

Bruchetta with Peppers, Goat Cheese, Arugula and Olive Oil  
Beef Picaña with Chimichurri, Roasted Garlic Mash, Garlic and Thyme Buttered Carrots  
Chocolate Tart with Fresh Raspberries

#### **Pasta y Filete**

Caprese Salad with Tomato, Mozzarella, Basil and Balsamic Reduction  
Beef Filet served with Fettuccini in a Cream Sauce with Almonds, Ham, Parmesan and Thyme  
Crème brûlée, choose from Lavander or Thyme

**Paella**

Cream of Roasted Tomato Soup with Croutons and Mozzarella

Paella with Seafood and Chicken served with Toasted Bread and Aioli

Churros with Vanilla Ice Cream and Chocolate Sauce

**Price per additional person \$1,200 mxn**