



MENU

A GOOD WAY TO START

- **Shrimp barrel**
(Avocado, mango, papaya and mexican vinaigrette)
- * • **Smoked salmon and eel carpaccio**
(with soy decorated with thin layers of parmesan cheese)
- **Crunchy smoked marlin tacos**
(bathed in a unique tamarind sauce)
- **Veggie "Ceviche"**
(heart of palms, artichokes and asparagus)
- **Portobello mushrooms stuffed with country vegetables**
(with goat cheese and coriander pesto)
- * • **Tuna tartar**
(with tarragon scent)
- **Mision del Sol's specialty: Creole Lasagna with shrimps**
(prickly pear, poblano, panela cheese and mexican vinaigrette)
- **Pumpkin flowerettes filled with fresh cheese enhanced by a delicious chipotle custard**

- **Belle Chevre cheese with caramel Apple**
(With crunchy lettuce and blackberry vinaigrette)
- **Red Snapper blue tortilla tacos and tropical salsa**
- **Smoked Salmon kettledrum**
(Jocoque, ricotta-type cheese, caper, purple onion, pita bread, basil oil)

ENERGETIC SALADS

- **Pear, grapes, fennel bulbs with ginger dressing salad**
- **Organic Salad**
(lettuce, pistachio, turkey bacon, chicken with amaranth, red chili pepper and orange vinaigrette)
- **Arugula salad with squid crunchy rings and eel dressing**
- **Caesar Salad**
(yoghurt dressing, artichokes, heart of palms, croutons, and parmesan cheese)
- **Watercress salad, spinach, caramel nuts, fig and blue cheese dressing**
- **Mexican greens**
(grapefruit, blue cheese, turkey bacon, pistachios and peanut dressing)
- **House Specialty**
(breast chicken roast, mushrooms, spinach and mango salsa)

SOUPS AND CREAMS

- **Mixteca Soup**
(Chilacayote, corn, pumpkin flowerette, hoja santa and verdolagas)
- **Bean cream**
(with panela cheese and chile)
- **Huitlacoche soup with rich corn custard and chile poblano**
- **Prehispanic soup**
(Duck broth, prickly pear, coriander and crunchy tortilla)
- **Coriander and pistachio cream**
- **Mushroom broth with prickly pear**
(xoconotle, parsley, fried rice noodle, brie cheese)
- **Oriental chicken soup**
(bamboo stalk, Chinese mushrooms, ginger, rice noodle and chives)

* Raw food under consideration by the host and the risk involved





MENU

EARTH AND SEA

- **Prawns in fresh dill with gratin puff pastry asparagus**
- **Salmon in pistachio crust with chile pasilla served with orchards**
- **Achiote sauce with shrimps with huitlacoche risotto**
- **Red snapper with epazote and corn in a molcajete hot sauce**
- **Chicken breast with banana, watercress, panela cheese in a xoconoxtle and chipotle hot sauce**
- **Bass in a guacamole crust and mushrooms in chili**
- **Stuffed chicken in wild rice in pink and yellow mole**
- **Our Specialty: tamarind shrimps**
- **Fish rolls with spinach, asparagus, and white wine creamy sauce**
- **Duck breast filled with asian vegetables in a chocolate and ginger sauce**
- **Coconut shrimps filled with our orchard delicacies**
- **Red snapper back with spinach pilaf in morita chili with mango**
- **Tuna dice with crunchy seed crisps and manzano chile vinaigrette**
- **Prune stuffed chicken, panela cheese, tamarind tamale, and prune mole**
- **Red snapper back with pumpkin flowerettes, saffron and vegetable strudel**

TO COMPLETE YOUR SELECTION

- **Brown rice with mushrooms**
- **Roasted tiny white potatoes in soy sauce**
- **Organic steamed vegetables**
 - **Garlic mushrooms**
 - **Creamy spinaches**

MAIN COURSES FROM OUR "SPA CUISINE"

- **Portobello mushroom burger**
(rye bread, guacamole, goat cheese and red pomegranate)
- **Smoked breaded provola**
(with amaranth in tomato sauce with coriander)
- **Peasant Lasagna**
(Poblano, corn, acorn squash, pumpkin flower, green bean, organic cheese bathed in hoja santa salsa)
- **Crepes filled with crunchy vegetables**
(with a slight scent of ginger in a creamy saffron sauce)
- **Our Specialty: Chiles en Nogada sprinkled with luscious pomegranate from our orchard**
- **Toasted eggplant lasagna**
(with vegetables and organic cheese)
- **Soy and wheat burger**
(rye bread and seeds, Oaxaca cheese, onion, tomato, wheat sprouts)

OUR PASTA

- **Seafood linguini**
(shrimp, octopus, mussels, fish, basil)
- **Veggie Special Pasta**
(eggplant, peppers, black olives, asparagus, tomatoes and farfalles)
- **Mediterranean Pasta**
(Cherry tomato, basil, black olives, goat cheese and penne pasta)
- **Fussili tricolor in chipotle salsa**
(with roasted salmon cubes)
- **Fettuccini tricolor chicken**
(Soy sauce, tequila, cream and coriander)
- **Capellini with cherry tomato roux**
(With basil and mussels)

