

PARILLADA BUFFET 100 PAX MIN.

Shrimp

Fish

With chimichurri sauce

Organic Chicken Pastor

Flank Steak USDA

Quesadillas

Greek Salad

Lettuce, tomato, purple onion, cucumber, black olive kalamata, green bell pepper feta cheese, baby dill and Vinaigrette dressing.

Handmade corn tortillas

SAUCES

Guacamole, Calzone, Tatemada Habanera, Tomatillo

Dessert

Apple Tart or **Corn Tamal**

\$650 pesos

Includes Tax Federal 16% The service is not included in the price. From December 15, 2020 to July 30, 2021





Greek Salad or Chopin Soup

Catch of the Day / Red Snapper

Served with quinoa and organic vegetables and olive oil.

01

Organic Chiken Mole Enchiladas

Organic chicken wrapped in corn tortillas with red mole.

or

Grilled Flank Steak

Grilled cactus leaf, on a bed of chili poblano salsa, quesadilla with bell peppers and epazote.

Dessert

Apple Tart or Corn Tamal

\$780 pesos

Includes Tax Federal 16% The service is not included in the price.

From December 15, 2020 to July 30, 2021





Ramuri Salad

Organic mix lettuce, mango, fig, fresh cheese and strawberry.

Beet puree and dried fruit dressing.

Whole Lobster 500gr

Steamed or Grilled or Fisherman's way. With baked potato grilled vegetables

or

New York 500gr USDA Angus

Served with potato and rosemary, roasted pumpkins.

Oľ

Imperial Shrimp

Stuffed with cheese and jalapeño pepper, wrapped in bacon, topped with cheese and tamarind sauce. Served with rustic mashed potatoe and grilled vegetables.

Dessert

Apple Tart or **Corn Tamal**

\$1,300 pesos

Includes Tax Federal 16% The service is not included in the price.

From December 15, 2020 to July 30, 2021