

# EL DÍA DE PASCUA

## EASTER SUNDAY

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### ESPECIALES

#### **Lamb Mixiote**

Lamb shank coated with three chiles, garlic and spices, wrapped in parchment paper and steamed until fork tender.

#### **Alambre a la Mexicana**

Skewered and grilled filet mignon, chorizo sausage, onions, tomatoes, and serrano peppers. Served over house rice with tomatillo and tomato-chipotle sauces.

#### **Fresh Fish Primavera**

Pan-seared fresh fish with grilled spring vegetables and tomato gazpacho. Topped with sautéed shrimp and mushrooms.

### POSTRE

#### **Copa de Mango**

Fresh whole mango scooped and filled with diced mangoes and coconut ice cream. Topped with raspberry sauce and buñuelos.

### BEBIDAS

#### **Yelapa Fizz (with Raicilla)**

Raicilla is a very unique and rare agave spirit from the mountains in Jalisco. Prepared with La Venenosa Sierra, pineapple, Cocchi Americano, lemon, lavender bitters and soda.

#### **Yelapa Fizz (with Tequila)**

Blanco tequila, pineapple, Cocchi Americano, lemon, lavender bitters and soda.

#### **Cucumber Mint Refresco**

Cucumber juice, mint, fresh lemon juice, agave, sparkling water.

#### **Agua Fresca**

From Holy Thursday to Easter Sunday crowds of people dance through the streets of Mexico. Thirsty celebrators guzzle aguas frescas, refreshing waters flavored with fruit, dispensed by women from flower-decorated stands.

#### **Watermelon Agua Fresca**

*Rosa Mexicano*

DESDE 1984