



OPTION A

First

La Sopa de Tortilla

Following the old recipes: richest tomato broth, chile pasilla with cream and epazote

OR

La Mixta de la Huerta

Mixed organic salad: lettuce & grilled bell peppers with cilantro-jalapeno vinaigrette

Main Courses

Tikin-Xic Fish Filet

From Yucatan. Prepared in achiote, & grilled in a banana leaf

OR

La Carne Asada a la Tampiqueña

Grilled arrachera, one enchilada, beans & guacamole. Old fashioned dish.

Or

El Mole Poblano

Masterpiece of Mexican cuisine! Festful dish of chicken in a rich dark mole sauce of peppers, seed 7 spices (aprox. 35 ingredients) a feast for your palate!

Or

El Chile en Nogada

A specialty dish to celebrate Independence Day. Poblano pepper stuffed with sautéed meats, seeds and dried fruits. Served with a fresh walnut & sherry cream sauce.

One Mexico's finest.

Dessert

El Flan al Caramelo

Famous caramel custard old fashioned style. Light & tasty.

Mi Casa



OPTION B

First

***El Ceviche de Pescado**

Fresh fish & small scallops, prepared in lime, garlic, green chile, tomato and oregano. Clean fresh taste due to the balanced acidity.

Or

***La Sopa de Tortilla**

Following the old recipes: richest tomato broth, chile pasilla with cream and epazote

Main Courses

***Filete de Pescado a La Talla**

Catch of the day with the famous "Salsa Talla". Is from the Acapulco region, made from dried chiles, mostly chile ancho, lime and mayonnaise.

Or

***Carnitas**

Succulent pieces of pork with a crisp brown crust. A uniquely Mexican

OR

***La Carne Asada a la Tampiqueña**

Arrachera beef, one enchilada, rice, beans & guacamole. Old fashioned

Or

***El Chile en Nogada**

A specialty dish to celebrate Independence Day. Poblano pepper stuffed with sautéed meats, seeds and dried fruits. Served with a fresh walnut & sherry cream sauce. One Mexico's finest.

Dessert

***El Flan al Caramelo**

Famous caramel custard old fashioned style. Light & tasty.

Or

***Pastel Tres Leches**

Traditional Three milk Cake

Mi Casa



OPTION C

First

***Campechana de Mariscos**

Cocktail of shrimp, scallops, fish & octopus.

Or

***La Mixta de la Huerta**

Mixed organic salad: lettuce & grilled bell peppers with a cilantro-jalapeno vinaigrette

Or

La Sopa de Tortilla

Following the old recipes: richest tomato, chile pasilla broth with cream and epazote.

Main Courses

Filet de pescado Sarandeadado

Marinated with herbs and spices, slowly grilled to perfection

Or

El Mole Poblano

Masterpiece of Mexican cuisine! Fistsfuls dish of chicken in a rich dark mole sauce of peppers, seed 7 spices (aprox. 35 ingredients) a feast for your palate!

Or

El Filete de Res al Chipotle

Grilled beef fillet in a rich chipotle sauce, with beans & potatoes. Tasty & a bit spicy

Or

Camarones en Aguardiente

Big shrimp flame broiled with tequila served with rice & roasted vegetables.

Dessert

Pastel Tres Leches

Traditional Three milk Cake

OR

Helado de Mango al Tequila Añejo

Home made fresh Mango Ice Cream scented with one of our finest Tequilas

Mi Casa



PREMIUM OPTION

First

Los Sopes Surtidos

Plate in the center of the table with dough patties loaded with traditional dishes, black beans, onions & cheese

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La Mixta de la Huerta

Mixed organic salad: lettuce & grilled bell peppers with cilantro-jalapeno vinaigrette

OR

La Sopita Del Mar

Fresh seafood soup in a tomato- guajillo base served with Cilantro, lime and onions

Main Courses

Big whole Cabo Lobster in our special butter y pico bravo (seasonal)

Served with special black beans and rice

El Chile en Nogada

A specialty dish to celebrate Independence Day. Poblano pepper stuffed with sautéed meats, seeds and dried fruits. Served with a fresh walnut & sherry cream sauce.

One Mexico's finest...

Or

El Filet de Res al Chipotle

Grilled beef fillet in a rich chipotle sauce, with beans & potatoes. Tasty & a bit spicy

Or

Camarones en Aguardiente

Shrimp flame broiled with tequila served with rice & sautéed vegetables.

Dessert

El Flan al Caramelo

Famous caramel custard old fashioned style. Light & tasty.

OR

Helado de Mango al Tequila Añejo

Home made fresh Mango Ice Cream scented with one of our finest Tequilas