

DECEMBER 24, CHRISTMAS EVE

Menú de Noche Buena

Amuse Bouche

SALSA MEXICANA Y GUACAMOLE CON TOTOPOS

Mayan cappuccino, venison, lime, Xtabentum (a regional liqueur), and xpelon beans

Ensalada o Sopa / Salad or Soup

ENSALADA DE MANZANA, ARUGULA, CREMA ACIDA,

JAMÓN SERRANO, HIGOS MIEL DE ABEJA MELIPONA

Apple salad with arugula, sour cream, Serrano ham, figs, and melipona bee honey

OR/O

SOPA QUESO COTIJA

ROAST BEEF, TRUFA DEL AJUSCO, QUELITES Y PAN AGRIO

Cotija cheese soup

Roast beef with Ajusco truffle, quelites (Mexican greens), and sourdough bread

Plato Principal / Main Course

LUBINA & FILETE DE RES ASADO

SALSIFÍ, LENTEJAS, LONGANIZA DE VALLADOLID, TOMATES,

VEGETALES DE LA ESTACIÓN, LIMÓN Y JUGO DE TERNERA

Seabass & Roasted Beef Fillet

Salsify, lentils, Valladolid sausage, tomatoes, seasonal vegetables, lemon and veal juice

OR/O

ROASTED TURKEY / PAVO ROSTIZADO

CHIRIVÍA, ZANAHORIAS, RELLENO TRADICIONAL, PERA,

VINO MALBEC Y JUGO DE PAVO

Roasted turkey

Parsnips, carrots, traditional stuffing, pear with Malbec wine and turkey jus

Pastre / Dessert

MIL HOJAS DE VAINILLA Y PERA

HELADO DE AVELLANAS Y CHOCOLATE AMARGO

Vanilla and pear mille-feuille with hazelnut ice cream and dark chocolate

Petit Fours

CAFÉ Y DULCES MEXICANOS

Coffee and Mexican candies



