

Flor de Canela (Grand Residences)

Price in Pesos (price in \$ US) One Dollar = 17.50 Pesos, taxes are included in the price

To Share

	without all-inclusive		without all-inclusive
Cochinita Pibil Panuchos (3) <i>Corn tortillas stuffed w/strained beans & Yucatan style marinated roast pork</i>	160 (\$ 9.14)	Rib-Eye crackling Tacos <i>150g rib-eye w/avocado cream, panela cheese, coriander & serrano chili pepper</i>	360 (\$20.58)
Mexican Snacks Sampler (6) <i>Potato & chorizo sopes, bean tlacoyos w/nopal cactus pad, onion & tomato salad & crispy chicken tacos</i>	200 (\$11.43)	Tuna Carnitas Tacos (3) <i>Marinated tuna chunks in meco chili pepper adobo, Seville orange ponzu, onion & coriander</i>	280 (\$16.00)
Guacamole <i>Mashed avocado w/serrano chili, white onion, cilantro & lime</i>	300 (\$17.14)	Glazed Octopus Tacos (3) <i>Glazed w/lima & yuzu, served w/coriander relish</i>	430 (\$24.57)
Aguachile Negro <i>150g shrimp, avocado, cucumber, jicama, coriander & recado negro sauce</i>	290 (\$16.57)	Quesabirrias (3) <i>Golden Quesadillas filled w/beef birria stew & cheese</i>	320 (\$18.29)
Queso Fundido <i>Tequila, 150g melted Asadero & Oaxaca cheese, longaniza sausage</i>	250 (\$14.29)	Taco Sampler (3) <i>Order of three tacos: rib-eye chicharron, tuna carnitas & glazed octopus</i>	360 (\$20.57)

Salads and Soups

Milpa Vegetable Salad w/Goat Cheese & Jamaica Dressing <i>Green beans, chayote, avocado, zucchini, ayote beans, baby sweet corn, fresh quelites or greens, toasted pumpkin seeds, goat cheese from the ranch & hibiscus dressing</i>	200 (\$11.43)	Mexico City Style Mushroom Broth <i>Mushroom soup with epazote</i>	220 (11.43)
Caesar Salad <i>Crisp lettuce, Caesar dressing, Parmesan cheese and croutons</i>		Cream of Poblano Chili Soup <i>Creamed poblano chili cooked in chicken broth & cream with rajas poblanos & corn kernels</i>	215 (\$12.29)
		Veracruz Tesmolote <i>Chicken broth with guajillo chili pepper, chochoyotes or corn dumplings & vegetables</i>	230 (\$13.14)
	Classic 240 (\$13.71)		
	Chicken breast (150g) 280 (\$16.00)		
	Shrimp 370 (\$21.14)		

MAIN COURSES

Duck Confit Mole Tasting <i>180g duck in white, pink & black mole sauce</i>	300 (\$17.14)	Chicken, Beef or Shrimp Fajitas <i>Served w/traditional garnish of bell pepper julienne & onion sauteed w/garlic</i>	
Tuetanos (1) <i>Marrowbone served w/esquites or stewed Corn, lima mayonnaise & skirt steak (120g)</i>	600 (\$34.29)	<i>Chicken</i>	330 (\$18.86)
Chili Relleno <i>Filled w/Mexican goat cheese, 120g shrimp & corn</i>	300 (\$17.14)	<i>Beef</i>	420 (\$24.00)
Pork Belly (200g) <i>Slow cooked pork belly, served w/apple puree w/hint of vanilla</i>	480 (\$27.43)	<i>Shrimp</i>	440 (\$25.14)
		Mayan Style Fish (150g) <i>Fish marinated in two sauces: achiote-three chili adobo and chaya sauce w/dash of Seville orange juice</i>	450 (\$25.71)
		Lamb Fillet in Almond Sauce (160g) <i>Grilled lamb fillet w/almond sauce, vegetable tlacoyo & bean puree</i>	450 (\$25.71)

DESSERTS

All Desserts are 210 pesos (\$12.00 U.S.)

Chocolate Cream

*Handmade chocolate from Oaxaca,
w/textures of sesame & tulip*

Tres Leches Cake Flor de Canela Style

*Vanilla sponge, almond nougat, tequila
pastry cream & xoconostle compote*

Cheese and Banana Crème Caramel

*Traditional flan recipe cooked at a low heat
w/fruit & apple confitures*

Churro Nest

*Filled w/egg nog cream & drizzled w/your
choice of caramel or chocolate sauce*

Mamey Crème Brulee

Red berry compote & vanilla meringue

Stuffed Chili

*Apple mousse on an almond crisp,
w/mint glaze, cranberries & yogurt sauce*

Chocolate Tart

*Chocolate sable & ganache w/touch of
guajillo chili, vanilla ice cream & tamarind sauce*