

# AZTEC

## STARTERS TO SHARE

Freshly Made Guacamole  
Served with Tortilla Chips, Salsa Pasilla  
de Oaxaca and Salsa de Tomatillo Habanero.

### Tamales

Steamed Corn Masa Dumpling  
with Salsa Verde, Crema de Queso

### Chile Relleno de Espinaca

Roasted Poblano Chile Filled with Sautéed Spinach,  
Pine Nuts and Raisins, Topped with Goats Cheese  
and Roasted Tomato Sauce.

### TaQUITOS de Tinga

Small Tortillas Filled with Shredded Pork Sautéed  
with Chilli Chipotle, Onion and Tomato

### Cactus Salad

with Mango, Cabbage Slaw with Papaya Habanero Salsa

## SIDES

Refried Black Beans  
Mexican Style Fried Rice  
Salsa Pasilla de Oaxaca  
Salsa de Tomatillo Habanero

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## MAIN COURSES

**Beef Tenderloin with Wild Mushrooms and Tequila**  
Roasted Jicama with Grilled Poblano Peppers  
and Manchego

**Capas De Camaron**  
Crepes Filled With Shrimps, Covered With Chilli Pasilla  
Sauce Sprinkled with Cheese

**Pan Fried Chicken Breast with Pecan- Prune Mole**  
A Rich Mahogany Sauce Made with Prunes, Pecan,  
Tomatillos and Chillies

**Pork and Chorizo Skewer Alambre Mexicano**  
Served on Rice with Cooked Green Salsa

## DESSERTS

**Chocolate and Mango Tart**  
with Caramelized Macadamia Nut Ice Cream

**Tequila and Lime Panna Cotta**  
with Blood Orange Compote

**Cinnamon Sugar Dusted Churros**  
with Ibarra Chocolate Dip, Peanut and Chilli Dip, Raspberry Dip