

3 COURSE MENU

(chicken, fish, pork or vegetarian)

To choose 1 option of: (either: appetizers or salad or soups or broths)

Appetizers

Seafood Lasagna

(Black lasagna noodles, filled with seafood and a creamy tomato basil sauce)

Octopus Carpaccio

(Sliced octopus with a lime and olive oil vinaigrette. Garnished with arugula, cherry tomato and red onion)

Beef Carpaccio

(Sliced pepper seared beef with a caper vinaigrette. Garnished with arugula, cherry tomato and sliced parmesan cheese)

Puerta Cortes Tataki

(Sliced tuna in a butter garlic sauce with jamaica flowers reduction)

Roasted Clams

(Roasted chocolate clams served in their shell, stuffed with bacon and melted cheese)

Fresh Clams

(Chocolate clams served in their shell, marinated with lime, clamato juice, mango-habanero puree and fresh salsa)

Puerto Appetizer

(Homemade bread, avocado puree, sliced roasted scallops. Garnished with mango and red onion)

Soups

Clam Chowder

(Classic clam chowder served in a bread bowl with green onion and olive oil)

Cream of sweet corn

(Creamy yellow corn soup with sauteed corn smut (huitlacoche), croutons and corn oil)

Pork rind soup

(Creamy pork rind and guajillo chili pepper mildly spicy soup. Garnished with cheese and fried sliced tortilla pieces)

Shrimp soup

(Mildly spicy shrimp broth. Served with a shrimp kabob, new potatoes and baby carrots)

Cantaloupe Gazpacho

(Cantaloupe gazpacho with pieces of cantaloupe and prosciutto. Garnished with mint)

Cold coconut Soup

(Creamy cold coconut soup. Garnished with mixed nuts)

Salads

Thai Salad

(Mixed lettuce, kale, carrot, bell pepper, mixed nuts, sauteed shrimp and a mildly spicy thai sauce)

Tuscan Salad

(Lettuce, baby spinach, prosciutto, goat cheese, pear, caramelized hazelnut, with a balsamic dressing)

Cesar Salad

(Tijuana Cesar Salad, with romaine lettuce, parmesan cheese, cesar dressing, with grilled chicken cutlets)

Tomato and burrata Salad

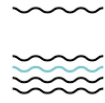
(Tomatoes, mini burrata balls, arugula, seasoned with mixed spices and lined with olive oil and a basil pesto)

Hearts of Palm Salad

(Palm salad, shrimp, avocado, sundried tomato, red onion, and garbanzo bean with a lime vinaigrette)

Scallop and Jamaica Flower Salad

(Scallops with chili pepper, oil and rosemary. Served with caramelized jamaica flowers, strawberries, nut brittle, with a strawberry vinaigrette)



Choice of 1 main course of: (either: chicken, or fish or pork or vegetarian)

Chicken

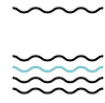
- Lemon chicken
- Sweet and sour chicken
- Chicken in a mushroom gravy
- Chicken in mole sauce
- Almond crusted chicken

Pork

- Pork Loin with a plum sauce
- Pork Loin with a mustard sauce
- Pork Loin with a morita chili pepper sauce

Fish

- Fish with a port wine sauce
- Fish with a caper and lime sauce



Vegetarian

Vegetarian lasagna

(Lasagna noodles filled with sauteed vegetables, mixed cheeses and a tomato or poblano pepper sauce)

Veggie filet

(Slow roasted beets with a vegetable gravy. Served with quinoa)

Stuffed portobello mushroom

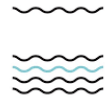
(Stuffed portobello mushroom with a creamy spinach, green onion and a homemade 4 cheese sauce)

Artichokes a la romana

(Grilled artichokes with garlic, parsley and pepper. Garnished with mashed potatoes)

Kabobs

(Bell peppers, red onion, eggplant, zucchini with a creamy basil sauce. Garnished with cauliflower popcorn)



Choice of 2 side dishes

Sides

- Steamed vegetables
- Roasted baby vegetables
- Sauteed asparagus with cheese
 - Brussel sprouts
- Baby spinach and kale salad
 - Mashed potatoes
 - Mashed sweet potatoes
 - Potato souffle
 - Grilled baby corn
 - Bean salad
- Arugula and cherry tomato salad
 - Green beans with bacon
- Roasted beets with goat cheese and honey
- Grilled portobello mushrooms with cheese
 - Quinoa salad

Choose 1 dessert option

- Tiramisu
- Apple pie
- Flan with coconut foam
- Chocolate mousse

Complimentary tasting for the bride and groom

to reserve a menu tasting date, at least 15 days in advance.

A choice of 3 options (first course, main course and dessert) to taste.

Extra cost per person or dish for the menu tasting \$1,050.00 MXN