



This menu includes our special: **SPACE GUACAMOLE** (family style)  
Mexican avocado mixed with onion, tomato, serrano, cilantro and lime juice.

## FIRST COURSE

### CAMARON COQUETO

Butterfly shrimp breaded toasted coconut; honey-chipotle mayo.

### TAQUITOS YUCATECOS

Crispy taquitos stuffed with chicken topped with black beans sauce and cheese.

### CHAMPIÑONES RELLENOS

Cremini mushrooms stuffed with seasonal vegetables breaded ancho butter on a bed of chipotle sauce.

### EMPANADAS DE CHILORIO

Pork chilorio turnover with avocado-tomatillo salsa and radish.

### PICTURESQUE TAMAL

Yucatan-style roasted pork with tomato-habanero sauce and purple pickled onions.

### COMPLICATE TAMAL

Flank steak with traditional Oaxaca black mole and sesame seeds.

## MAIN COURSE

### PESCADO VERANAL

Pan seared white fish on a quinoa cake served with vegetable spaghetti; saffron lemonbutter sauce and plantains.

### PESCADO AL MOJO DE AJO

Grilled white fish on sweet garlic sauce; with sautéed vegetables and rice.

### CHULETA DE CERDO

French cut grilled pork chop with roasted potatoes, spinach, chihuahua cheese and madera sauce.

### POLLO TAMPIQUEÑO

Adobo marinated grilled chicken on two enchiladas topped with potato-carrot salad and fresco cheese.

### RATATOUILLE

Oven roasted vegetables on a lentil cake with red pepper-tomato sauce, balsamic reduction and fresco cheese.

### MONTE ALBAN

Negra moldelo marinated grilled skirt steak with grilled tomatoes, guacamole, pasilla sauce and mashed black beans.

## POSTRES

### LA TERCERA CUERDA

Mile high red velvet cake with cream cheese frosting and toasted coconut.

### CHOCOFLAN

Layered vanilla sponge cake with chocolate flan, cajate sauce and whipped cream.

**\$35** price per person plus tax

Minimum of 40 people