



# CLIO'S CATERING

**THE ART OF THE DISH SERVED AT YOUR TABLE**

WE CULTIVATE AND PRODUCE OUR INGREDIENTS

# **APPETIZER MENU**

## **POULTRY** Q25 c/u

### **ORANGE DUCK BREAST**

Roasted duck breast with orange gastric, accompanied with mashed potatoes and sweet potato.

### **CONFIT DUCK LEG**

Confit leg with red wine and plum sauce, accompanied with mashed potatoes.

## **MEAT** Q25 c/u

### **BEEF CARPACCIO**

Beef slices, fried leek, parmesan cheese, arugula, olive oil, and capers.

### **CACAO FILET MIGNON**

Cacao and dried chili sauce, accompanied by squash puree.

### **CARAMELIZED ONION FILET MIGNON**

Caramelized onion sauce and balsamic reduction, served with mashed potatoes.

### **PEPPER LOIN**

Beef tenderloin medallion with cognac and green pepper sauce, french fries.

### **MUSTARD TENDERLOIN**

Grain mustard sauce, served with Parmesan risotto.

### **ESPRESSO TENDERLOIN**

Creamy espresso sauce served with mashed potatoes.

### **CHIPOTLE TENDERLOIN**

Chipotle sauce, served with mashed potatoes.

### **SAGRADO ATARDECER TENDERLOIN**

Tenderloin medallion with a mustard seal, Queso Sagrado Atardecer El Rebaño®, a hint of truffle, carrot crisp, accompanied by mashed potatoes.

## **FOIE GRAS TENDERLOIN**

Beef tenderloin medallion with foie gras pâté and red wine reduction, root crisps, accompanied with mashed potatoes.

## **SEAFOOD** Q25 c/u

### **MISO TUNA**

Black sesame-sealed tuna with miso dressing, cabbage and almond salad with a touch of sesame.

### **GINGER SHRIMP**

Grilled shrimp, black lemon crust, ginger sauce, crispy roots, served with mashed potatoes.

### **YELLOW CHILI SHRIMP**

Yellow chili sauce shrimp, served with mashed potatoes.

### **COCONUT SHRIMP**

Coconut and ginger sauce shrimp, served with basmati rice.

### **OCTOPUS CARPACCIO**

With chipotle sauce.

### **OCTOPUS AND SHRIMP CEVICHE**

With yellow chili sauce.

### **PACIFIC OCTOPUS**

With oriental citrus sauce.

### **CITRUS-ROASTED OCTOPUS**

Roasted octopus with ponzu citrus sauce, roasted peanuts, served with mashed potatoes.

### **HIBISCUS SALMON**

With hibiscus sauce, served with mashed potatoes.

### **HONEY-GLAZED SALMON**

Seared salmon with cilantro seed glaze and honey, served with mashed potatoes.

### **TUNA TARTARE**

Tuna, avocado, and ginger infusion.

### **TUNA TIRADITO**

Citrus and toasted sesame emulsion, black lime crust, and roasted pineapple.

### **SALMON TIRADITO**

Salmon, smoky vinaigrette with a touch of chipotle, and avocado.

### **SEA BASS TIRADITO**

Citrus and dried chili emulsion, avocado, ginger, and black lime.

## **SOUPS *Q20 c/u***

### **LOBSTER BISQUE**

Lobster cream, truffle foam, and brandy.

### **CARROT AND GINGER CREAM**

Carrot earth, ginger, and black lemon.

## **BURGERS *Q25 c/u***

- The Super Brioche
- Blue Cheese Burger
- Bacon, Goat Cheese, and Caramelized Onion Burger
- Chipotle Burger

## **PASTAS *Q25 c/u***

### **BRIE CHEESE AND MUSHROOM RAVIOLI**

Homemade ravioli filled with El Rebaño® Brie cheese, smoked pancetta, and roasted mushrooms.

### **LOBSTER RAVIOLI**

Homemade ravioli filled with lobster, creamy lobster sauce, and cognac.

### **BUTTERNUT SQUASH AND PECAN RAVIOLI**

Homemade butternut squash and pecan ravioli, burnt butter sauce, sage, and pecans.

