

MAR *y* CIELO

FRESH AND LOCAL THREE COURSE DAILY MENU

STARTERS

TUNA CEVICHE

Fresh tuna, chives, manzano chili and purple onion. Marinated with tamarind sauce and sesame oil. Served with green banana chips

LA CASA RAVIOLIS

Stuffed with zucchini blossom, poblano chili, Italian squash and cream cheese. With a parmigiano Reggiano sauce.

COCHINITA PIBIL TAMAL

Filled with slow-roasted pork with achiote, wrapped in banana leaf. Served with molcajete sauce

INSALATA CAPRESE

Organic tomato, mozzarella cheese and fresh basil marinated with lemon and extra virgin olive oil

BLACK BEAN CREAM

Small black beans, garlic, leek, onion, potato, epazote herb, pasilla chili and organic tomato

MAIN COURSE

"LEDA'S" FRESH ZUCCHINI RISOTTO

With onion, garlic, extra virgin olive oil, zucchini and parmigiano Reggiano. *Waiting time 25 min.*

RACK OF LAMB

Cooked in its own juice. Served with "ratatouille" and hummus

IMPORTED CERTIFIED ANGUS NEW YORK

Grilled with extra virgin olive oil. Served with gruyère potato gratin and bacon

SEAFOOD POZOLE

Shrimp, fish, skate, clams, mussels & octopus

Catch of the day

Fish fillet in banana leaf

Baked with pineapple, chile habanero and coriander sauce. Served with jasmine rice

Fried fish

With organic tomato, broccoli and natural corn purée, a creation of La Casa Que Canta

Grilled or steamed fish

Marinated in lemon, served on a bed of spinach and julienne of carrots, zucchini and celery sautéed with fresh garlic and extra virgin olive oil

DESSERTS

COCONUT ICE CREAM

Homemade with shredded natural coconut

ARTISAN LIME SHERBET

Homemade with fresh lemon peel

CHOCOLATE CAKE

With a semi-liquid center and homemade vanilla ice cream

OUR BREAD IS BAKED DAILY

WE DO NOT USE ADDITIVES

OUR PRODUCTS SUPPORT FAIR TRADE

16% Federal Tax included

MAR *y* CIELO

FRESH AND LOCAL THREE COURSE DAILY MENU

STARTERS

OCTOPUS SALAD

with citric vinaigrette

GOAT CHEESE RAVIOLIS

Homemade, stuffed with goat cheese in fresh tomato, garlic and basil sauce

SABOR A MÍ

Flavor trio: Homemade tamal of the day, our Caesar's salad and *La Casa* raviolis stuffed with goat cheese

SPINACH, MANGO & BEET SALAD

Fresh spinach, mango and beet slices with balsamic vinegar dressing

COLD SQUASH BLOSSOM CREAM

Organic corn, Italian squash and epazote herb

MAIN COURSE

LA CASA SPAGHETTI

With organic tomato and garlic sauce, chile de arbol and extra virgin olive oil

COCONUT SHRIMPS

Breaded with beer and shredded coconut tempura. Served with apple compote and jicama tacos

ORGANIC TIKIN-XIC CHICKEN 250 gr

With orange chutney. Potatoes with lemon vinaigrette.

CERTIFIED ANGUS

BEEF FILLET AU POIVRE 7 oz

In green pepper sauce. Accompanied with baked potato

Catch of the day

Veracruz style fish fillet

With tomato, capers, olives and herbs sauce. Served with jasmine rice

Fried fish

With organic tomato, broccoli and natural corn purée, a creation of La Casa Que Canta

Fish fillet with olive oil

Baked fish with extra virgin olive oil on a bed of potato and garlic slices

DESSERTS

COCONUT ICE CREAM

Homemade with shredded natural coconut

ARTISAN CHOCOLATE SHERBET

Our specialty, homemade with Callebaut chocolate

GUANABANA CHEESECAKE

Homemade with fresh guanábana and cream cheese. Served with crispy *tuile*

OUR BREAD IS BAKED DAILY

WE DO NOT USE ADDITIVES

OUR PRODUCTS SUPPORT FAIR TRADE

16% Federal Tax included

MAR *y* CIELO

FRESH AND LOCAL THREE COURSE DAILY MENU

STARTERS

SESAME-CRUSTED TUNA

Breaded with black and white sesame. Served on steamed spinach in a reduction of balsamic vinegar and soy sauce

LA CASA RAVIOLIS

Stuffed with zucchini blossom, poblano chili, Italian squash and cream cheese. With a parmigiano Reggiano sauce.

