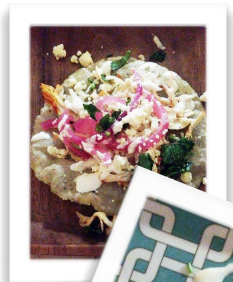




## Dinner Menu Fall

### Dinner 1



#### Salbute Bar

Starter of fresh Pico De Gallo and Guacamole, topos

5 different rounds of hand made antojitos with Maza imported as dough from the mestizo.

Salubte, empanadas, sope, panucho, last is clients call custom

Made from finest meats, seafood, all garnished accordingly with:

Cabbage, pickled onion, fresh cheeses, cilantro, egg, fresh cream and chili.

Sliced honey pineapple with lime chili

This is a wonderful dinner for a casual mood, served and eaten without utensils one may mingle or sit by the pool to enjoy.

### Dinner 2

Hand Made Corn Tamale

Beef, Chicken or Pork

Great for large Groups or intimate get together

Served with mild Red Sauce Cream and Spidey Roasted Habanero

Cole Slaw and pickled red Onion

Finish with a napolitana style tort.



## Dinner 3

### Stuffed Chile Relleno

Hand tended and stuffed with a mixture of farm fresh ground and beef with cheese. Battered and fried in egg white. Served with a cilantro reduction and fresh cream garnish.

Beet Root Carrot Salad with lime vinaigrette, rice and beans with fresh tortilla

Desert sliced papaya with vanilla ice cream .

Wonderful choice for sit down mean plate served



pork  
tomato and

## Dinner 4

### Chicken Mole

Starter Fresh Pico De Gallo and Chips.

Delicious slow cooked chicken legs dipped in Cacao Mole made from scratch

Topped with sesame seeds and light cream garnish.

Served with white rice and sliced avocado. Sliced peeled cucumber with light

lime vinaigrette

Fresh warm tortilla

Sliced Seasonal Fruit with tamarindo powder

This is a yummy dinner but can get messy



## Dinner 5

Shrimp Boil per Kg (serves 2)

Started of fish cevechi and guacamole

Lo land style peel and eat shrimp boil

served Hot or cold

On center table family style With

sliced corn and seasonal vegetables.

Pico de gallo and a variety of dipping

saucses. With habanero tequila shots for desert.



## Dinner 6

**Pazole**...rich flavored broth of natural stock and roasted Chili, cooked long and slow with chicken and hominy corn. Garnished with fresh cut greens and succulent radish ripe Avacado...this is a treat for all ages and especially good for special occasions.

Served with pico deGallo and Guacamole as starter.

Sweet Honey Pineapple to Finish.

