



## Festive Season at Casa de Sierra Nevada

**TRADITIONAL POSADA** on December 23. Join one of the most popular and fun traditions in Mexico, the posada. We welcome all attendees and begin with an explanation of this tradition. Afterwards, we will sing, and sparklers and candy will be given. Line up to break a piñata as a symbol of abundance. Enjoy hot drinks such as fruit punch or atole. **AROUND THE CHRISTMAS TREE** on December 25. Make Tunki Rooftop by Handshake your special place for this wonderful day. Leave your gifts under our Christmas tree and come upstairs with your loved ones to celebrate together this tradition while enjoying a delicious a la carte brunch with the best view of San Miguel. **FESTIVE PAMPERING.** While you enjoy your stay with us, we recommend you stop by the spa to pamper yourself with a red fruit 90-minute massage.

**A MAGICAL 2024!** ¡Tres, dos, uno! Let's party Casa de Sierra Nevada style! We've prepared a fabulous night to welcome the new year. Join us at BLUE BAR for a welcome cocktail. Then, let our culinary team to delight your palate with a wonderful menu at ANDANZA. Let the champagne flows at TUNKI ROOFTOP BY HANDSHAKE where the beat of music with live DJ on set invites you to dance, alongside with surprising cocktails and the best view of San Miguel. To close with a flourish, we will stage a theatrical show with dancers and acrobats. Dance, celebrate and raise a toast to the beginning of a great 2024!

*'Tis the season for celebration with those who matter the most. Gather with family and friends in San Miguel de Allende and enjoy time together while tasting mouthwatering gastronomy, unlocking the charm of history and culture and dancing to the beat of music in the Heart of Mexico.*

*Happy holidays!*

*Stephan Post  
Divisional Director of  
Excellence*





## CHRISTMAS EVE DINNER

24 DECEMBER 2023

### *Amuse bouche*

Roasted lion's claw callus with coconut cream and chive oil  
(1,3,7,8,9,12)

### *Salad or Soup*

Waldorf Salad V  
Apple, caramelized walnuts, Chablis pear, cranberries, grapes  
celery leaves, fennel dressing  
(1,3,7,8,9,12)

or

Vichyssoise  
Pancetta, potato, pore, truffle Grissini  
(1,3,7,9,12)

### *Main*

Slow cooked turkey  
with thyme honey and garlic and salt crusted prime rib  
garlic and peas, turkey stuffing with foie gras,  
mashed potato, cranberry relish, turkey gravy  
(1,3,5,7,8,9,12)

### *Dessert*

Christmas log  
Chocolate sponge cake, white chocolate & cherry ganache  
peppermint ice cream  
(1,3,7,12)

3,200 MXN

(V) vegetarian (VG) vegan (GF) gluten-free

INFORMATION ON FOOD ALLERGIES: Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs. Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3. Dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, or have been chilled to a negative temperature on site to guarantee their quality and safety for public health. This complies with the procedures described in the HACCP Plan pursuant to EC Regulation 852/04. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

Prices in MXN and are inclusive of 16% tax. Service not included.

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## BRUNCH

25 DECEMBER 2023

Blinis with smoked salmon and fennel cream  
(1,3,4,7)

Pita bread with turkey  
(1,3)

Bubble and squeak GF  
(9)

Cocotte eggs GF  
(3,7)

Cheese and charcuterie platter  
(1,3,5,7,8,11,12)

Pancakes V  
(1,3,7)

French toast with parmesan mousse V  
(1,3,7)

Eggs to your choice GF  
(3)

Avocado toast, tomato toast V  
(1,3,7,12)

Chilaquiles with mole sauce, or chicken sauce, red sauce  
(1,3,7)

Tatin cake V  
(1,3,7)

Nuts cake V  
(1,3,7,8)

Opera cake V  
(1,3,7)

Allusive cup cakes V  
(1,3,7)

Danish bread, puff pastry and peach V  
(1,3,7)

1,700 MXN

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## NEW YEAR'S EVE DINNER

31 DECEMBER 2023

### *Amuse bouche*

Curred ham croquette (1,3,7,10)

### *Entrée*

King kampachi leche de tigre and acaí,  
sweat potato chips, red onion, tomato and avocado (4)

### *Soup*

Veloute pear and cauliflower (7,9,12) GF

### *Main*

Filet, asparagus, hollandaise sauce, cured and  
smoked yolk zest, lemon puree and demi glace (3,7,9,10,12) GF

### *Pre-dessert*

Madalenas with nutmeg yogurt (1,3,5,7,8)

### *Dessert*

Cobbler of black cherries and pine essence ice cream (1,3,5,7,8)

4,900 MXN

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## NEW YEAR'S EVE DINNER

31 DECEMBER 2023

### VEGETARIAN

#### *Amuse bouche*

Plantain and tofu croquette, avocado,  
chalaquita and vegan huancaína (1,6)

#### *Hot Entrée*

Roasted tomato soup and dehydrated tomato relish, rice noodle,  
caramelized onion, grilled mushrooms, cilantro and guajillo pepper (1) GF

#### *Cold Entrée*

Roasted beetroot, vegan leche de tigre, açaí, sweet potato chips,  
red onion, cilantro and roasted avocado GF

#### *Main*

Smoked watermelon steak, pomme paille, confited cherry tomatoes,  
red onion gel, cilantro and vegan demi (9,10,12) GF

#### *Dessert*

Coconut Suspiro limeño, vanilla tuille, pisco and lemon gel (1)

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## NEW YEAR'S EVE DINNER

31 DECEMBER 2023

### KID'S MENU

#### *Hot Entrée*

Cauliflower corn pops and bbq (1,3,4,7,9,10,12) VG

#### *Cold Entrée*

Waldorf salad (5,7,8,9,10) VG

#### *Main*

(1,3,4,5,7) VG

Fish and chips

or

Chicken and chips

or

Vegetables tempura

#### *Dessert*

Ice cream (5,7,8) VG  
chocolate, strawberry or vanilla

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