

*La Joya*  
Restaurante

*Menu*



### **Tuna Mayan Xec**

Tuna carpaccio cured with regional citrus a hint of habanero shaved vegetables and fresh fruits

### **Mexican Snacks**

Chicken taco, cochinita pibil taco guacamole, salbute with blackend turkey style, beef tostada, zucchini flower and cheese empanada

### **Short Ribs Tacos**

Braised short ribs tacos with charred tomatillo sauce, onion, cilantro and guacamole

### **Shaved Vegetables Green Salad**

Organic lettuce mix dressing with tamarind vinaigrette and pickle fruits, pecan, amaranth and pumpkin seed granola, with:

- salmon amaranth and cascabel chile crust
- or chicken with epazote pesto
- or shrimp in tamarind and mezcal glazed

### **“Tacos al Pastor”**

Roasted pork marinated in achiote and grilled pineapple, served with guacamole, tomatillo and pineapple relish

### **Scallops in the Cornfield**

Scallops and corn kernels served in creamy cauliflower aromatized with vanilla and “cuitlacoche” puree

## Entree

### Hibiscus Flower Tostadas

Two tostadas ( hard shell tortillas), top with hibiscus flower stewed, with goat cheese and epazote pesto, sea salt cured prickly pear with grasshoppers

### Lobster Crepes

Poblano pepper cream sauced and "cuitlacoche" corn husk mushroom tuile, garnished with fresh green salad

## Soups

### Seafood Chilpachole

Shrimp, clam scallops and fish in a warm seafood broth

### Cream of beans

Cheese foam and epazote "chochoyotas" (corn dough dumplings) pork rinds, avocado and cilantro

### Caribbean Lobster "Pozole"

"Cacahuacintle" corn kernels and caribbean lobster in pumpkin seed thickened broth

### Sopa de Tortilla

Served with crispy tortilla, avocado, cilantro, sour cream and pasilla chili crisps

#### "Mi casa es su casa" ¡Bienvenido to your home!

We have prepared a special evening with our best mexican cuisine, open international bar and entertainment. This dining experience a la Carte selection includes 3 course-dinner to choose from (1) Appetizer (1) Main Course (1) Dessert and pairings with your favorite international drinks

## Main Courses

### Three Ways Shrimp

Shrimp Pastor style with pickled pineapple plum, shrimp "mixiote" garlic sauce, and creamy spinach shrimp

### Fish Filet with Tequila

Tequila creamy corns sauce, marinated in citrus and coriander seeds, with roasted vegetables and charred onions

### Beef "Barbacoa"

Cooked in maguery and avocado leafs with drunk sauce and beef broth, with our homemade blue corn tortilla

### Surf and Turf

Grilled rib eye, glazed with aguacatillo sauce, garlic shrimp roasted sweet potato puree, sauted purslane

### Turkey Mole Enchiladas

Fresh tortillas stuffed with shredded turkey almonds, plantain, sauced with mole, cream cheese from Chiapas topped with cilantro

### A la Talla catch of the day

A la talla style adobo, with a smoked chilli mayonnaise gratin charred onions and homemade tortillas

### Salmon in Green Mole Sauce

Zucchini, green beans, grilled tomatillos and sautéed mushrooms and purslane

## Main Courses

### **Chicken in Oaxacan Black Mole Sauce**

Chicken breast with the ancestral Oaxacan mole sauce served with white rice, and fried plantain

### **"Tampiqueña" Beef Filet**

Beef filet with guacamole, charro beans, Mexican rice, poblano pepper with cream and "poblano" mole sauce enchilada

### **Pork Filet in "Manchamanteles" Mole Sauce**

Braised pork filet with a fruity mole sauce, spiced plantain puree and roasted fruits relish

### **Grilled Chicken in "Poblano Chili" Hummus**

Hummus, figs, glazed carrots and corn kernels, sauced with chicken jus

### **Duck Magret**

Plum and cassis contemporary mole sauce, with charred onion petals, baby corn and fresh plums

**\$720 pesos, Three course dinner, Per person**

Consuming raw or undercooked products increases the risks of food borne illness

Please advise your server of any allergies you may have to food products

Prices in Mexican Pesos - Tax included

# Dessert

## **Mole Sauce Creme Brulée**

Peanut ice cream

## **Early corn cake**

Yoghurt ice cream

## **Guava Puff Pastry**

Guava “ate” and jocoque

## **Flan duet**

Mexican eggnog ice cream

## **“Cuatro Leches” Cake**

## **“Dulce de Leche” Ice - Cream**

Mexican fritters

## **Mexican Fruit Sherbet Tasting**

Seasonal flavors

## **Rice Pudding**

Seasonal fruit compote