

# *Mi Casa*

## *Menú A*

### *Appetizers*

#### *\*La Sopa de Tortilla*

*Following the old recipes: richest tomato, chile pasilla broth with cream and epazote*  
Or

#### *\*La Mixta de la Huerta*

*Mixed organic salad: lettuce & grilled bell peppers with a cilantro-jalapeno vinaigrette*

### *Main Courses*

#### *\*Tikin-Xic Fish Filet*

*From Yucatan. Prepared in achiote, & grilled in a banana leaf*  
Or

#### *\*La Carne Asada a la Tampiquena*

*Grilled open filet of beef, one enchilada, beans & guacamole. Old fashioned dish.*  
Or

#### *\*El Mole Poblano*

*Masterpiece of Mexican cuisine! Festful dish of chicken in a rich dark mole sauce of peppers, seed 7 spices ( approx. 35 ingredients) A feast for your palate!*  
Or

#### *\*El Chile en Nogada*

*A specialty dish to celebrate independence day. Poblano pepper stuffed with sauteed meats, served with a fresh walnut cream sauce. One Mexico's finest.*

### *Dessert*

#### *\*El Flan al Caramelo*

*Famous caramel custard old fashioned style. Light & tasty.*  
Or

#### *\*Bunuelo con Helado*

*Crispy thin pastries with ice cream.*

## *Menú B*

### *Appetizers*

#### *\*El Ceviche de Pescado*

*A very traditional, uncomplicated recipe for a fish ceviche from the coast of Guaymas: Fresh fish & small scallops, prepared in lime, garlic, green chile, tomato and oregano. Clean fresh taste due to the balanced acidity.*

*Or*

#### *\*La Sopa de Tortilla*

*Following the old recipes: richest tomato, chile pasilla broth with cream and epazote.*

### *Main Courses*

#### *\*Filete de Pescado a La Talla*

*Catch of the day a la Talla. The famous "Salsa Talla" is from the Acapulco region, made from dried chiles, mostly chile ancho, lime and mayonnaise.*

*Or*

#### *\*Carnitas*

*Suculent pieces of pork with a crisp brown crust. A uniquely Mexican Dish*

*Or*

#### *\*La Carne Asada a la Tampiquena*

*Grilled open filet of beef, one enchilada, beans & guacamole. Old fashioned dish.*

*Or*

#### *\*El Chile en Nogada*

*A specialty dish to celebrate independence day. Poblano pepper stuffed with sauteed meats, served with a fresh walnut cream sauce. One Mexico's finest.*

### *Dessert*

#### *\*El Flan al Caramelo*

*Famous caramel custard old fashioned style. Light & tasty.*

*Or*

#### *\*Bunuelo con Helado*

*Crispy thin pastries with ice cream.*

## *Menú C*

### *Appetizers*

*\*Campechana de Mariscos*

*Cocktail of shrimp, scallops, fish & octopus.*

*Or*

*\*La Mixta de la Huerta*

*Mixed organic salad: lettuce & grilled bell peppers with a cilantro-jalapeno vinaigrette*

*Or*

*\*La Sopa de Tortilla*

*Following the old recipes: richest tomato, chile pasilla broth with cream and epazote.*

### *Main Courses*

*\*Huachinango Sarandeado*

*Whole open Red Snapper, marinated, from the grill*

*Or*

*\*El Mole Poblano*

*Masterpiece of Mexican cuisine! Fistsful dish of chicken in a rich dark mole sauce of peppers, seed 7 spices ( approx. 35 ingredients) A feast for your palate!*

*Or*

*\*El Filete de Res al Chipotle*

*Grilled beef Tenderloin in a rich chipotle sauce, with beans & guacamole. Tasty & a bit spicy.*

*Or*

*\*camarones en Aguardiente*

*Big shrimp flame broiled with tequila served with rice & roasted vegetables.*

### *Dessert*

*\*Bunuelo con Helado*

*Crispy thin pastries with ice cream.*

*Or*

*\*La Cocada con Almendras*

*Bream coconut almond soufflé*

## OPEN BAR OPTIONS

### **NATIONAL**

Beer: Sol  
XX  
XX Ambar  
Tecate

Soft Drinks:  
Water  
Soda  
Margaritas  
Piñas Coladas

Ron:  
Bacardí Añejo  
Bacardí Blanco  
Bacardí Limón  
Bacardí Solera

Vodka:  
Oso Negro  
Sminroff

Whisky:  
J&B  
J Walker Etiqueta Roja

Brandys:  
Don Pedro  
Presidente

Licores:

Anis del mono dulce Importado  
Café Kalhua Tradicional  
Cinzano Rojo

Vino Tinto o Blanco de la casa

**INTERNATIONAL**

Beer: Sol

XX  
XX Ambar  
Tecate

Soft Drinks:

Water  
Soda  
Margaritas  
Piñas Coladas

Ron:

Bacardí Añejo  
Bacardí Blanco  
Bacardí Limón  
Bacardí Solera

Malibu  
Mount Gay Eclipse  
Myers Planter Punch

Tequila:

1800  
Cazadores  
Chamacos  
Herradura Reposado  
Julio Reposado  
Las Trancas  
Tres Generaciones

Vodka:

Oso Negro  
Sminroff  
Absolut Azul  
Absolut Citron  
Absolut Mandarina  
Absolut Peppar

Whisky:

J&B  
J Walker Etiqueta Roja

Brandys:

Don Pedro  
Presidente  
Azteca de Oro  
Fundador  
Terry Centenario  
Torres 10

Licores:

Anis del mono dulce Importado  
Café Kalhua Tradicional  
Cinzano Rojo  
Licor del 43  
Amareto Disonoro  
Anis Coloso de Chinchon  
Bailey's  
Jamaica Xaica  
Midori de Melón  
Drambule  
Dubonet  
Frangelico Importado  
Galiano  
Gran Marnier Rojo  
Italiano Stregga  
Sambuca Bacará Negra

Vino Tinto o Blanco de la casa

## **PREMIUM**

Beer: Sol  
XX  
XX Ambar  
Tecate

Soft Drinks:  
Water  
Soda  
Margaritas  
Piñas Coladas

Ron:  
Bacardí Añejo  
Bacardí Blanco  
Bacardí Limón  
Bacardí Solera  
Habana Club Tres Años  
Malibu  
Mount Gay Eclipse  
Myers Planter Punch  
Havana Club Siete Años

Tequila:  
1800  
Cazadores  
Chamacos  
Herradura Reposado  
Julio Reposado  
Las Trancas  
Tres Generaciones  
Corralejo  
Herradura Añejo  
Oro Azúl  
Oro Azúl Añejo

Vodka:  
Oso Negro  
Sminroff  
Absolut Azul  
Absolut Citron  
Absolut Mandarina  
Absolut Peppar  
Grey goost  
Ketel One

Whisky:  
J&B  
Etiqueta Gold

J Walker Etiqueta Roja

Glenfiddich

Brandys:

Don Pedro  
Presidente  
Azteca de Oro  
Fundador  
Terry Centenario  
Torres 10

Cardenal de Mendoza  
Carlos I. Solera G.

Licores:

Anis del mono dulce Importado  
Café Kalhua Tradicional  
Cinzano Rojo  
Licor del 43  
Amareto Disonoro  
Anis Coloso de Chinchon  
Bailey's  
Jamaica Xaica  
Midori de Melón  
Drambule  
Dubonet  
Frangelico Importado  
Galiano  
Gran Marnier Rojo  
Italiano Stregga  
Sambuca Bacará Negra

Vino Tinto o Blanco de la casa