

# COASTAL FRESH TASTING

# FIRST COURSE

FRESH ROYAL OYSTER erved with cocktail sauce, mignonette sauce, and remoulade dressing. Oyster served wit

## SECOND COURSE

OCTOPUS CARPACCIO
Thin slices of octopus with balsamic reduction, green olives, extra virgin olive oil, and oregano.

## THIRD COURSE

# BLACK SEA BASS CEVICHE

Sea bass marinated with charred chilies, peppers, cherry tomatoes, and cilantro.

### **FOURTH COURSE**

GRILLED OCTOPUS
Grilled octopus with red shermula sauce, serrano
chili aioli, and roasted potatoes.

# FIFTH COURSE

PROVENCAL-CRUSTED CATCH OF THE DAY Fresh fish with Provençal herbs, seafood sauce, sautéed spinach, and Eureka lemon.

## SIXTH COURSE

- To share -

## CHOCOLATE INDULGENCE

A selection of desserts made with the finest Valrhona chocolate.

# CHOCOLATE CAKE

Filled with chocolate mousse, accompanied by red berries and dark chocolate sauce.

### **CHOCOLATE MOUSSE**

Decorated with delicate chocolate shavings.

THREE-CHOCOLATE CAKE A combination of white, milk, and dark chocolates on an Oreo cookie base.

COCOA TULIP
A chocolate cup filled with Belgian chocolate ice cream and garnished with chocolate shavings.

## LAVA CAKE

A chocolate sponge cake with a molten center, served with caramel sauce and vanilla ice cream.

Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking. Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in mexican pesos. Tips are not mandatory. Accepted payment methods: cash, debit and credit card (0% on comission).