ARTISAN BEAN TAMAL

Refried beans with sauce, Oaxaca cheese and epazote herb wrapped in corn leaf

HEART OF LETTUCES & ENDIVES

Heart of fresh lettuces, endives, nuts, parmigiano, parsley and gorgonzola cheese with yogurt dressing

TRADITIONAL TORTILLA SOUP

With artisan-made fresh cheese, avocado, pasilla chili and chicharrón

MAIN COURSE

VEGETABLE LASAGNA

Homemade fresh spinach pasta with carrot, zucchini, fresh mushrooms, *ratatouille* sauce and parmigiano Reggiano

QUAIL

Boneless meat mixed with crushed almonds cooked in its juice. Served on a French lettuce with artisan guava ate.

BOUILLABAISSSE

Traditional French recipe. A variety of fish fillets in a reduction of fish broth with onion, cambray potatoes, carrots and saffron.

IMPORTED CERTIFIED ANGUS NEW YORK

Grilled with extra virgin olive oil. Served with gruyère potato gratin and bacon

Catch of the day

Fish fillet with caper butter

Poached in caper butter with organic creole zucchini wedges. Accompanied with jasmine rice with ginger

Fried fish

With organic tomato, broccoli and natural corn purée, a creation of La Casa Que Canta

Fish fillet in banana leaf

Baked with pineapple, chile habanero and coriander sauce. Served with jasmine rice

DESSERTS

APPLE TART

With homemade vanilla ice cream

ARTISAN TAMARIND SHERBET

Homemade with fresh tamarind

BASKET OF CHURROS WITH CAJETA

La Casa special recipe with cajeta sauce

OUR BREAD IS BAKED DAILY

WE DO NOT USE ADDITIVES

OUR PRODUCTS SUPPORT FAIR TRADE

16% Federal Tax included

MAR *y* CIELO

FRESH AND LOCAL THREE COURSE DAILY MENU

STARTERS

BEEF CARPACCIO

Marinated in soy sauce, ginger and sherry
Served with parmigiano Reggiano slices,
watercress with French vinaigrette and
sesame crostini

GOAT CHEESE RAVIOLIS

Homemade, stuffed with goat cheese in
fresh tomato, garlic and basil sauce

SHRIMP TAMAL

Cooked talla-style, filled with shrimp,
onion, garlic and hoja santa. Served with
molcajete sauce

LA CASA CAESAR'S SALAD

House specialty

COLD CUCUMBER & LEEK SOUP

A mix of organic cucumber, leek, butter,
cream and chicken broth

MAIN COURSE

"LEDA'S" FRESH MUSHROOMS RISOTTO

Cooked slowly with onion, garlic, chicken
broth, mushrooms, butter and parmigiano
Waiting time 25 min

IMPORTED PORK RACK

Grilled with ratatouille and baked potato

BRAISED OCTOPUS

Natural octopus with lentils, cannellini
beans and chick peas.

CERTIFIED ANGUS BEEF FILLET AU POIVRE 7 oz

In green pepper sauce. Accompanied
with baked potato

Catch of the day

Fish in avocado sauce

Served with couscous

Fried fish

With organic tomato, broccoli and natural
corn purée, a creation of La Casa Que Canta

Veracruz style fish fillet

With tomato, capers, olives and herbs
sauce. Served with jasmine rice

DESSERTS

COCONUT ICE CREAM

Homemade with shredded natural coconut

CHOCOLATE CRÈME BRÛLÉE

Cream made with Callebaut chocolate and
candied sugar on top

TENDER SWEET-CORN MUFFIN

Made with fresh corn. Served with homemade
vanilla ice cream

OUR BREAD IS BAKED DAILY

WE DO NOT USE ADDITIVES

OUR PRODUCTS SUPPORT FAIR TRADE

16% Federal Tax included