

Restaurant Week Jalisco

Course 1

Crab tostada

Lump crab, corn, chile pasilla mixe mayonnaise, pico de gallo, avocado puree.

Course 2

(choice of)

Halibut al pastor

Roasted Halibut marinated in “al pastor” adobo, pineapple, serrano pepper, cilantro.

Or

Lamb barbacoa with mole Manchamanteles

Braised lamb shoulder “Hidalgo style”, mole Manchamanteles, plantain, peach, chickpea.

Course 3

Deconstructed strawberry tamal

Whipped cream, fresh strawberries, red berries compote, rice “atole”