

# MENU

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## ENTREÉS

**Soup of the day**

**Ceviche**

**Azteca Salad**

Nopales (cactus) red onion, tomato, coriander and grated cheese with crispy corn

**Mediterranean Salad**

Tomatoes, feta cheese, cucumber, onion, heart of palm and artichoke

## PLATS

**Raviolis**

Cheese and spinach raviolis with poblano pepper sauce and goat cheese

**Duck Leg**

With orange sauce and mashed potatoes, carrots, beets, chipotle and maple syrup, served with vegetables

**Vegeterian Sauté**

Sautéed vegetables (carrots, asparagus, peppers, onions, nopales) served on white rice with homemade guacamole

**Ribs**

With baked potato gratin, bacon and green onions, rice and veggies

**Green Enchiladas**

3 corn tortillas topped with pulled chicken, homemade green sauce and cheese, served with white rice

**Fish Filet**

Tilapia filet marinated in a chili-citrus sauce, baked in plantain leaves, served on a bed of mashed potatoes, carrots, beets, chipotle and maple syrup, served with vegetables and rice

## DESSERTS

**Choco flan**

**Cheese Cake**

