

LA TERRAZA

Dinner

COLD ENTRANCES

SIERRA LAGO SALAD 4oz  	\$180
Lettuce, Fresh Cheese, Baked Apple, Walnuts, House Vinaigrette	
CESAR SALAD 6oz 	\$180
Lettuce, Parmesan Cheese, Anchovy Croutons	
BEEF SALAD 4oz 	\$180
Baby Lettuce, Passion Fruit Honey, Sweet Potato Gel, Cooked Beets	
SALMON CARPACCIO 3oz 	\$220
Capers Vinaigrette with Avocado and Toasted Seeds, Roquette, Parmesan Cheese	
SHRIMP PONZU 4oz 	\$200
Garlic Aioli, Lime, Soy Sauce, Beer, Bacon, Potato	







HOT ENTRANCES

ROASTED CORN CREAM 5oz 	\$150
Goat Cheese Ravioli with Epazote	
BEEF BROTH 8oz 	\$180
Chambarete, Vegetables	
CHICKEN ENMOLADA 5oz  	\$150
Chicken, Cheese, Sour Cream, Onion, Coriander	
TAMALITOS MASCOTA 6oz 	\$180
Trilogy of Chicken, Beef and Chile Poblano with Panela Cheese, Green Tomato Sauce, and Sour Cream	
GRATIN CHEESE WITH CHORIZO 5oz	\$200
Combination of Cheese and Chorizo Slices, Flour or Corn Tortillas with Sauces	

SPECIALTIES

ALFREDO PASTA 4oz 	\$320
Shrimp, Parmesan, White Wine	
SEAFOOD PASTA 5oz 	\$380
Shrimp, Mussel and Octopus	
ALMOND BUTTERED SALMON 7oz  	\$320
Lettuce, Roasted Asparagus, Lemon	
GARLIC FISH 7oz  	\$300
White Rice , Green Salad	
CHICKEN WITH PIPIAN 6oz  	\$240
Baked Chicken Breast, Pumpkin Seed Sauce, Buttered Potatoes.	
CHICKEN TOAST A LA PLAZA 7oz 	\$220
Potato, Carrot, Zucchini, Lettuce, Tomato Salsa	
ASADO PLACERO TOAST 5oz 	\$220
Beef, Cambray Potatoes, Zucchini, Lettuce, Tomato Salsa	
BAKED SHORT RIB 8oz 	\$450
Slow Cooked	
BBQ RIBS 8oz 	\$450
Candied Potatoes	



-  Spicy
-  Fish
-  Seafood
-  Vegetarian
-  Gluten Free
-  Vegan

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices are in Mexican pesos and include taxes



Immerse yourself in an extraordinary culinary experience. Seduce your senses with flavors and aromas from our specialties.




FROM THE GRILL

GRILLED OCTOPUS <small>5oz</small>  	\$450
Guajillo Pepper Adobo, Cambray Potatoes, Mexican Rice, Grilled Onions	
GRILLED SALMON <small>7oz</small> 	\$380
Soybean Butter, Garlic and Ginger	
SKIRT STEAK <small>8oz</small> 	\$420
Mild Marinade, Mashed Potatoes and Grilled Vegetables	
PETIT FILET <small>6oz</small> 	\$420
Beef Tenderloin, Mashed Potatoes and Grilled Vegetables	

DESSERTS

NEAPOLITAN FLAN <small>3oz</small> 	\$160
Sugar, Caramel	
CHURROS <small>3oz</small>	\$160
Chocolate Sauce	
VANILLA SPONCH CAKE <small>3oz</small>	\$160
LINGOTE <small>3oz</small>	\$160
Sweet Corn Pie	
LEMON PIE <small>3oz</small>	\$160
Flamed Maringue, Mango Gel	
CHOCOLATE LAVA CAKE <small>3oz</small>	\$160
Vanilla Ice Cream, Apple Compote	







PREMIUM CULINARY

LOBSTER <small>By Kg</small>  	\$3,300
Shrimp Ragout Sauce, Plantain Butter, Grilled Vegetables, Risotto	
RIB EYE CHOICE <small>14oz</small> 	\$1,200
Baked Potato, Red Wine Demi-Glace and Asparagus	

HOT BEVERAGES

JALISCO COFFEE	\$150
Clay Pot Coffee, Unrefined Brown Sugar, Distilled Spirit from The Sierra Madre	
COFFEE	\$80
CAPUCCINO	\$80
ESPRESSO	\$80
HOT CHOCOLATE	\$80



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