



## **OPTION A**

### First

#### **La Sopa de Tortilla**

Following the old recipes: richest tomato broth, chile pasilla with cream and epazote

OR

#### **La Mixta de la Huerta**

Mixed organic salad: lettuce & grilled bell peppers with cilantro-jalapeno vinaigrette

### Main Courses

#### **Tikin-Xic Fish Filet**

From Yucatan. Prepared in achiote, & grilled in a banana leaf

OR

#### **La Carne Asada a la Tampiqueña**

Grilled arrachera, one enchilada, beans & guacamole. Old fashioned dish.

Or

#### **El Mole Poblano**

Masterpiece of Mexican cuisine! Festful dish of chicken in a rich dark mole sauce of peppers, seed 7 spices (aprox. 35 ingredients) a feast for your palate!

Or

#### **El Chile en Nogada**

A specialty dish to celebrate Independence Day. Poblano pepper stuffed with sautéed meats, seeds and dried fruits. Served with a fresh walnut & sherry cream sauce.

One Mexico's finest.

### Dessert

#### **El Flan al Caramelo**

Famous caramel custard old fashioned style. Light & tasty.

*Mi Casa*



## **OPTION B**

### First

#### **\*El Ceviche de Pescado**

Fresh fish & small scallops, prepared in lime, garlic, green chile, tomato and oregano. Clean fresh taste due to the balanced acidity.

Or

#### **\*La Sopa de Tortilla**

Following the old recipes: richest tomato broth, chile pasilla with cream and epazote

### Main Courses

#### **\*Filete de Pescado a La Talla**

Catch of the day with the famous "Salsa Talla". Is from the Acapulco region, made from dried chiles, mostly chile ancho, lime and mayonnaise.

Or

#### **\*Carnitas**

Succulent pieces of pork with a crisp brown crust. A uniquely Mexican

OR

#### **\*La Carne Asada a la Tampiqueña**

Arrachera beef, one enchilada, rice, beans & guacamole. Old fashioned

Or

#### **\*El Chile en Nogada**

A specialty dish to celebrate Independence Day. Poblano pepper stuffed with sautéed meats, seeds and dried fruits. Served with a fresh walnut & sherry cream sauce. One Mexico's finest.

### Dessert

#### **\*El Flan al Caramelo**

Famous caramel custard old fashioned style. Light & tasty.

Or

#### **\*Pastel Tres Leches**

Traditional Three milk Cake

*Mi Casa*



## **OPTION C**

### First

#### **\*Campechana de Mariscos**

Cocktail of shrimp, scallops, fish & octopus.

Or

#### **\*La Mixta de la Huerta**

Mixed organic salad: lettuce & grilled bell peppers with a cilantro-jalapeno vinaigrette

Or

#### **La Sopa de Tortilla**

Following the old recipes: richest tomato, chile pasilla broth with cream and epazote.

### Main Courses

#### **Filet de pescado Sarandeado**

Marinated with herbs and spices, slowly grilled to perfection

Or

#### **El Mole Poblano**

Masterpiece of Mexican cuisine! Fistsfuls dish of chicken in a rich dark mole sauce of peppers, seed 7 spices (aprox. 35 ingredients) a feast for your palate!

Or

#### **El Filete de Res al Chipotle**

Grilled beef fillet in a rich chipotle sauce, with beans & potatoes. Tasty & a bit spicy

Or

#### **Camarones en Aguardiente**

Big shrimp flame broiled with tequila served with rice & roasted vegetables.

### Dessert

#### **Pastel Tres Leches**

Traditional Three milk Cake

OR

#### **Helado de Mango al Tequila Añejo**

Home made fresh Mango Ice Cream scented with one of our finest Tequilas

*Mi Casa*



**PREMIUM OPTION**

First

**Los Sopes Surtidos**

Plate in the center of the table with dough patties loaded with traditional dishes, black beans, onions & cheese

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**La Mixta de la Huerta**

Mixed organic salad: lettuce & grilled bell peppers with cilantro-jalapeno vinaigrette

OR

**La Sopita Del Mar**

Fresh seafood soup in a tomato- guajillo base served with Cilantro, lime and onions

Main Courses

**Big whole Cabo Lobster in our special butter y pico bravo (seasonal)**

Served with special black beans and rice

**El Chile en Nogada**

A specialty dish to celebrate Independence Day. Poblano pepper stuffed with sautéed meats, seeds and dried fruits. Served with a fresh walnut & sherry cream sauce.

One Mexico's finest...

Or

**El Filet de Res al Chipotle**

Grilled beef fillet in a rich chipotle sauce, with beans & potatoes. Tasty & a bit spicy

Or

**Camarones en Aguardiente**

Shrimp flame broiled with tequila served with rice & sautéed vegetables.

Dessert

**El Flan al Caramelo**

Famous caramel custard old fashioned style. Light & tasty.

OR

**Helado de Mango al Tequila Añejo**

Home made fresh Mango Ice Cream scented with one of our finest Tequilas