



1st course

Watermelon Salad

Fresh watermelon with a fresh herb salad, hoja santa, tajín, queso fresco.

2nd course: choice of one of these 2 entrees

Confit Chicken

French boned chicken with spiced black bean sauce, fried pulpo potatoes, fresh herb pesto sauce.

Pulpo Pipián (or a vegan substitute)

Crispy octopus with pipián, mole verde, sautéed lentils, pepitas.

3rd course: choice of one of the 2 desserts

Churros n' S'mores

Crispy sugar and cinnamon coated churros, with rich chocolate ganache and an Italian meringue fluff.

Mamey Creme Brûlée (vegan)

Coconut milk based custard with mamey pulp and berries.