

## **Menú Restaurant Week 2018**

### **APPETIZERS**

#### **Ceviche Tostada**

Fish, octopus and clam ceviche, served with cherry tomatoes, persian cucumber and basil in a corn tostada

### **FIRST COURSE**

#### **Octopus & Pig Skin in Red Chilli Taco**

Charbroiled octopus in a red chilli sauce Jalisco style

### **MAIN COURSE**

#### **Sea Rice**

A mellow rice inspired by our peninsula's Land's End

### **DESSERTS**

#### **Vanilla Panacotta**

Served with Granny Smith marmalade and cinnamon crumble

### **WELCOME COCKTAIL**

#### **La Revolución**

Mezcal, chile poblano liqueur, sesame oil, citrus juice and frosted with green seed powder

**Total \$600.00 Pesos por persona**

\*Precios en pesos mexicanos, incluyen I.V.A. Aceptamos VISA, MASTERCARD & AMERICAN EXPRESS.  
Prices in Mexican Pesos. Tax Included. We take VISA, MASTERCARD & AMERICAN EXPRESS