



**CASA DE  
SIERRA NEVADA**

A BELMOND HOTEL  
SAN MIGUEL DE ALLENDE

# DÍA DE MUERTOS IN SAN MIGUEL DE ALLENDE

[BELMOND.COM/CASADESIERRANEVADA](https://belmond.com/casadesierranevada)



Step into the soul-stirring magic of *Día de Muertos*  
in San Miguel de Allende—where every color, flavor,  
and note of music honors life itself.

Join us for two unforgettable days of vibrant celebration,  
from rooftop cocktails under marigold skies to a soul-  
inspired feast echoing the traditions of the region.

Come dressed in your finest Catrina attire—this is more  
than a tribute, it's a sensory journey into one of Mexico's  
most iconic and heartfelt rituals.



## UNDER THE MARIGOLD SKY

**OCTOBER 31**  
**TUNKI ROOFTOP BY HANDSHAKE**  
**FROM 7:00PM**

Sip on innovative cocktails, savor artful canapés, and move to the sounds of a live DJ—all set against sweeping views of San Miguel, as the city lights up with altars and celebration. A night of flavor, flair, and festive spirit awaits above it all.

**1,750 MXN PER PERSON**  
**RESERVATIONS ARE ESSENTIAL**





# A NIGHT OF ANCESTRAL FLAVORS AND STORIES

**NOVEMBER 1  
BLUE BAR & ANDANZA  
FROM 6:30PM**

Day two invites you deeper into the spirit of Día de Muertos. Begin with a cocktail at Blue Bar as an expert unpacks the rich symbolism behind the celebration. Then, meet us at Andanza for an exquisite five-course dinner inspired by the Feast of All Saints in Pátzcuaro, Michoacán—each dish a tribute, each note from the live Mexican trio a gentle echo of tradition.

**2,350 MXN PER PERSON**

**LIMITED SPACES. RESERVATIONS ARE ESSENTIAL.**



# MENU

OCTOBER 31

TUNKI ROOFTOP BY HANDSHAKE

## CANAPES SELECTION

Mini ash tamal V

Fried vegetable taco V

Shrimp skewer and macha sauce<sup>(2,5,11)</sup>

Avocado toast and dried meat

Tomato skewer and peanut sauce<sup>(5)</sup> VG

Mini mole quesadilla with chicken<sup>(1,5,8,11)</sup>

Black ceviche and purple cabbage<sup>(4)</sup>

Green mushrooms aguachile VG

Meat juice<sup>(12)</sup>

Mini skirt steak taco<sup>(7)</sup>

Charanda chocolate

Mini cheesecake<sup>(1,7)</sup>



# MENU

NOVEMBER 1  
ANDANZA

## FIVE-COURSE

### AMUSE BOUCHE

*chef's selection*

### SALAD

*Pumpkin and Sikil Pak V, GF*

pumpkin seed sauce, tomato, habanero

sour orange, onion, garlic, cilantro

### SOUP

*Tarasca<sup>(7)</sup> GF*

tomato, guajillo pepper, julienned corn, fresh cheese, avocado

black beans, sour cream, fresh cheese

*or*

*Mushrooms V, GF*

mushroom mix, rajas poblanas

corn flavored with epazote and cempasuchil flower

### MAIN

*Beef Fillet<sup>(7,12)</sup>*

purple sweet potato purée, yellow sweet potato purée

meat juice and dehydrated flowers

*or*

*Crispy Pork Belly<sup>(1,5,7,8,11,12)</sup>*

black mole and pineapple purée

*or*

*Vegan Fillet<sup>(5,8,9,12)</sup> V, GF*

mix of seeds and legumes, carrot purée

candied vegetables, vegan demi-glace

### DESSERT

*Buñuelo de Viento<sup>(1,3,7)</sup>*

chongo zamorano ice cream and candied fruit

*Almond Sponge Cake V, GF*

sorbet, meringue and charanda sauce



## FINER DETAILS

### FOOD AND BEVERAGE ALLERGY INFORMATION

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.

Reservations are essential.

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



