



## EL FARALLON

El Farallon is a fish market, where everyday we have something different to offer you, whatever local fisherman find for the day they bring it to The Resort and that's how we make the menu every day. When you select your main course and side dishes, we include a "Soup of the day", a Trio of Appetizers and Desserts being this a four-course menu experience.

Sample menu: Items may vary according availability on local fish market.

### **First Course- SOUP OF THE DAY**

Tortilla Soup with Shrimp, Guajillo, Panela Cheese, Avocado and Crispy Epazote

### **Second Course- TRIO OF APPETIZERS**

#### **CEVICHE**

Sea Bass Ceviche with Roasted Corn, Tomato, Epazote and Dried Chiles Oil

#### **HOT APPETIZER**

Popcorn Shrimp with Sambal Mayonnaise

#### **SALAD**

Panela Cheese and Tomato Salad, Chipotle Oil

### **Third course - MIX GRILL SELECTION**

Sea Bass, Red Snapper, Yellow Tail Tuna, Lobster Tail, Rib Eye Steak, Clams and Shrimp

### **SELECTION OF SAUCES**

Ajillo

Chimichurri

Shrimp and Tequila Sauce

### **FAMILY STYLE SIDES**

Poblano Green Rice

Marinated Grilled Asparagus

Ginger Balsamic Marinated Cremini Mushrooms

Mac & Cheese with Broccoli, Black Truffle and Parmesan Cheese

### **Fourth course- DESSERTS**

Homemade Donuts

Tres Leches with Berries

Traditional Papantla Vanilla Flan