



Xcatic
private
cheer

DINNER STARTERS

Family style

- Tuna and mango tostada
- Mayan guacamole
- Organic green leaves salad with feta cheese and cherry tomatoes
- Spring rolls
- Marinated beetroots carpaccio
- Potatoes with rosemary
- Grilled vegetables
- Coliflower puree with grilled onions
- Breaded shrimps with bittersweet salsa
- Cherry tomatoes confit with garlic and olive oil

DINNER MAIN COURSES

Family style

- Beef steak
- Catch of the day papillote
- Pork ribs “al pastor”
- Hummus trio with pita bread and crudites
- Oriental pasta with shrimps
- Vegan thai curry with coconut cream, coliflower and sweet potatoes
- Homemade mole with baked chicken
- Falafel with green leaves, tomatoes and dressing of tahini
- Tacos of skirt steak, pork ribs, chicken mole or oyster mushrooms
- Catch of the day ceviche
- Beefsteak grilled with rosemary and garlic butter