

# CABOYAH! DINNER

## GOURMET LOBSTER TAIL

**75 USD**

Aguachile (shrimp marinated with lemon sauce and chile serrano).

Caprese salad (with authentic pesto and balsamic reduction).

Lobster tail with white wine sauce, delicious parmesan risotto and grilled veggies.  
Handmade blackberry ice cream with crispy coconut.



**Add Filet Mignon for only \$10 USD per person**

## GOURMET JUMBO SHRIMP

**73 USD**

Crostini with surimi salad.

Tropical fresh tuna ( fresh tuna cubes, kiwi, mango, purple onion, serrano chile).

Jumbo shrimp with delicious ajillo flavor, creamy mashed potatoes, green squash oregano style.

Mexican traditional flan with candy salsa.



## GOURMET COMBO

75 USD

Queso panela and epazote flautas.

Shrimp salad with organic lettuce, onion rings, cucumber, grilled shrimp, and coconut dressing.

White wine shrimp, filet mignon in romero sauce, mashed potatoes and mushrooms, sauteed with parsley Cheesecake with strawberry and mint salsa.



## GOURMET ARRACHERA

55 USD

Chicken brochette marinated with sweet guajillo chile.

Tortilla soup (autentic soup with guajillo chile, epazote and fried tortilla) accompanied with panela cheese, avocado, sour cream and chile guajillo aros.

Juicy arrachera with caramelized onion, refried beans, quesadilla with Oaxaca cheese, guacamole, Mexican salsa and grilled spring onions.

Traditional homemade flan with walnut and butter toffee sauce.



## GOURMET FAJITAS

50 USD

Mini chorizo sopes and creamy avocado sauce.

Cesar Salad (crispy lettuce leaves, crunchy parmesan cheese, garlic bread croutons and homemade cesar dressing).

Mixed fajitas with multicolored peppers, poblano rice, refried beans, a variety of salsas, guacamole and chips.

Crunchy buñuelos caramelized with coffee and banana salsa.



## GOURMET PARRILLADA

55 USD

Capresse mini brochettes.

Green Salad accompanied with citrus vinaigrette and local fresh cheese.

Parrillada with Argentinian chorizo, chicken adobo, baby BBQ ribs, baked potato, veggies with oregano and a variety of salsas.

Vanilla ice cream with strawberry and mint coulis.



## GOURMET CATCH OF THE DAY

58 USD

Fresh fish ceviche with avocado and radish.

Rucola salad (cherry tomatoes, grapes, orange, goat cheese with honey mustard vinaigrette).

Catch of the day wrapped in a parmesan crust and fine herbs, cauliflower purée, mint and grilled veggies.

Traditional three milk cake accompanied by berry coulis.



## GOURMET MIGNON

58 USD

Tuna pieces with sesame oil and soy sauce.

Baby spinach salad with a delicious rosemary balsamic dressing.

300 gr of filet mignon on a spinach bed, potato salad with roast garlic and glazed veggies.  
Double chocolate cake with nut sauce.



## GOURMET CHICKEN

50 USD

Traditional Tlacoyos with beans and local cheese.

Chicken rolls with authentic poblano mole, epazote style rice and fried bananas.

Churros with candy sauce and creamy nut ice cream.



## GOURMET RIB EYE

60 USD

Spinach empanada with mozzarella cheese.

Juicy rib eye with chimichurri criollo. Grilled potato with cream, bacon and glazed asparagus.

Banana flambé with creamy vanilla ice cream.



# GOURMET TACO FIESTA

**40 USD**

Carne asada tacos  
Pastor tacos  
Grilled salad  
Mexican rice  
Black refried beans  
Guacamole  
Various Mexican salsas  
Chips  
Corn and flour tortillas  
Mexican flan with coffee salsa.



## Notes

Prices are per person  
Minimum 6 people  
Includes private bilingual chef, food, cooking and cleaning.

Waiter/bartender service required  
Price: 100 USD for 4 hours

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Tax and Gratuity not included

