

## Antojitos

a contemporary expression of mexican comfort food

### Dobladitas de Pulpo ✨

Hand Battered Flour Tacos filled with Fresh Octopus cooked with Oregano and Chile Guajillo Sauce; served on a mix of Goat, Oaxaca & Cream Cheese Flan. \$110

### Taco Baja

Handmade Flour Tortilla filled with Grilled Dungeness Crab cooked in Jalapeño Butter; served with Avocado and Pico de Gallo. Tangerine-Pineapple Dressing on top \$119

### Vegetarian Tamales ✨

Assortment of 3 Tamales: Wild Mushrooms in Tomatillo Sauce, Chile Poblano & Queso Fresco, Chipilin & Tomato Case \$96

### Quesadillas de Jaiba

Three Corn Quesadillas – Brie, Gorgonzola and Requesón. Filled with Crab, Kalama Olives and Tomato; served with Pico de Gallo \$110

### Tacos Aztecas ✨

Escamoles, Chapulines and Gusanos de Maguey. Prepared with Fresh Condiments and served with Fresh Homemade Tortillas. An Authentic Delicacy \$325

### Pescaditos al Coco ✨

Beer & Coconut Battered Fillets of Calamari, Sea Bass and Anchovy, topped with Wasabi Seasoning. Served with Rémoulade Sauce and Jalapeño-Honey Mayonnaise \$99

### Hamburguesa de Guacamole ✨

Guacamole Cilantro Lime Cheeseburger made with 100% Certified Black Angus Beef in a Homemade Bun \$149

### Flautas

3 Sautéed Crispy Tacos served in Adobo Sauce topped with Lettuce, Radish, Queso Fresco and Fresh Sour Cream. Choose Your filling of Chicken, Beef or Proten \*\* \$96

## Platos Fuertes

main entrees

### Atún Piperrada ✨

Seared Tuna Steak served on Black Rice with Kalamata Olives, Mixed Bell Peppers and Chili Aioli. Topped with a Balsamic Vinegar Sauce \$219

### Mahi-Mahi al Tacaná

Grilled Mahi-Mahi Fillet with Acuyo served on a Roasted Plantain & Baked Black Bean Cake. Accompanied with Anato Seed Sauce \$229

### Pesca del Día

Fresh Catch of the Day in Banana Leaf; served with Sautéed Vegetables au Fine Herbs and Garlic-Lemon Olive Oil \$230

### Camarones Gigantes en Mole Oaxaqueño ✨

Jumbo Shrimps marinated in Red Mole and Mexican Spices. Served on a Corn Tamale filled with Queso Fresco and Pumpkin Seed Sauce \$265

### Callos de Hacha Encostrados de Cilantro

Jumbo Scallops Blackened in a Coriander-Chile Powder Seasoning Mix. Served on a Bed of Rissoto au Cilantro with Sweet Potato Compote, topped with a Corn-Chipotle Coulis \$297

### Mar y Tierra al Espresso-Shiraz

Shrimp and Espresso-Crusted Certified Angus Beef Tenderloin served with a Smooth & Chunky Shiraz-Corinthian Raisin Sauce. Pipiza au Gratin on the side \$320

### Pollo En Costra de Hierbas Mexicanas

Roasted Herb-Crusted Chicken Breast filled with Mushrooms and a Reduction of Jus de Volaille; served with Chilhuacle Sauce, Grilled Green Beans and Tetela \$179

### Pasta de Vegetales

Linguine with Grilled Seasoned Vegetables, Cilantro and Crème Fraîche \$155

### Mole del Convento de Santa Rosa ✨

Breast of Organic-Grown Chicken in Mole. Served with a Black Bean Tamal, and a Cinnamon Plaque. Original Recipe from the Nuns at the Santa Rosa Convent \$194

### Rib Eye a la Parrilla ✨

100% Certified Angus Beef Grilled Rib-Eye served with Tomato Fondue, Wild Mushrooms and Allumette Sweet Potatoes \$325

### Costillitas de Res con Habanero y Piña

Braised Short Ribs marinated in a Pineapple-Habanero sauce; served with Caramelized Pineapple and Esquites \$258

### Cordero Estilo Guerrero

Roasted Rack of New Zealand Lamb served with Mint & Acuyo Sauce. Accompanied with Pozole Purée and Steamed Chayote \$399

### Mixiote de Vegetales

Steamed Mix of Fresh and Local Veggies in “Coloradito” Mole; served with Couscous wrapped in an Agave Plant Leaf \$186

### Langosta de Maine al Tequila

8oz Broiled Maine Lobster Tail with Garlic-Chili-Tequila Butter. Served with Vegetables au Tequila \$699  
(Meal Plan does not apply)

### Ravioli a Los Cuatro Quesos ✨

Cheese Filled Ravioli - Requesón, Brie, Gorgonzola and Oaxaca- with Fennel-Pernod Sauce and a Touch of Habanero \$177

### Pasta de Mariscos al Pesto Mexicano

Seafood Fettuccine with a Cilantro-Peanut Pesto \$199  
(Pesto without Peanuts available)

✨ Member Favorite

\*\*Upon Request: available with PROTEN vegetarian option; a meat substitute made of soy protein and gluten, contains no cholesterol and less than 5% in fat