



Farm to Table

STARTER

(CHOOSE ONE)

CARROT AND STRAWBERRY

Charred baby carrots, strawberry, smoked beets, jocoque, goat cheese, carrot and white balsamic vinaigrette, arugula

OCTOPUS AGUACHILE

Dried chiles, pork chicharron, cucumber, avocado, red onion, lime, sesame, olive oil, corn tostadas

MAIN COURSE

(CHOOSE ONE)

ROAST CORNISH HEN

Roasted farm vegetables, arugula pesto, mulato demi

«LECHON» SUCKLING PIG

Puree of plantain, pasilla chile sauce, pickled onion, tortillas and salsas

MIRAFLORES LAMB BARBACOA

Black beans <charros>, tomatillo salsa, pineapple salsa, tortillas

DESSERT

(CHOOSE ONE)

DATE AND REQUESON SPANAKOPITA

Homemade cinnamon ice cream, fig and red wine compote, piloncillo

CALABAZA

Peanut crumble, arroz con leche ice cream, orange zest, piloncillo

*It will be a pleasure to attend personally
to provide you more information and prices*

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