



Relleno de la Paz

roasted chile pasilla pepper stuffed with a caramelized onion and plantain mash, drenched in a pumpkin raisin pipian mole sauce, finished with a cashew cream and toasted pumpkin seeds. black beans, rice or quinoa VEGAN/GF

Chile Relleno Trotsky

roasted chile pasilla pepper battered and stuffed with zucchini squash, tomato, onion, jack and cheddar cheese, served on a bed of roasted corn, nopales (cactus), black bean chilled salad, drenched in our house made mole poblano GF

Two Haute Enchiladas al Mole

two enchiladas chicken, carnitas pork, beef, roasted veggies, or simply cheese covered in house made mole, jack and cheddar, organic mixed greens, tomato, avocado, onion, cilantro, sour cream, black beans, spanish rice or quinoa VEGAN option available GF

Chile Relleno Morroqui

pasilla pepper stuffed with cumin seasoned ground lamb, sautéed onion, sweet potato, raisins, feta cheese, topped w/ pipian mole, greek yogurt, toasted almonds, black beans, spanish rice or quinoa GF

Skirt Steak San Bartolo

grilled skirt steak topped with oaxacan black bean sauce served with peruvian empanadas stuffed with squash blossom, zucchini, ricotta cheese and finished with chile de arbol aioli GF

Braised Short Rib

lightly dusted in polenta braised and served in a red wine demi-glace. served with a wedge of creamy polenta and roasted vegetables GF

Goat Mixote

goat meat braised with medley of dried chiles wrapped in a banana leaf topped with a fresh mango and cactus salsa fresca, corn dobladitas black beans and choice or quinoa or spanish GF

Chicken Picasso

roasted boneless free range organic chicken stuffed with fresh rosemary, topped with roasted red bell pepper, onion, capers, olives, tomato, garlic, extra virgin olive oil & sherry, parmesan cheese. Served with roasted fingerling potatoes GF

Huitlacoche Enchiladas

huitlacoche (black corn truffle) shrimp or crab and squash blossom enchiladas topped with citrus cilantro cream sauce garnished with cotija cheese black beans, spanish rice or quinoa GF

Quimixto

grilled salmon served on a bed of arugula, topped with fresh mango salsa fresca and dressed in chipotle aioli, quinoa on the side GF

Sand Dabs

local fillets dusted lightly with rice panko and a hint of parmesan then panfried in a sauce of butter, white wine, garlic and shallots served sautéed vegetables, Spanish rice or quinoa GF

Prawns Ibiza

wild garlic prawns perched on medallions of beer battered and deep fried eggplant topped with huitlacoche (black corn truffle) dressed in chipotle aioli served with sautéed vegetables Spanish rice or quinoa

Machu Picchu

local catch of the day lightly dusted in whole wheat flour and organic egg, encrusted with crispy plantain and grilled, served on a mound of plantain mash prepared with no nitrate bacon and caramelized onion, finished with a tamarind reduction and accompanied by sautéed vegetables

Pescado Cubano

grilled catch of the day encrusted with crushed pistachio and pumpernickel, mounted on black bean, served with 2 plantain croquettes stuffed with cotija cheese drenched in avocado tomatillo salsa, cream

Roasted Veggie Polenta

polenta layered with roasted eggplant, red bell pepper, sweet onion, mushrooms, melted jack and cheddar set in bowl with pesto cream GF

Catalan

grilled wild prawns topped with beurre blanc served with saffron rice made with lobster broth, spanish chorizo, chicken, onion, red bell pepper, petite english peas & grilled asparagus GF