### **SQUID INK RISOTTO**

### **SEAFOOD RISOTTO**

Oven-baked creamy rice with shrimp, calamari, clams, and mussels.

## **TARTLETS *Q18 c/u***

### **MINI TARTLETS**

- Fili pastry with roasted mushrooms.
- Filo pastry, goat cheese, and caramelized onions.
- Filo pastry, caramelized onions, roasted pears, and prosciutto.

### **QUICHE**

- Caprese: Confit tomatoes, basil, and three kinds of cheese.
- Lorraine: Bacon, leeks, and three kinds of cheese.
- Serrano Ham: Leeks and three kinds of cheese.

## DESSERTS

### **CRÈME BRÛLÉE** *Q18 each*

- Chocolate
- Espresso
- Cardamom
- Chai
- Vanilla
- Anise

### **CHEESECAKE** *Q18 each*

- Lemon and White Chocolate Mousse
- Mixed Berry
- Salted Caramel
- Ferrero Rocher

### **MOUSSE SHOTS** *Q18 each*

- Lemon
- Dark Chocolate with Orange
- Mixed Berry
- Tiramisu
- Rocky Road Mousse

### **PAVLOVA** *Q18 each*

- Cocoa filled with hazelnut mousse
- Mascarpone cheese and mixed berries

### **MOUSSE** *Q18 each*

- Lemon and White Chocolate Mousse
- Mixed Berry
- Salted Caramel
- Ferrero Rocher

### **CAPPUCCINO MOUSSE CHOCOLATE CUP** *Q20 each*

### **STRAWBERRY TART** *Q18 each*

### **BLACKBERRY TART** *Q18 each*





## CHARCUTERIE

### **SMALL CHARCUTERIE Q25 per person**

Queso Atardecer y Caído del Cielo El Rebaño®, serrano ham, prosciutto, artisanal jam, fig confiture, grain toasts, and nuts.

### **HAM AND CHEESE TABLES**

#### **TABLE 1 Q65 per person**

Queso Trufado, Queso Sagrado Atardecer, Queso Camembert, Queso Camembert Infusionado, prosciutto, serrano ham, chorizo, marinated olives, candied figs, grain toasts, nuts, and walnuts.

#### **TABLE 2 Q80 per person**

Queso Trufado, Queso Sagrado Atardecer, Queso Camembert, Queso Camembert Infusionado, prosciutto, serrano ham, chorizo, marinated olives, candied figs, olive biscotti, grain toasts, nuts, walnuts, salmon terrine, and duck confit terrine with pistachios.

# **BUFFET BREAKFAST**

## OPTION 1 *Q195 per person*

### **CLIO'S SALAD**

Petit lettuce from our garden, blueberries, pistachios, green apple, cider dressing, and cranberries.

### **MINI GOAT CHEESE TARTLET**

Caramelized onions, mixed lettuce with balsamic reduction.

### **MINI ARTISANAL BERRY YOGURT**

Artisanal yogurt, berries, honey infused with vanilla pod and chamomile, Clío's® blueberry and pecan granola.

### **EGG SWISS ROLL**

Filled with goat cheese, roasted wild mushrooms with fine herbs from Provence, and confit tomatoes.

- **DESSERT** *Choose one option*

### **APPLE TARTE TATIN**

Caramelized apple with aged rum and caramel sauce.

### **ALASKA PETIT FRENCH TOAST**

Mini Alaskan French toast filled with cheese, forest berry sauce, and maple honey.

## OPTION 2 *Q220 per person*

### **CLIO'S SALAD**

Petit lettuce from our garden, blueberries, pistachios, green apple, cider dressing, and cranberries.

### **ARTISANAL BERRY YOGURT**

Artisanal yogurt, caramelized pears, roasted pecans, honey infused with vanilla pod and chamomile, Clío's®.

### **CHARCUTERIE BOARD**

Duck confit, pâté, truffle cheese, El Rebaño® Sagrado Atardecer cheese, prosciutto, serrano ham, Clío's® blend mustard, pistachios, and sangria gelée.

### **CEVICHE TASTING**

Tropical Sea Bass Ceviche: with a hint of pineapple. / Octopus, Squid, and Shrimp Ceviche: with yellow chili. / Sea Bass Ceviche: with tiger's milk, peanuts, and toasted pumpkin seeds.

