

Traditional Mexican Cuisine Menu for Six in The Kitchen

\$100 nett per person

Please choose a dish from each section

Entrees

Shrimp ceviche

Spicy shrimps with chipotle served in a jicama

Fresh cactus salad with tomatoes, onions, coriander and Mexican oregano

Mains

Chiles en nogada

*(Stuffed poblano peppers with minced meat or cheese)
served with pecan cream sauce and pomegranate on top*

Chicken mixiotes

(Chicken with a traditional achiote sauce and spices, slow cooking process)

Pastel de carne

(Mexican meat loaf with bacon, mince beef, potatoes, carrots and poblano peppers)

Desserts

Crepes of Mexican cajeta

(goat's milk dessert)

Arroz con leche and Mexican vanilla

(Rice and milk dessert Mexican style)

Crepes of mangos or strawberries al tequila

Flan casero

Mexican mazapan

(Traditional peanut and almond dessert)

Corn cakes Mexican style