

EDUARDO DE SAN ANGEL

CRAVE Menu

APPETIZERS

(choice of one)

Crepes

Guajillo chile flavored crepe filled with cuitlacoche

Octopus Al Pastor

Grilled pineapple and jicama slaw

Carnitas

Slow braised pork, green tomatillo, salsa fresca

MID COURSE

(choice of one)

Cilantro Soup

Wild mushroom tamale, queso fresco and crema

Spinach Salad

Sir fried baby spinach, plum tomatoes and red chile oil

ENTREES

(choice of one)

Raviolis

Homemade fresh cheese ravioli, stewed roasted poblano peppers, smoked chipotle and walnut cream

Chicken Adobo

Herb oil brushed and grilled breast of chicken, sun-dried pasilla chile adobo

Beef Tenderloin Tips

Sweet vidalia onions and portobello mushrooms, green tomatillo and serrano chiles

Mahi Mahi

Papillote of local mahi mahi, stewed onions, jalapeño peppers, plum tomatoes and capers

DESSERT

(choice of one)

Tropical fruit sorbets

Chilled Kahlua sabayon with sugar cookies, garnished with mixed seasonal berries

Chocolate ganache with raspberry coulis

\$ 45