

WELCOME

# Terraza Grill

M E N U

## ENSALADA AZTECA

Combination of panela cheese and fresh cactus, dressed with vinaigrette, papalo sprouts corn and epazote oil.

## SINFONIA MEXICANA

Selection of flavors from Guadalajara and Yucatán reflected in a delicious salad with shrimp, lettuce, tequila and lime, fusioned with blue cheese and exotic chili.

## CARPACCIO PULPO

Thin slices of octopus marinated and cooked with aromatic herbs from the region, dressing and orange vinaigrette.

## COCHINITA PIBIL

Pork meat baked with a typical combination of spices from Yucatan state, served with red onion corn tortillas.

## LOMO DE CERDO ADOBADO

Tender steak grilled pork, marinated in achiote sauce accompanied with cactus, cheese, white rice and vegetables.

## SABOR A MI PUEBLO

Chicken breast rolled and stuffed with chaya, panela cheese and red pepper. Finely breaded with amaranth, served with mashed sweet potatoes and cheese sauce, accompanied with coriander.

## TAMPIQUEÑA

Juicy beef steak grilled, served with baked potato, red enchilada, rice and fried bananas.

## QUESO FUNDIDO

The traditional melted Oaxaca cheese with sausage, served with flour tortillas.

## SOPA DE TORTILLA

Delicious combination of Mexican spices and chicken soup, accompanied by fresh cheese, avocado, tortilla and sour cream.

## CREMA PREHISPANICA

The perfect combination of poblano cream and corn cream with a touch of chili guajillo oil.

## PESCADO A LA VERACRUZANA

Fresh grouper fillet cooked with olives, capers, red pepper, tomato, guajillo chili and tequila, served with white rice.

## FILETE TIKIN-XIC

Yucatan traditional mahi-mahi loin cooked with epazote, tomato and onion wrapped in banana leave.

## TACOS DE CAMARON

Tempura shrimp and Mexican spices served in a traditional corn tortilla, accompanied with tamarindo, xnipek and mayonnaise with chipotle chili.

## FESTIVAL DE FAJITAS

Delicious grilled beef / chicken / mixed fajitas with bell pepper, onion and dash of beer, accompanied with beans, guacamole and tortillas.

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## DESSERTS

### DESEO MAYA

Papaya caramelized with Xtabentun liqueur, served with goat whipped stiff milk.

### PASTEL AZTECA

From the chef creativity, a combination of sweet tortillas, chocolate cake, served on irish liqueur sauce, accompanied with vanilla ice cream

### FLAN DE ELOTE

The Mexican pastry, from the cornfield an exquisite corn flan accompanied with coconut ice cream.

### COCTEL DE FRUTAS

Fresh fruit pearls with tangerine juice, accompanied with lemon sorbet.