### **WILD MUSHROOM OMELETTE**

Omelette filled with wild mushrooms, oyster, and shiitake mushrooms, roasted leeks with herbs, and goat cheese.

### **MEDITERRANEAN OMELETTE**

Bell peppers, roasted eggplants, mushrooms, feta cheese, and confit tomatoes.

### **MINI DUCK CONFIT PANINI**

Duck confit, El Rebaño® Brie cheese, mustard, arugula, and elderberry sauce.

### **ROASTED POTATOES WITH ROSEMARY**

- **DESSERT** *Choose one option*

### **APPLE TARTE TATIN**

Caramelized apple with aged rum and caramel sauce.

### **ALASKA PETIT FRENCH TOAST**

Mini Alaskan French toast filled with cheese, forest berry sauce, and maple honey.



# **BREAKFAST SERVED COURSE**

2 COURSES - Q175 PER PERSON / 3 COURSES - Q195 PER PERSON

## **STARTER** *Choose one option*

### **ARTISANAL SANGRIA YOGURT**

Artisanal yogurt, sangria-infused blackberry jam, pistachios, and Cardamom-infused honey Clío's®

### **ARTISANAL TREE FRUIT YOGURT**

Artisanal yogurt, candied pear, hibiscus crisps, vanilla and chamomile-infused honey, Clío's® blueberry and pecan granola.

### **PETIT SALMON BLINIS**

Mini blinis, dill foam, caviar, and house-cured salmon for three days with Clío's® special spices and fine herbs.

### **BRULÉE OATMEAL**

Brulée-flamed oatmeal with brown sugar, caramelized apples, and roasted almonds.

### **CEVICHE TASTING**

Tropical Sea Bass Ceviche: with a hint of pineapple. / Octopus, Squid, and Shrimp Ceviche: with yellow chili. / Sea Bass Ceviche: with tiger's milk, peanuts, and toasted pumpkin seeds.

### **CHARCUTERIE BOARD**

Duck confit, pâté, truffle cheese, El Rebaño® Sagrado Atardecer cheese, prosciutto, serrano ham, Clío's® blend mustard, pistachios, and sangria gelée.

### **GRAVLAX**

Salmon, smoked vinaigrette with a touch of chipotle and avocado.

## **MAIN COURSE** *Choose one option*

### **EGGS BENEDICT**

Smoked ham, confit tomatoes, brioche bread, accompanied by roasted baby potatoes with rosemary.

### **WILD MUSHROOM OMELETTE**

Omelette filled with wild mushrooms, oyster, and shiitake mushrooms, roasted leeks with herbs, and goat cheese.

### **MEDITERRANEAN OMELETTE**

Bell peppers, roasted eggplants, mushrooms, feta cheese, and confit tomatoes.

### **BRIOCHE SALMON PASTRAMI**

Brioche bread, Clío's® smoked salmon pastrami, avocado, arugula, poached egg, accompanied by roasted baby potatoes with rosemary.

### **PULLED PORK BURGER**

Pulled pork on a brioche bun, coleslaw, chipotle aioli, and French fries.

### **THE SUPER BRIOCHE**

Lomito and puyazo burger, El Rebaño® Sagrado Atardecer cheese, smoked bacon, cobanero chili aioli, and French fries.

## **DESSERT** *Choose one option*

### **ALASKA FRENCH TOAST**

Brioche bread filled with cream cheese and blackberries, maple syrup, and forest berry salts.

### **BOURBON FRENCH TOAST**

Brioche bread filled with vanilla and caramel cream infused with Clío's® bourbon and vanilla.

### **CONFIT PEAR PAVLOVA**

Italian meringue, hibiscus confit pears, and mascarpone cream infused with cassis.

**BUFFET LUNCH - DINNER**

## OPTION 1 *Q275 per person*

### **CLIO'S SALAD**

Petit lettuce from our garden, blueberries, pistachios, green apple, cider dressing, and cranberries.

### **CACAO FILET MIGNON**

Cacao and dried chili sauce.

### **ENTRE EL HUERTO CHICKEN**

Chicken breast with mustard sauce and candied tomato, tree tomato accompanied with Parmesan risotto.

