



## DINNER MENU

### INTERNATIONAL CUISINE

PESOS USD

#### APPETIZERS

<b>FRESH LOCAL TUNA</b> Medallions of tuna encrusted with black sesame and cilantro, lightly seared and served in a balsamic soy sauce.	230.00	13.50
<b>CALAMARI</b> Crispy calamari accompanied with both a white wine honey-mustard sauce and a horseradish cocktail sauce.	230.00	13.50
<b>STUFFED PORTOBELLO MUSHROOM</b> (V) Oven baked portobello mushroom stuffed with fresh mozzarella. Served with fresh cherry tomatoes in a balsamic reduction with basil pesto.	215.00	12.65
<b>BEEF CARPACCIO</b> Angus beef carpaccio served with fresh arugula, cherry tomato salad, cucumber and crispy parmesan finished with a lemon mustard vinaigrette.	255.00	15.00

#### SOUPS

<b>SHRIMP AND COCONUT CREAM SOUP</b> Fresh coconut milk and bay shrimp accented with brandy and a light blend of Mexican spices.	178.00	10.50
<b>CHILE POBLANO AND BLACK BEAN SOUP</b> (V) Creamy soup of roasted chile poblano peppers and black beans. Prepared with traditional Mexican spices.	178.00	10.50

#### SALADS

<b>ARUGULA AND BLEU CHEESE SALAD</b> (V) With radicchio, endives and pears. Topped with a shallot vinaigrette.	230.00	13.50
<b>HOUSE SALAD</b> Mixed fresh garden greens served with strawberries and spicy caramelized pecans. Topped with a ginger mango vinaigrette.	195.00	11.50
<b>CLASSIC CAESAR SALAD</b> with CHICKEN	187.00 230.00	11.00 13.50
with SHRIMP	265.00	15.50

#### CHEF'S PREMIUM SELECTIONS

<b>CHILEAN SEA BASS</b> Served with baby potatoes, tomatoes, sautéed carrots and beurre blanc sauce with fine herbs.	630.00	37.00
<b>FILET MIGNON ANGUS</b> Encrusted with mild chile ancho, pan-seared and served with slices of white roasted potatoes, sautéed spinach and green cherry tomatoes. Accompanied by a tomatillo and three chili oporto sauce.	670.00	39.50
<b>WILD SALMON</b> Pan seared salmon served with baby roasted potatoes and sautéed endives. Finished with a creamy green peppercorn sauce.	569.50	33.50
<b>BEEF SHORT RIBS</b> Cooked slowly in au jus. Served with mashed potatoes and asparagus.	630.00	37.00
<b>CABRERÍA</b> Filet steak on the bone accompanied by garlic mashed potatoes and portobello mushroom ragout. Finished with a mild three chili sauce made with guajillo, pasilla and cascabel chilies.	610.00	36.00

#### ENTREÉS

<b>STUFFED CHILE POBLANO</b> Poblano Chile stuffed with shrimp and served in a chipotle tomato sauce. Accompanied by a creamy lemon risotto.	530.00	31.00
<b>ANGEL HAIR PASTA</b> Capellini pasta with sautéed shrimp, scallops, asparagus, red roasted peppers, marinated artichokes and fresh garlic. Finished with a white wine and lemon butter sauce.	485.00	28.50
<b>RACK OF LAMB</b> Fine herb encrusted rack of lamb in a green pepper sauce. Served with mint jelly and accompanied by roasted garlic mashed potatoes and sautéed spinach.	850.00	50.00
<b>CHICKEN BREAST</b> Chicken breast stuffed with wild mushrooms, zucchini and eggplant. Served in a delicate mustard seed sauce and accompanied with roasted garlic mashed potatoes and asparagus.	425.00	25.00
<b>AL PASTOR SHRIMP BROCHETTE</b> Grilled Mexican adobo marinated shrimp with rice. Served on a bed of grilled pineapple and accompanied by a mango and jalapeño ratatouille.	545.00	32.00
<b>FETTUCINI</b> (V) With sweet cherry tomatoes, spinach, roasted portobello and oyster mushrooms. Topped with a white cream sauce.	375.00	22.00
<b>GRILLED VEGETABLES</b> (V) Portobello mushrooms, eggplant, bell peppers, and grilled zucchini. Finished with a balsamic reduction. Served with polenta .	360.00	21.00

(V) Vegetarian



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