

MAYAHUEL

MENÚ



DINNER

ENTRIES

Salad made with poached tomato, fresh lettuce, grilled zucchini and a tomato basil emulsion

MAIN COURSE

Salmon al pastor, pineapple puree and avocado mousse, with onion cremolata and shrimp skewer

or

Shrimp al Pastor and fillet mignon, on spinach sautéed with cream and red wine reduction

or

Tempura vegetables on a jicama "tortilla" with tamarind reduction and chipotle dressing

DESSERT

Vanilla jericaya and chocolate volcano with caramelized walnut

If you are allergic to any food please notify the waiter.