### **MASHED POTATOES**

### **ROASTED VEGETABLES**

- **DESSERT**

### **FOREST BERRY PAVLOVA**

Italian meringue, mixed berries, citrus mascarpone cream, and citrus red berry sauce.

### **VANILLA CRÈME BRÛLÉE**

### **CHOCOLATE AND HAZELNUT CYLINDER**

## OPTION 2 *Q325 per person*

### **MEDITERRANEAN ANTIPASTO**

Marinated peppers with almonds, marinated olives, avocado hummus, eggplant caviar, wild mushrooms, sun-dried tomatoes, and balsamic vinegar reduction.

### **CLIO'S SALAD**

Petit lettuce from our garden, blueberries, pistachios, green apple, cider dressing, and cranberries.

### **SMOKED FOREST TENDERLOIN**

Tenderloin medallion with wild Tajumulco porcini sauce, smoked pancetta, and crispy onions.

### **TURKEY BREAST WITH CRANBERRIES**

With roasted and truffled mushroom sauce.

### **CACAO FILET MIGNON**

Cacao and dried chili sauce, accompanied by squash puree.

### **BRIE CHEESE AND MUSHROOM RAVIOLI**

Homemade ravioli filled with El Rebaño® Brie cheese, smoked pancetta, and roasted mushrooms.

### **MASHED POTATOES**

### **PARMESAN RISOTTO**

- **DESSERT**

### **FOREST BERRY PAVLOVA**

Italian meringue, mixed berries, citrus mascarpone cream, and citrus red berry sauce.

### **VANILLA CRÈME BRÛLÉE**

### **CHOCOLATE AND HAZELNUT CYLINDER**

### **OPTION 3** *Q325 per person*

#### **MEDITERRANEAN ANTIPASTO**

Marinated peppers with almonds, marinated olives, avocado hummus, eggplant caviar, wild mushrooms, sun-dried tomatoes, and balsamic vinegar reduction.

#### **CAESAR SALAD**

Romaine lettuce, Parmesan flakes, and homemade dressing.

#### **SMOKED FOREST TENDERLOIN**

Tenderloin medallion with wild Tajumulco porcini sauce, smoked pancetta, and crispy onions.

#### **TRUFFLED SEA BASS WITH SEAFOOD**

Grilled sea bass with truffled lobster and cognac cream sauce, served with squid ink risotto.

#### **CACAO FILET MIGNON**

Cacao and dried chili sauce, accompanied by squash puree.

#### **BRIE CHEESE AND MUSHROOM RAVIOLI**

Homemade ravioli filled with El Rebaño® Brie cheese, smoked pancetta, and roasted mushrooms.

#### **ROASTED ROSEMARY POTATOES**

#### **MASHED POTATOES**

#### **PARMESAN RISOTTO**

- **DESSERT**

#### **FOREST BERRY PAVLOVA**

Italian meringue, mixed berries, citrus mascarpone cream, and citrus red berry sauce.

#### **VANILLA CRÈME BRÛLÉE**

#### **CHOCOLATE AND HAZELNUT CYLINDER**

### **OPTION 4** *Q395 per person*

#### **MEDITERRANEAN ANTIPASTO**

Marinated peppers with almonds, marinated olives, avocado hummus, eggplant caviar, wild mushrooms, sun-dried tomatoes, and balsamic vinegar reduction.

#### **CAESAR SALAD**

Romaine lettuce, Parmesan flakes, and homemade dressing.

#### **FLORENTINE SALMON**

Creamy sauce with dehydrated tomatoes, spinach and a touch of fresh basil, served with roasted baby potatoes.

#### **TURKEY BREAST WITH CRANBERRIES**

With roasted and truffled mushroom sauce.

#### **SMOKED FOREST TENDERLOIN**

Tenderloin medallion with wild Tajumulco porcini sauce, smoked pancetta, and crispy onions.

#### **BRIE CHEESE AND MUSHROOM RAVIOLI**

Homemade ravioli filled with El Rebaño® Brie cheese, smoked pancetta, and roasted mushrooms.

