

## APERITIVOS

### CEVICHE DEL DIA

Chef's selection of fresh seafood marinated and cooked in citrus juices. MP

### EMPANADA DE TRES QUESOS

Manchego, Chihuahua and goat cheese with epazote and salsa verde. 7

### PASTELITO DE CANGREJO

Pan-seared lump crab cake with jicama-cucumber-avocado relish and jalapeño aioli. 10

### AREPA CON CAMARON

Four crispy shrimps with Manchego cheese organic arepa, mescal pico de gallo, and fresh horseradish cream. 9.5

### JAMON SERRANO

Serrano ham, melon and shaved manchego cheese drizzled with extra virgin olive oil and pasilla-balsamic reduction. 8

### TAQUITOS DE POLLO

Chicken barbacoa taquitos with watercress, salsa cruda, cured red onions queso añejo and crème- fraiche. 7.5

### SOPA DEL DIA

Daily soup prepared with organic ingredients provided by local farmers. 5

### GUACAMOLE

Chunky avocado dip made fresh to order. 8

### CHILE RELLENO

Huazontle, zucchini, yellow squash, wild mushrooms and queso fresco over creamy tomato salsa. 8

## ENSALADAS

### ENSALADA LAS PALMAS

Mixed greens, cucumbers, cherry tomatoes, and pepitas tossed in our house creamy herb dressing. 6

### ENSALADA DE PERA

Grilled pears, mixed greens and candied walnuts tossed in sherry vinaigrette with queso cabrales. 8

## PLATILLOS FUERTES

### PEZ ESPADA

Grilled blue marlin over sautéed zucchini, yellow squash and spinach with yucca frites and jalapeño chimichurri. 21

### PATO

Roasted duck breast with sautéed swiss chard, applewood smoked bacon, parsnip puree, and prickly pear-habanero sauce. 18.5

### SALMON LAS PALMAS

Pan-seared Alaskan salmon with poblano-asparagus-hearts of palm risotto and carrot-habanero broth. 20

### CALLOS DE HACHA

Pan-seared scallops over purple potato, corn, asparagus, and oyster mushroom ragout with raspberry-mezcal & Serrano- lime salsas. 22

### CHULETA EN SU JUGO

Oven roasted 10 oz. French cut pork chop served with applewood smoked bacon and thyme white beans and sautéed Swiss chard drizzled with truffle oil and au jus. 18

### MIXIOTE

Lamb shank, chile guajillo and chile ancho braised in banana leaves with fennel, pine nut, lemon zest & raisin couscous. 18

### POLLO EN MOLE

Oven roasted airline chicken breast over tamarind mole with brussel sprouts and camote puree. 17

### CARNE ASADA OTOÑAL

Grilled 8 oz. skirt steak brushed with chipotle goat cheese over beef steak tomato and covered with arugula & peanuts tossed in tequila vinaigrette. 19

### LA CALABAZA RELLENA

Oven roasted acorn squash stuffed with artichokes, green peas, chile de árbol, wild mushrooms, and saffron risotto. 16

### ENCHAYOTADAS

Corn tortillas stuffed with grilled chayotes, carrots, portobello mushrooms, and crispy corn chips bathed in a creamy jalapeño-tomatillo salsa topped with melted Chihuahua cheese, crema Mexicana, queso añejo, & garlic vinaigrette salad. 16

### MAR Y TIERRA

Surf and Turf. Grilled 4 oz filet mignon and pan-seared shrimp with sweet potato-chipotle puree, jalapeño chimichurri, and sautéed baby spinach & baby carrots. 23

VEGAN

Made to order by Chef. 14