



## SUMMER CULINARY SERIES MENU

### APPETIZER (SELECT ONE)

Guacamole (*Vegan*)

corn chips and salsas, habanero sauce, xnipec

Chorizo "Nachos" (*D*)(*P*)

corn chips, black beans, pico de gallo, guacamole, sour cream

Peach, watermelon and feta salad (*D*)

sweet crisp, mint, house dressing, chili powder

King prawns "zarandeados" Nayarit style \$15

cream habanero aioli, mexican salsa, chorizo, radish, cilantro

### MAIN COURSE (SELECT ONE)

Chicken tacos (*G*)(*N*)

crispy chicken thigh, macha sauce, radish, cilantro, lime

Grilled snapper (*L*)(*N*)

marinated in achiote and cilantro adobo, watercress, jicama and pickled onion salad, cilantro oil

Mushrooms al ajillo "empanadas" (*G*)(*D*)

spicy aioli, lime

Lobster tacos (*S*)(*G*)(*L*) \$15

spiny lobster, chipotle mayonnaise, black beans, lime

### DESSERT (SELECT ONE)

Traditional churros (*G*)(*D*)

cinnamon, cajeta

"Buñuelo de viento" (*G*)(*D*)

dulce de leche

**\$70 Per Person**

(L) Locally Sourced (V) Vegetarian Option (G) Contains Gluten  
(D) Contains Dairy (N) Contains Nuts (P) Pork (S) Contains Seafood  
Prices are in BSD and subject to 15% service charge and 10% VAT.