



## Restaurant week 2019

San jose del cabo b.c.s.

### MENU

#### FIRST COURSE

##### OCTOPUS TOSTADAS

Octopus and bone marrow tostada + macha sauce+ avocado

#### SECOND COURSE

##### SHORT RIB

Short rib +green tomatoes sauce + guacamole + cherry tomato

#### THIRD COURSE

##### CARAJILLO PANNACOTA

Licor 43 + coffee + chocolate



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### MENU

#### PRIMER TIEMPO

##### TOSTADAS DE PULPO

Pulpo + alioli de tuetano + salsa macha + aguacate

#### SEGUNDO TIEMPO

##### SHORT RIB

Short rib + salsa verde + guacamole + tomate cherry

#### TERCER TIEMPO

##### PANNACOTA DE CARAJILLO

Licor 43 + café + cholate