

Appetizers

Ensalada Conchita

mixed baby greens with dried fruit with champagne raspberry vinaigrette
9.00

Ensalada Cesar

*the classic, created in México, served with shaved parmesan cheese
and dried jamaica flowers*
9.00

Castillo de Jaiba

*fresh jumbo lump crabmeat stacked with avocado and tomatoes,
napped with lemon vinaigrette*
14.50

Sopa de Poblano

purée of roasted poblano peppers in a creamy vegetable stock,
flavored with oregano and garnished with lobster*
12.50

Sopa Tropicál

*fresh melon puréed with coconut milk, flavored with pasilla chiles
and adorned with baby shrimp, served chilled*
12.50

Wild Mushroom Flan

creamy flan of mixed mushrooms sprinkled with cilantro pesto
10.50

Smoked Salmon Napoleon

*smoked salmon mixed with roasted poblano peppers, chayote, shallots and crème fraîche,
layered with crisp phyllo dough and napped with jalapeño remoulade*
13.50



Beverages

Coffee 2.75 • Espresso 3/5.50 • Cappuccino 5.50 • Assorted Hot Teas 2.75
Soft Drinks 2.50 • Sparkling Water 5.50 • Bottled Unsweetened Iced Teas 5.50



Desserts

Our selection of homemade sorbets and baked desserts varies daily
7.50



- *The chef will gladly adjust the spiciness of any dish to suit your palate.*
- **Note: Poblano is a very unpredictable chile; please ask your server about today's heat level*
- *A gratuity of 20% will be added for parties of six or more.*
- *Sharing charges apply for appetizers and entrées when plated separately.*
- *Required by the Food Police: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*

Kindly refrain from using cellular telephones in the dining room.
As a courtesy to our guests, cellular telephones should be set to ring silently if at all.

Entrées

Crab Cake Carmela

made with fresh crab, pan-seared and served with a tomatillo-jalapeño sauce
30.00

Camarones Careno

poached jumbo shrimp in a slightly spicy carrot-curry sauce
28.00

Black Bass Don Antonio

pan-seared filet of black bass with mango salsa and tomato/avocado salad
29.00

Huachinango a la Veracruzana

filet of red snapper, pan-seared and served with olives, peppers, and capers in tomato coulis
29.00

Róbalo Paloma

*filet of branzino crusted with nopalitos, with habanero-chardonnay sauce,
served with cannelloni bean salad*
29.00

Scallop Ceviche

*fresh scallops marinated in lime, wrapped in prosciutto and served on a bed of tomatoes, capers,
olives, shallots, cilantro and a touch of jalapeño pepper, in a lime-orange vinaigrette*
28.00

Tamal de Puerco

*fresh tenderloin of pork filled with puréed zucchini blossoms,
finished with a reduction sauce of red wine and guajillo chiles*
26.00

Pechuga de Pato

*boneless breast of duck stuffed with mamey purée, seared and roasted,
finished with a reduction sauce of morita chiles, ginger, apples and merlot*
27.00

Veal Chop en Croûte

*tender veal chop in a golden puff pastry crust filled with sweet potato risotto,
with lemon pepper reduction sauce flavored with pasilla peppers*
34.00

Filete Mexicano

*grilled filet mignon served atop a crisped corn tortilla,
topped with oaxaca cheese and finished with a tomato-chipotle sauce*
32.00

Fettuccine Tres Colores

*tricolor fettuccine tossed with seasonal vegetables, crunchy tortilla strips,
shaved parmesan and fresh herbs, finished with white truffle oil*
22.00