



Culinaria

## Lunch Menu \$10

**Ensalada de Espinaca**- Spinach, cantaloupe, berries, mango, toasted almonds, queso fresco, orange and lime juice extra virgin olive oil

### **Choice of one tostada**

**Chicken Tinga**- Chicken with salsa chipotle, avocado cream, lettuce, shredded vegetables and queso fresco

**Vegetariana**- Black beans, escabeche, avocado, queso fresco, lettuce, tomatoes and crema

**Ceviche Rojo**- Marinated fish in lime juice, chipotle, roasted red peppers, avocado cream and pico de gallo

### **Seasonal Fruit cup with chili and lime**

## Dinner Menu \$25

**Tlacoyos**- Griddled stone ground corn filled with black beans and topped with shaved onions, radishes, cilantro and avocado cream

### **Choice of one Entrée**

**Puerco en Mole Blanco**- Pork belly with aromatic spices in a chile and white chocolate sauce with pine nuts and almonds served with black beans and plantains

**Enmoladas**- Chicken and queso fresco, corn tortillas in mole negro, red onion, radishes and cilantro served with black beans and plantains (Can be made Vegetarian).

**Dessert- Mexican style bread pudding with fall fruits**

