

Adults p/p  
\$149 USD

Children p/p  
\$29 USD

Prices +15%  
service fee

# NEW YEAR IN PARADISE

Be,  
Love,  
Enjoy

## MENU

### APPETIZERS

Vizcaina style Cod Tapita

Iberian Ham Tapa

With arugula and roasted pepper

Bruschetta with Camembert and  
Roasted Grapes

Pairing: Prosecco (125 ml)

### FIRST COURSE

(choose one option)

Lobster Bisque

Zucchini Flower Cream  
With almonds and goat cheese

Roasted Beetroot Salad  
With goat cheese and berries

Pairing: Casa Madero 2V (150 ml)

### MAIN COURSE

(choose one option)

Lobster Thermidor

With grilled asparagus

Filet Mignon

With red wine sauce with cranberries and rosemary.  
Served with sweet potato puree and grilled vegetables

Vegetarian Lasagna

Pairing: L.A. Cetto Nebbiolo Reserva Privada (150 ml)

### DESSERT

(choose one option)

Carajillo

Our version of the  
traditional Christmas  
apple and peach salad

Fruit cake with homemade  
pistachio ice cream and  
a touch of eggnog

+

American Coffee  
or Espresso

### KIDS MENU

Pasta with Butter or Bolognese Sauce

Fish or Chicken Fingers  
with potatoes

Arrachera Taquitos  
with potatoes

Chocolate Pastry  
Lemonade, Orange Juice, or Soft Drink

Music · Toast · Lucky Grapes · And much more

Prices are expressed in Mexican pesos. Taxes included.  
Consuming raw or undercooked meat, poultry, seafood or egg products may increase the risk of foodborne illness.