

the menu

CHEF
Hemant D.

Canapes 2 varieties:

Ceviche de pez rey - Kingfish ceviche on blue corn tortilla chip, jalapeno

Empanadas de pollo - Pulled chicken empanadas, habanero sour cream

Family style share plates

Mains:

Mole de carne - Oaxaca slow cooked beef with achiote & mole

Pollo pibil - Yucatan style barbeque chicken, mild chili, orange & lime marinade

Sides:

Arroz Amarillo - Yellow Spanish rice (VEG)

Roasted zucchini with guajillo & queso fresco (VEG, GF)

Salads and condiments:

Organic quinoa and kale, navel orange, almonds, cucumber, goat's feta, white balsamic dressing, chili, lime and coriander dressing (VEG, GF)

Guacamole, corn tortilla, pico de gallo, salsa verde (VEG, GF)

Dessert:

Pastel de tres leches - three milk cake with berries compote

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN

love food experiences