



Private dinner on the pier

Appetizer

Tuna sashimi crusted in dry chili, orange honey, roasted peanuts, cucumber and fresh greens

Squash carpaccio, tofu cottage cheese, fried kale

Flatbread, creamy herb cheese, figs, pear, rocket leaves, red wine honey

First course

Roasted corn chowder, panela cheese and epazote oil

Green leaves salad, tomato, bacon, blue cheese, nuts. Sherry dressing

Shrimp ceviche and fried calamari tostada, avocado mousse and cucumber salsa

Second course

Seafood stew, octopus, shrimp, mussels, catch of the day.

Saffron sauce and herbs

Charcoal rib eye, paprika wedge potatoes, grilled asparagus. Mushroom sauce

Catch of the day, roasted carrots, Green pea purée. Guajillo Butter

Lobster Option

Baked in a herb and garlic butter, mushroom risotto, sautéed vegetables

Add 25 Usd / 500 per person

Desserts

Pineapple crumble, spiced whipped cream

Chocolate fondant, vanilla gelato

Carajillo Crème Brûlée

250 usd / 5000 mxn per couple

Includes 1 bottle of house wine of your choice

Service and taxes included