#### **ROASTED ROSEMARY POTATOES**

#### **MASHED POTATOES**

#### **PARMESAN RISOTTO**

- **DESSERT**

#### **FOREST BERRY PAVLOVA**

Italian meringue, mixed berries, citrus mascarpone cream, and citrus red berry sauce.

#### **VANILLA CRÈME BRÛLÉE**

#### **CHOCOLATE AND HAZELNUT CYLINDER**

**LUNCH - DINNER SERVED COURSE**

## 2-COURSE MENU

### *Starter and Main Course*

#### **OPTION 1** *Q275 per person*

- **STARTER** *Choose one option*

##### **CARROT AND GINGER CREAM**

Carrot earth, ginger, and black lemon.

##### **CLIO'S SALAD**

Petit lettuce from our garden, blueberries, pistachios, green apple, cider dressing, and cranberries.

- **MAIN COURSE** *Choose one option*

##### **ENTRE EL HUERTO CHICKEN**

Chicken breast with mustard sauce and candied tomato, tree tomato accompanied with Parmesan risotto.

##### **BRIE CHEESE AND MUSHROOM RAVIOLI**

Homemade ravioli filled with El Rebaño® Brie cheese, smoked pancetta, and roasted mushrooms.

##### **VEGETARIAN RISOTTO**

Asparagus, zucchini, wild mushrooms, and sun-dried tomatoes.

#### **OPTION 2** *Q325 per person*

- **STARTER** *Choose one option*

##### **LOBSTER BISQUE**

Lobster cream, truffle foam, and brandy.

##### **BRIE SALAD**

Arugula, crispy brie cheese, walnuts, and grain mustard vinaigrette.

##### **MUSHROOM TASTING**

Roasted wild mushrooms, sweet potato puree, red wine reduction, and Truffle Cheese El Rebaño® cream.

- **MAIN COURSE** *Escoger una opción*

##### **SMOKED FOREST TENDERLOIN**

Tenderloin medallion with wild Tajumulco porcini sauce, smoked pancetta, and crispy onions.

##### **SAGRADO ATARDECER TENDERLOIN**

Tenderloin medallion with a mustard seal, Queso Sagrado Atardecer El Rebaño®, a hint of truffle, carrot crisp, accompanied by mashed potatoes.

##### **TRUFFLED SEA BASS WITH SEAFOOD**

Grilled sea bass with truffled lobster and cognac cream sauce, served with squid ink risotto.

##### **GRILLED SEAFOOD PLATTER**

Grilled calamari, shrimp, and octopus, vegetable confiture, cobanero chili infusion, served with mashed potatoes.

##### **BRIE CHEESE AND MUSHROOM RAVIOLI**

Homemade ravioli filled with El Rebaño® Brie cheese, smoked pancetta, and roasted mushrooms.

### **OPTION 3** *Q435 per person*

- **STARTER** *Choose one option*

**LOBSTER BISQUE**

Lobster cream, truffle foam, and brandy.

**TUNA SALAD**

Mixed lettuces from our garden, edamame, almonds, seared tuna, and miso dressing.

**TUNA TARTARE**

Tuna, avocado, and ginger infusion.

**MUSHROOM TASTING**

Roasted wild mushrooms, sweet potato puree, red wine reduction, and Truffle Cheese El Rebaño® cream.

**DAILY CATCH CEVICHE**

Chunks of fish, avocado, peanut emulsion, and tree chili picanto.

**SIRLOIN CARPACCIO**

Soy, lime, dried mango, roasted jalapeños, and sesame oil.

- **MAIN COURSE** *Choose one option*

**ORANGE DUCK BREAST**

Roasted duck breast with orange gastric, accompanied with mashed potatoes and sweet potato.

**GINGER TUNA**

Black lemon-sealed tuna with ginger sauce, served with roasted baby potatoes.

**TEQUILA SHRIMP**

Grilled shrimp with lobster sauce and a touch of tequila, root vegetable crisps, served with mashed potatoes.

**YELLOW CHILI SHRIMP**

Yellow chili sauce shrimp, served with mashed potatoes.

**SCALLOPS**

Smoked pancetta and foie gras sauce, served with parmesan risotto.



