

Chef Oscar's Gourmet Mexican Selections

Pot-Ze Tabasqueño

fresh local mahi mahi filet prepared with capers, onions and tomato; steamed in banana leaves and *hoja santa*; served with black beans and white rice
(210 pesos)

Coconut Shrimp

fresh ocean shrimp encrusted with coconut and accompanied by mango and vanilla sauce; served with jasmine rice and vegetables
(235 pesos)

Pollito en Mole Poblano

baked Cornish hen smothered in a traditional Puebla style thick, rich chocolate-tinged homemade sauce; served with rice, refried beans, fried plantains and corn tortillas
(175 pesos)

Traditional Pozole Rojo

a spicy, savory pre-Columbian stew—complex flavors of pork, hominy, cabbage, chilies, onions, key limes and fresh herbs will delight you
(125 pesos)

Chiles Rellenos en Nogada

mild *Poblano* chilies stuffed with ground sirloin, carrots, onions, celery, raisins, and nuts; covered with a *nogada* (walnut) sauce, goat cheese, strawberries and pecans; accompanied by rice and refried beans
(175 pesos)

Chiles Rellenos con Camarones

mild batter-baked *chile Poblano* stuffed with fresh shrimp and organic *Chihuahua Mennonite* cheese; served with rice and refried beans
(185 pesos)

Chiles Rellenos con Queso

(250 pesos complete dinner)
mild batter-baked *chile Poblano* stuffed with fresh ranch cheese and covered with a *chile guajillo* sauce; served with rice and refried beans
(125 pesos)

Arrachera

choice tenderloin beef filet stuffed with a julienne of *chile Poblano*, Chihuahua cheese and maize; accompanied by guacamole, refried beans and marinated nopal cactus slices
(225 pesos)

plus 15% service charge