



TUESDAY 20, 2022

TABLE SERVICE

-TLAYUDAS, TAMULADA SAUCE, SIKIL PAK, CHILTOMATE-

EMBER VEGETABLES

-EGGPLANTS, BELL PEPPER, RED ONIONS, CAMBRAY ONIONS, CORN, ROASTED SWEET POTATOES, BUTTERNUT SQUASH, LOCAL PUMPKIN, BEETS, PLANTAIN, PINEAPPLE-

FROM CHEMUYIL

CHARRED LETTUCE SALAD
-MUSTARD VINAIGRETTE, TANNED RED ONION, HERB MIX, CUCUMBERS, HEIRLOOM TOMATOES, XCATIC DRESSING -

QUELITES SALAD

-QUELITES, RADISH, HABANERO CHILI ASH--

SALSAS

-MANGO TATEMADA, RAW GREEN, HABANAJO, CHILE DE ÁRBOL, PINEAPPLE-

FROM OUR GRILL

LOCAL FISH A LA TALLA
-MAYO, HOJA SANTA-

SHORT RIB BARBACOA
-PENCA DE MAGUEY, HOUSEMADE RUB-

CORNISH CHICKEN
-RECADO, BANANA LEAF-

DESSERTS

COCONUT TACOS
-PUFF PASTRY, COCONUT PASTRY CREAM-

TAMALES DE CHOCOLATE
-CAMEL GANACHE-

STRAWBERRY AND TOMATO PUDDING
-BRIOCHE CROOKS-



WEDNESDAY 21, 2022

TABLE SERVICE

-TLAYUDAS, TAMULADA SAUCE, SIKIL PAK, CHILTOMATE-

EMBER VEGETABLES

-EGGPLANTS, BELL PEPPER, RED ONIONS, CAMBRAY ONIONS, CORN, ROASTED SWEET POTATOES, BUTTERNUT SQUASH, LOCAL PUMPKIN, BEETS, PLANTAIN, PINEAPPLE-

FROM CHEMUYIL

CHARRED LETTUCE SALAD

-MUSTARD VINAIGRETTE, TANNED RED ONION, HERB MIX, CUCUMBERS, HEIRLOOM TOMATOES, XCATIC DRESSING

JICAMA SALAD

--AVOCADO, ORANGE, PISTACHIOS, SPINACH-

SALSAS

-MANGO TATEMADA, RAW GREEN, HABANAJO, CHILE DE ÁRBOL, PINEAPPLE-

FROM OUR GRILL

CHICKEN PEPIAN

-SESAME, PUMPKIN SEED, POTATOES, GREEN BEANS-

PELON PORK

-BANANA LEAF, ACHIOTE MARINADE-

SEAFOOD

-MELOSO RICE, SQUID, SHRIMP, SCALLOPS, CONFIT GARLIC MAYONNAISE, XCATIC-

DESSERTS

RICE PUDDING EMPANADAS

-PUFF PASTRY, RAISIN-

CHOCOLATE COFFEE CAKE

-COCOA CRUST, HAZELNUT-

WHITE CHOCOLATE BLONDIE

-RASPBERRY, PISTACHIO-



THURSDAY 22, 2022

TABLE SERVICE

-TLAYUDAS, TAMULADA SAUCE, SIRIL PAK, CHILTOMATE-

EMBER VEGETABLES

-EGGPLANTS, BELL PEPPER, RED ONIONS, CAMBRAY ONIONS, CORN, ROASTED SWEET POTATOES, BUTTERNUT SQUASH, LOCAL PUMPKIN, BEETS, PLANTAIN, PINEAPPLE-

FROM CHEMUYIL

CHARRED LETTUCE SALAD

-MUSTARD VINAIGRETTE, TANNED RED ONION, HERB MIX, CUCUMBERS, HEIRLOOM TOMATOES, XCATIC DRESSING

NOPALES SALAD

-TOMATOES, OLIVE OIL, LOCAL HERBS, GRATED MACADAMIA NUT-

SALSAS

-MANGO TATEMADA, RAW GREEN, HABANAJO, CHILE DE ÁRBOL, PINEAPPLE-

FROM OUR GRILL

MAKUM FISH

-HOJA SANTA-

SHORT RIB CHIRMOLE

-CHIRMOLE SAUCE, RECADO-

GOGOT DE CORDERO A LA PIOLA

-ROSEMARY, GARLIC, MARJORAM-

DESSERTS

PINEAPPLE CAKE

-CARAMEL SAUCE-

COBBLER MEXICAN PARTY

-FRUIT OF THE SEASON, PEPITA CRUMBLE-

SAVARIN DE CHOCOLATE

-MANGO, PASSION FRUIT SAUCE-