

STARTERS

Faux petal vegetables salad *lemongrass vinaigrette*

Peruvian-style Ceviche *red snapper, shrimp marinated*

Warm sweet potato salad *green lettuce mix, toasted seeds and
yoghurt dressing*

MAIN COURSES

Bahia-style Moqueca *traditional brasilian seafood stew*

Baked fish n` chips *roasted potatoes and sour sauce*

Green ravioli with Marlin *farm market tomato sauce*

DESSERTS

Raw chocolate pudding *crispy sesame*

Shelby`s vegan tres leches *Traditional cake vegan version
with coconut cream*

Almond pannacotta *raspberry sauce*

\$ 189 pesos

May 2013

Breakfast: Sunday to Monday, 8am to 12pm

Dinner: Tuesday to Sunday, 5pm to 10pm

Reservations

From USA: 011-52311-2584155

Within Mexico: 01-31125-84155

Email: info@hotelcielorajo.com