



## FISH AND SEA FOOD



GROUPER IN CORIANDER SAUCE ..... \$190.00  
 Grilled vegetables with mash potatoes and carrot purée.

CHIANTI FISH ..... \$185.00  
 Grilled polenta and broccoli sautéed in olive oil, garlic tomatoe  
 and white wine sauce.

CHIPOTLE SHRIMP ..... \$190.00  
 With rice and refried black beans.

COCONUT SHRIMP ..... \$195.00  
 With sweet and sour rice, steamed vegetables in mango ginger  
 serrano chili & coriander sauce.

LOBSTER SARANDEADO STYLE (MARKET PRICE)  
 Guajillo chile sauce, cooked on the grill with charro beans and rice.  
 THE TYPICAL MEXICAN

TAMPIQUEÑA ..... \$185.00  
 Marinated Flank Steak with beans, rice, guacamole &  
 poblano strep and cream.

MEXICAN COMBO ..... \$190.00  
 Chile relleno, quesadilla and enchilada with beans, rice and guacamole.

CHILE RELLENO ..... \$160.00  
 Stuffed with cheese, served with beans and rice.

FAJITAS  
 Chicken ..... \$150.00  
 Beef ..... \$165.00  
 Shrimp ..... \$180.00  
 With rice, beans, guacamole and tortillas at you choice.

### DESSERTS

CHAMOMILE CREMME BRULEE ..... \$70.00  
 BUÑUELOS A LA MODE ..... \$75.00  
 ASSORTED PASTRY HOUSE ..... \$70.00