## 2-COURSE MENU

*Main Course and Desert*

### OPTION 1 *Q265 per person*

- **MAIN COURSE** *Choose one option*

#### **ENTRE EL HUERTO CHICKEN**

Chicken breast with mustard sauce and candied tomato, tree tomato accompanied with Parmesan risotto.

#### **BRIE CHEESE AND MUSHROOM RAVIOLI**

Homemade ravioli filled with El Rebaño® Brie cheese, smoked pancetta, and roasted mushrooms.

#### **VEGETARIAN RISOTTO**

Asparagus, zucchini, wild mushrooms, and sun-dried tomatoes.

- **DESSERT** *Choose one option*

#### **CRÈME BRÛLÉE SAMPLER**

Vanilla, salted caramel, and cappuccino.

#### **FOREST BERRY PAVLOVA**

Italian meringue, mixed berries, citrus mascarpone cream, and citrus red berry sauce.

#### **LEMON AND WHITE CHOCOLATE MOUSSE CHEESECAKE**

Hibiscus sauce and candied hibiscus flowers.

#### **FERRERO ROCHER CHEESECAKE**

Chocolate sauce.

### OPTION 2 *Q300 per person*

- **MAIN COURSE** *Choose one option*

#### **SMOKED FOREST TENDERLOIN**

Tenderloin medallion with wild Tajumulco porcini sauce, smoked pancetta, and crispy onions.

#### **TRUFFLED SEA BASS WITH SEAFOOD**

Grilled sea bass with truffled lobster and cognac cream sauce, served with squid ink risotto.

#### **GRILLED SEAFOOD PLATTER**

Grilled calamari, shrimp, and octopus, vegetable confiture, cobanero chili infusion, served with mashed potatoes.

#### **LOBSTER RAVIOLI**

Homemade ravioli filled with lobster, creamy lobster sauce, and cognac.

- **DESSERT** *Choose one option*

#### **CRÈME BRÛLÉE SAMPLER**

Vanilla, salted caramel, and cappuccino.

#### **FOREST BERRY PAVLOVA**

Italian meringue, mixed berries, citrus mascarpone cream, and citrus red berry sauce.

#### **LEMON AND WHITE CHOCOLATE MOUSSE CHEESECAKE**

Hibiscus sauce and candied hibiscus flowers.

#### **FERRERO ROCHER CHEESECAKE**

Chocolate sauce.

### OPTION 3 *Q375 per person*

- **MAIN COURSE** *Choose one option*

**ORANGE DUCK BREAST**

Roasted duck breast with orange gastric, accompanied with mashed potatoes and sweet potato.

**MISO TUNA**

Black sesame-sealed tuna with miso dressing, cabbage and almond salad with a touch of sesame.

**TEQUILA SHRIMP**

Grilled shrimp with lobster sauce and a touch of tequila, root vegetable crisps, served with mashed potatoes.

- **DESSERT** *Choose one option*

**CRÈME BRÛLÉE SAMPLER**

Vanilla, salted caramel, and cappuccino.

**FOREST BERRY PAVLOVA**

Italian meringue, mixed berries, citrus mascarpone cream, and citrus red berry sauce.

**LEMON AND WHITE CHOCOLATE MOUSSE  
CHEESECAKE**

Hibiscus sauce and candied hibiscus flowers.



## 3-COURSE MENU

*Starter, Main Course and Desert*

### OPTION 1 *Q325 per person*

- **STARTER** *Choose one option*

**CARROT AND GINGER CREAM**

Carrot earth, ginger, and black lemon.

**LOBSTER BISQUE**

Lobster cream, truffle foam, and brandy.

**CLIO'S SALAD**

Petit lettuce from our garden, blueberries, pistachios, green apple, cider dressing, and cranberries.

- **MAIN COURSE** *Choose one option*

**ENTRE EL HUERTO CHICKEN**

Chicken breast with mustard sauce and candied tomato, tree tomato accompanied with Parmesan risotto.

**BRIE CHEESE AND MUSHROOM RAVIOLI**

Homemade ravioli filled with El Rebaño® Brie cheese, smoked pancetta, and roasted mushrooms.

**VEGETARIAN RISOTTO**

Asparagus, zucchini, wild mushrooms, and sun-dried tomatoes.

