

SUMMER MENU

70 PER PERSON

CHOICE OF APPETIZER

GUACAMOLE (VG)

CORN CHIPS, SALSA, HABANERO SAUCE, XNIEPEC

MOLOTE DE PLATANO (V)(L)(D)(G)(VG)

PLANTAIN STUFFED WITH MUSHROOM
ROASTED PEPPER SAUCE, PANELA CHEESE

SCORCHED CONCH WHITE AGUACHILE (S)(L)

TOMATO, ONION, HABANERO, AVOCADO PURÉE

WAGYU BEEF TARTAR TOSTADAS (G)(N) + 18

MACHA CHILI, BLACK GARLIC, RADISH, CAPERS

CHOICE OF MAIN COURSE

ENCHILADAS (D)(G)

CHICKEN TINGA, ROASTED TOMATO SAUCE, SMOKED GOUDA

MUSHROOM QUESADILLAS (V)(G)

BLUE CORN TORTILLAS, OAXACA CHEESE

CRISPY FISH TACOS "BAJA" STYLE (G)

CHIPOTLE MAYO, COLESLAW, LIME

LOBSTER TACOS (S)(G) + 18

SPINY LOBSTER, CHIPOTLE MAYONNAISE
BLACK BEANS, LIME

CHOICE OF DESSERT

TRADITIONAL MEXICAN CHURROS (D)(G)

CINNAMON SUGAR, CAJETA

"BUÑUELO DE VIENTO" (D)(G)

DULCE DE LECHE

COCKTAIL

AMIGOS EN LA PLAYA +32

CUCUMBER & WATERMELON
EXOTICA TEQUILA, AGAVE, LIME JUICE