

# flor de noche

DINNER

Service from 5:00p.m. to 10:30p.m.

## Appetizers

### **Kitchen's garden salad**

Local organic mix greens, pumpkin seeds and cilantro vinaigrette.

### **Shrimp and beets salad**

Grilled shrimps, roasted beets, goat cheese, dill and creamy lemon dressing.

### **Humus kraken**

Charred octopus, chipotle cumin chickpea, cured persian cucumber salad and chlorophyll oil.

## Main dish

### **Citrus thyme chicken**

Pan seared chicken breast, creamy lemon sauce, roasted garlic and bacon.

### **Truffle pizza**

Mozarella cheese, truffle oil and summer truffle.

### **Salmon steak**

Grilled canadian salmon, cilantro jalapeno sauce, asparagus salad and crispy farro.

### **Tomahawk**

Marinated and roasted pork chop, served with spinach, kales and asparagus sautéed with habanero apple jam, organic lavender honey and celery puree.

### **Ravioli & Mignon**

Beef filet served with truffle ravioli, shiitake sauce and quinoa salad.

## Vegan

### **Ceviche**

Jicama, quinoa, coriander, cucumber, mint, beet and crispy tostadas.

### **Javier's chopped salad**

A mix of lettuce, chopped tomato, red onion slices, cucumber, black olives avocado and sweet corn, with champagne vinaigrette.

### **Veggie wrap**

Spinach, arugula, mushrooms, tortilla strips, sesame seeds, tomato, avocado, and red onion, with agave mustard vinaigrette.

### **Vietnamese spring rolls**

Mixed greens, cucumber, avocado, season vegetables rolled with rice leaf, and peanut sauce.

### **Spinach enchiladas**

Two spinach enchiladas stuffed with corn, tomato and spinach in a light pasilla chili sauce.

### **Pasta**

Gluten free pasta and grilled organic veggies, with tomato sauce.

### **Ajillo**

Wild tossed mushrooms sautéed with garlic and pasilla butter, and humus.

### **Chile relleno**

Poblano pepper stuffed with refried beans tortilla and tomato broth, with avocado slices.



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## Appetizers & Salad

**Fish ceviche**

**Shrimp ceviche**

**Melted cheese**

### **Javier's salad** <sup>GF</sup>

Fresh greens with slices of avocado, onion, tomato, cucumber and sweet corn grated Monterrey Jack cheese, our house dressing and a choice of vegetarian, grilled chicken or grilled shrimp.

## Specials

### **La tablita (two people)** <sup>GF</sup>

Prepare your own grilled beef, grilled chicken or carnitas tacos at your table on a wooden platter. Served with rice, refried beans, jalapeño chilli, fresh sauce, guacamole, coriander and warm tortillas.

### **Steak picado** <sup>GF</sup>

Natural skirt steak sauteed with tomatoes, onions, pasilla chilli and flavored with coriander.  
Served with rice, refried beans and warm tortillas.

### **Fajitas** <sup>GF</sup>

Marinated strips of chicken breast or Angus beef steak sautéed onions and tomatoes.  
Served with refried beans, guacamole and warm tortillas with your choice of chicken or beef.

## From the grill

### **Filete arriero** <sup>GF</sup>

Prime cut New York steak topped with our melted cheese flavored with chipotle chilli.  
Served with refried black beans and guacamole.

### **Carne y camarones** <sup>GF</sup>

A grilled Mignon fillet sautéed with poblano chilli and onions.  
Served with mexican white wild prawns, white rice and black beans.

### **Mar y Tierra** <sup>GF</sup>

A grilled Mignon fillet and a lobster tail sautéed with garlic sauce, poblano chilli and onions.  
Served with white rice and avocado slices.

## From the sea

### **Seafood enchiladas** <sup>GF</sup>

Two enchiladas stuffed with shrimp and crab, sautéed in garlic and onions, covered in a tomatillo sauce and garnished with avocado slices and sour cream. Served with rice and refried beans.

### **Trío de enchiladas del mar**

A shrimp enchilada, a crab enchilada and a lobster enchilada.

### **Camarones al mojo de ajo** <sup>GF</sup>

Mexican white wild prawns sautéed in a special butter and garlic sauce, served with rice and refried beans.

### **Catch of the day** <sup>GF</sup>

Ask your server about the daily selection of fresh fish.  
Served with white rice and vegetables sautéed in poblano chilli and corn cream sauce.

### **Pescado a la veracruzana** <sup>GF</sup>

Fresh fish of the day with Veracruz sauce, flavored with green onions, tomatoes, coriander, green olives, capers and serrano chilli. Served with white rice and black beans.