- **DESSERT** *Choose one option*

**CRÈME BRÛLÉE SAMPLER**

Vanilla, salted caramel, and cappuccino.

**FOREST BERRY PAVLOVA**

Italian meringue, mixed berries, citrus mascarpone cream, and citrus red berry sauce.

**LEMON AND WHITE CHOCOLATE MOUSSE  
CHEESECAKE**

Hibiscus sauce and candied hibiscus flowers.

**FERRERO ROCHER CHEESECAKE**

Chocolate sauce.

## OPTION 2 Q375 per person

- **STARTER** *Choose one option*

**LOBSTER BISQUE**

Lobster cream, truffle foam, and brandy.

**BRIE SALAD**

Arugula, crispy brie cheese, walnuts, and grain mustard vinaigrette.

**MUSHROOM TASTING**

Roasted wild mushrooms, sweet potato puree, red wine reduction, and Truffle Cheese El Rebaño® cream.

**TUNA TIRADITO**

Citrus and toasted sesame emulsion, black lime crust, and roasted pineapple.

- **MAIN COURSE** *Choose one option*

**ENTRE EL HUERTO CHICKEN**

Chicken breast with mustard sauce and candied tomato, tree tomato accompanied with Parmesan risotto.

**SMOKED FOREST TENDERLOIN**

Tenderloin medallion with wild Tajumulco porcini sauce, smoked pancetta, and crispy onions.

**TRUFFLED SEA BASS WITH SEAFOOD**

Grilled sea bass with truffled lobster and cognac cream sauce, served with squid ink risotto.

**GRILLED SEAFOOD PLATTER**

Grilled calamari, shrimp, and octopus, vegetable confiture, cobanero chili infusion, served with mashed potatoes.

**LOBSTER RAVIOLI**

Homemade ravioli filled with lobster, creamy lobster sauce, and cognac.

- **DESSERT** *Choose one option*

**CRÈME BRÛLÉE SAMPLER**

Vanilla, salted caramel, and cappuccino.

**FOREST BERRY PAVLOVA**

Italian meringue, mixed berries, citrus mascarpone cream, and citrus red berry sauce.

**LEMON AND WHITE CHOCOLATE MOUSSE CHEESECAKE**

Hibiscus sauce and candied hibiscus flowers.

**FERRERO ROCHER CHEESECAKE**

Chocolate sauce.

## TASTING MENU

### PERSONALIZED MENU

THE CHEF CREATES YOUR MENU  
ACCORDING TO THE SEASON.

*Q475 PER PERSON*



# TEA MENU

## OPTION 1 *Q175 per person*

- **STARTER**

**CARROT AND GINGER CREAM**

Carrot earth, ginger, and black lemon.

- **MAIN COURSE**

**DUCK CONFIT PANINI**

Carrot soil, ginger, and black lime.

- **DESSERT**

**ROCKY ROAD SHOT**

Chocolate mousse, marshmallow cream, and nuts.

## OPTION 2 *Q175 per person*

- **STARTER**

**TUNA TARTARE**

Tuna, avocado, and ginger infusion.

- **MAIN COURSE**

**BUTTERNUT SQUASH AND PECAN RAVIOLI**

Homemade butternut squash and pecan ravioli, burnt butter sauce, sage, and pecans.

- **DESSERT**

**CRÈME BRÛLÉE SAMPLER**

Vanilla, salted caramel, and cappuccino.





## KIDS MENU

- **BREAKFAST**

**GRILLED CHEESE - Q75**

With tomato sauce and French fries.

**EGG OMELETTE - Q75**

Ham, mozzarella cheese, accompanied by roasted baby potatoes.

**CINNAMON STICKS - Q75**

Brioche bread, cinnamon, and flambéed sugar.

- **LUNCH - DINNER**

**TENDERLOIN MEDALLION - Q105**

Accompanied by French fries.

**MAC & CHEESE - Q80**

Pasta and cheese blend.

**CHEESEBURGER - Q85**

Accompanied by French fries.

**SPAGHETTI WITH POMODORO SAUCE - Q75**

Pasta and tomato sauce.

- **DESSERT**

**CHOCOLATE MOUSSE - Q50**



