



## APPETIZERS

Avocado Filled Shrimp  
With cocktail sauce and black olives

Crab Chimichanga  
Served with avocado sauce and cream

Crab Taquitos  
With caramelized onion And homemade sauce

Mango Sauce and Shrimp Ceviche  
Cucumber, Jicama, olive oil, coriander And tomato sliced  
Coroneted with mezcal sorbet

## SALADS

Villa del Palmar Salad  
Mixed lettuce, grilled chicken breast, Breaded Gouda cheese fingers, palm hearts, asparagus, served with honey Mustard dressing and guajillo Chile.

Patron  
Mixed lettuce with marinated lobster slices, tomato, roasted panela cheese and avocado served with mango vinaigrette

Traditional Caesar Salad  
With Brioche crouton and Parmesan cheese

## SOUPS

Chicken Broth  
Rice served with tomato, Serrano pepper, coriander and red onion

Creamy Mezcal Scented Black Bean Soup  
Sauteed with garlic, onion and epazote accompanied with fried tortilla, avocado, onion, chili, cheese, sour cream and coriander

## MAIN COURSES

Shrimp with Mexican Sausage and Mushrooms  
Sauteed with butter, garlic, And parsley served With coriander rice

Florentine Style Chicken Breast  
Stuffed with spinach, served with Huilacoches and wild mushroom risotto sauteed with bacon, Topped with Alfredo Sauce.

Baked Fish Fillet Wrapped in Banana Leaf  
Served with Mashed plantain mangu, Caramelized onion and broccoli Au Gratin

Rib Eye Steak Burger  
Served with blue cheese, mushrooms, caramelized onions, potato wage and gravy sauce

## MEXICAN SPECIALTIES

Marinated Skirt Steak  
Fried beans rice and Gratinated cheese enchilada with guacamole

Chicken, Beef, Shrimp, or Mixed Fajitas  
Melted Chihuahua cheese, bell peppers Corn or flour tortillas, cream, Guacamole and beans

Tequila and Butter Shrimp  
Served with fava bean puree, cilantro rice, Catnip and cherry tomato

Chicken Breast in a Green Mole Sauce  
Served with rustic potato puree, carrots, Broccoli and cauliflower

Slow Braised Pork Chamorro Pibil Style  
With rice and purple onion

Traditional Battered Fish Taco  
With red cabbage, coriander, lemon With spicy tomato sauce