



Specialty Dinner Menu

Salad

Bed of greens garnished with fresh fruit, house cheese, and our rose hibiscus vinaigrette.

Soup

Fresh new corn “atole” served with fresh flowers.

Tamale de la casa

Homemade fresh corn tamale filled with our own *adobo* Maya sauce and chicken, wrapped in banana leaves and steamed, served with our pickled green papaya.

Main Course

Fire roasted chicken served with rice, green beans with sesame seeds, and squash and carrots with a light cream sauce. Dinner is accompanied by our house *adobo* sauce to dress the chicken, our stewed black beans and our corn tortillas fresh from the *comal*.

Dessert

Papaya in light syrup with spices served with a slice of rum cake.

