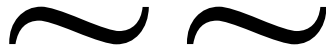


Executive Chef Larbi Dahrouch has created an array of vegetarian dishes for your delight. Using only the freshest ingredients, these dishes are carefully prepared and are sure to tantalize the palate.



VEGETARIAN MENU

Appetizers

Heirloom Tomato and Cucumber Salad, Jerez Vinaigrette

Endive and Arugula Salad, Basil, Aged Balsamic Vinegar

Red Quinoa Salad, Avocado, Tomato, Cilantro, Lime Dressing

Cauliflower and Organic Vegetable Ceviche, Lemon, Coriander, Beet Chips

Main Course

Roasted Zucchini, Garlic, Thyme, Tomato Water

Tajine of Miraflores Vegetables, Cardamon Sauce

Chick Pea Stew, Morrocan Spices, Roasted Red Peppers

Home Made Fettuccini Pasta, Shiitake Mushrooms, Fresh Tomato Sauce

Gluten Free Penne Pasta, Parmesan Cream Sauce

Saffron Risotto, Roasted Poblano, Chile Ancho Sauce

Desserts

Passion Fruit Soup, Coconut Sorbet, Sweet Bananas

Granola, Berries, Sorbet

Roasted Pineapple, Mango Sorbet

Fruit Salad, Tropical Sorbet

“It would be my pleasure to assist you with any special request”

Executive Chef - Larbi Dahrouch

We kindly request abstaining from Cigar and Cigarettes Smoking and the use of Cellular Phones in the Restaurant.

Prices listed are quoted in Mexican Currency, for your convenience 16% Tax and 15% Service Charge are included.