

# *Don Manuel's*

## *Appetizers*

Watermelon Salad with Goat Blue Cheese, Avocado,  
Arugula and Lemon Confit Vinaigrette

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

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

"Tarasca" Bean Soup with Black Truffle, Pumpkin Seeds and Pistachio,  
Chorizo and Ocosingo Cheese

Heirloom Tomato Salad, "Requesón" with Serrano Chile,  
Chile Morita Vinaigrette, Crumbled Chiles and Basil Oil

Beef Tartar with "Chiltepin" Chile, Ginger, Red Wine Vinegar and Beurre Noisette

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

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

Grilled Octopus Pambazo, Sundried Chiles Oil and Fresh Herbs

Cucumber Chilled Soup, Goat Cheese, Caramelized Baja Scallop and Lemon Oil

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## *Entrées*

Smoked Short Rib, Pinto Beans Purée, Tomatillo and Cilantro Sauce

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

Free Range Chicken "Barbacoa", Handmade Tortilla,  
Wild Mushrooms, Chilaca and Spring Onions

Crusted Sea Bass, Goat Cheese, Creamy Poblano Sauce,  
Sautéed Zucchini and Mint Leaves

Seared Blue Fin Tuna, Cilantro and Serrano Chile, Cucumber,  
Tomato, Avocado, Celery Leaves Salad with Cumin Oil

Catch of The Day "Zarandeado", Dried Chiles Adobo,  
Orange Segments, Fresh Salad with Cilantro

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

Grilled Aged Ribeye, Grilled Spring Onion, Cactus, Seared "Panela" Cheese and  
"Salsa Martajada" Bone Marrow

Roasted Kampachi "Veracruzana" with Capers, Olives, Tomato, Creamy Rice and Fried Plantain

## *Sides*

Sautéed Mushrooms

Mashed Potatoes with Black Truffle

Mac and Cheese with Black Truffle

Roasted Potatoes

Organic Vegetables