

# Don Manuel's

## Appetizers

Watermelon & "Milagrito" Cheese Salad, Avocado, Compressed Pear, Beets, Serrano Vinaigrette,  
Hibiscus Flower and Passion Fruit Dressing

∞

Heirloom Tomato Salad, Chipotle Vinaigrette, "Requesón" with Serrano Chile,  
Crumbled Chiles & Chicatana and Basil Oil

∞

Mushrooms Soup, Ramonetti Cheese, Corn, Epazote, Mushrooms Flamed with Mezcal and Arbol Chile Oil

∞

"Tarasca" Bean Soup with Black Truffle, Pepitas & Pistachio Green Chorizo, Ocosingo Cheese and Crispy Tlayuda

∞

Soft Shell Crab Risotto Scented with Chipotle, Foam and Crispy Parmigiano-Reggiano, Fresh Zucchini

∞

Warm Ceviche with Lobster, Octopus, Shrimp & Scallop Scented with Chile "Güero"

∞

Blue Fin Tuna Tartare, "Chiles Toreados" Vinaigrette, Garlic Chips, Avocado Purée and Crispy Focaccia

∞

Shrimp with "Chile-Ajo", Peas & Mint Purée, Crispy Buñuelo and Cured Pearl Onion

∞

Braised Short Ribs Empanadas, Romaine Lettuce, Panela Cheese and Salsa Verde

∞

Duck "Carnitas" with Cilantro Tortillas, Tamarind, and Morita Chile Sauce

∞

Grilled Octopus "Pambazo", Sundried Chiles Oil and Fresh Herbs

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## Entrée

Braised Lamb Shank "Mixiote" Style, Roasted Vegetables, Ancho and Guajillo Chile Sauce

∞

Beef Enmoladas, Mole Negro, Pickled Carrots & Heirloom Potatoes, Avocado and Panela Cheese

∞

Roasted Totoaba, "Veracruzana" with Cappers, Olives, Tomato, Chile Güero Sauce,  
Celery-Root Purée Citrus Segments and Spiced Beets

∞

Seared Tuna with "Tlayuda" Ash, Mushrooms, Peas, Cashews and Jalapeño-Cilantro Sauce

∞

Sea Bass Crusted with Pork Rinds, Creamy Poblano Strips, Sautéed Zucchini and Fava Beans

∞

Roasted Free Range Chicken, Barbacoa Sauce, "Fideo Seco" with Bacon, Cactus Paddle Vinaigrette and "Piña-Tepache"

∞

Sous-Vide Suckling Pig, Black Bean Purée, Grilled Pineapple, Spicy Tomato Compote and Pasilla & Sichuan Reduction

∞

Slow Cooked Duck Breast, Butter Squash Purée, Crumbled House Made Chorizo, Hazelnuts,  
Xoconostle and Chichilo Sauce

∞

Catch of the Day "Zarandeado" with Peanuts Adobo, Orange Segments and Fresh Salad with Cilantro

∞

Grilled Beef Tenderloin, Bone Marrow, Sweet Potato Purée, Beluga Lentils and Anchovies with Chilhuacle Chile Sauce

∞

Smoked "Pibil" Lobster Tail, Chilpachole Foam, Grandma Pasta and Confit Garlic Sauce

## Sides

Mashed Potatoes with Black Truffle

Mac and Cheese with Black Truffle

Roasted Potatoes

Organic Vegetables

Sautéed Mushrooms "Al Ajillo"