

DINNER

dinner

FOR APPETIZERS, MAY WE SUGGEST

OUR TRIOS OF DIFFERENT FLAVORS

Tamal of the day, Crab "crêpe" in tomato sauce,
"La Casa" zucchini blossom and corn ravioli \$135

"Sashimi" marinated with soy sauce and ginger, Sea
scallops with celery, olive oil and lime juice,
"La Casa Caprese" salad with goat cheese \$175

Tuna "ceviche" with tamarind sauce, soy and sesame oil,
Vegetable spring roll with chicken, Beef "Carpaccio" \$150

"La Casa Caesar" salad, Sea scallops with celery, olive oil and lime
juice, Vegetable quiche with mushroom, bacon and corn \$185

SALADS

salads

Mixed tomatoes with house cured anchovy, fresh basil and French
vinaigrette \$205

Aged Spanish Serrano ham with apple "Carpaccio"
and olive oil \$195

Beef Tartar with green salad \$200

"La Casa Caprese" salad with goat cheese \$145

Spinach, beet and mango salad with balsamic dressing \$120

SOUPS

soups

Black bean cream soup with "Chihuahua" cheese and avocado \$120

"Tortilla" soup with its traditional ingredients \$115

Cold avocado cream \$115

TO CONTINUE, WE SUGGEST THE FOLLOWING PLATE COMBINATIONS

Grilled "adobo" shrimp, Fish fillet baked in banana leaf with onion, pineapple and "chile habanero", Mexican "Risotto" \$265

Grilled fish fillet with "pico de gallo", "Wok" beef tips with ginger, "epazote" and "chile de arbol", Mushroom "au lime" \$265

Fish "Carnitas", Pork "Yucatán" style, Potato purée \$265

Seared tuna, Sea scallop with vegetables, Spinach salad \$265

* If you do not wish any of the trios or duos mentioned above, we can prepare any of those dishes individually

Imported Angus Beef Selection

* Cattle are fed on a vegetarian diet without antibiotics or added hormones.

Grilled Beef Fillet 7 oz - Considered the finest of all cuts, is lean and naturally tender, with a mild flavor and fine-grain texture \$380

New York 12 oz - Hearty and robust, with a perfect balance of flavor, texture and tenderness \$475

Rib Eye 12 oz - Well-marbled, making this cut tender, juicy, and our most flavorful \$475

Flank Steak 7 oz - "Cookout" style with grilled cactus, guacamole and beans \$240

Side Orders

Choose from: Baked potato, Green salad or Vegetables "Au wok". Green pepper or "Bèarnaise" sauce

Other Suggestions

Whole fish baked in banana leaf with onion, pineapple and "chile habanero" \$310

Skate with cappers \$265

Seafood "Pozole" \$285

Shrimp breaded in coconut with apple purée \$345

Baked duck "Magret" with gratin potatoes and orange chutney with apples \$345

Chicken "au lime" with potato purée and vegetables \$275

"Penne Rigatti" in fresh tomato sauce and garlic \$180

DUO OF DESSERTS

duo of desserts

Banana cheese cake and Chocolate "Petit pot" \$90

Chocolate cake and Mexican rice pudding \$90

Cream puffs with vainilla ice cream and Caramel custard \$90

"Guava" mousse and Banana cheese cake \$90

Home made lime and orange sherbet \$90

Home made coconut ice cream \$90