

PINK-NIC

MENU 1

FRUIT SKEWERS

Pineapple, green apple, green grape

CRUDITÉS

Jicama, orange, carrot, cucumber

CHEESE AND CHARCUTERIE BOARD

Cheese and charcuterie, tomato, berries, artisanal bread, honey and oregano dressing

FRESH TOMATO SALAD

Lettuce, fresh Chiapas cheese, cilantro, anchovy and lemon dressing

WATERCRESS SALAD

Avocado, cottage cheese, pumpkin seeds, radish, orange vinaigrette

COTTAGE CHEESE BOLILLO

Local fresh greens "Quelites", roasted poblano pepper strips

RIB EYE MILANESA CEMITA

Breaded rib eye, avocado, fresh Oaxaca cheese

SMOKED FISH IN PUFF PASTRY

Pickled onion, avocado purée

DESSERT

Shortbread cookie "Polvorón"

Cheesecake tart

Dulce de leche turnover

MENU - 4,800 MXN PER PERSON

INCLUDES ONE BOTTLE OF WINE OF THE HOUSE AND BEER

Please note our cancellation policy:

Cancellations must be 24 hours in and there is no penalty. Prices are in MXN and are inclusive of 16% tax. Service not included.



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MENU 2

WATERMELON SKEWERS

Marinated with balsamic vinegar and spearmint

HUMMUS WITH VEGETABLES

Chickpeas, seasonal organic vegetables

BRUSCHETTAS

Sourdough bread, smoked salmon, jocoque, and arugula

PUMPERNICKEL

Cilantro and pumpkin seed pesto, goat cheese, and sun-dried tomato

AVOCADO

Kalamata, olive, cherry tomato

CAPRESSE SALAD

Panele cheese, heirloom tomato, thick balsamic, and basil

QUINOA TABBOULEH

Cucumber, tomato, red onion, parsley, garlic, lemon, cinnamon, scalions

DESSERT

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MENU 3

VEGETABLE SPRING ROLL

Lettuce, red cabbage, jicama, bell peppers, avocado, basil, and spearmint

GREEN GRAPES

Warm camembert cheese with berries compote and lavosh

MARINATED KALAMATA OLIVES

With turmeric, rosemary, and meyer lemon

PLANTAIN CHIPS

With chili powder

BABAGANOUSH

Olive oil, tahini, lemon, parsley, black sesame seeds, and sourdough bread

BEEF CARPACCIO

Parmesan, arugula, olive oil, and lemon

BEEF SALAD

Goat cheese, Orange and balsamic vinegar

DESSERT

Shortbread cookie "Polvorón"

Cheesecake tart

Dulce de leche turnover

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