

GIRA
chef

MENÚ

M E X I C A N

By Carla Onetto

MENÚ

MEXICAN BITES

STARTERS

1 choice

GUACAMOLE WITH TORTILLAS

Classic Mexican guacamole served with crispy tortillas and pico de gallo salsa.

BATTERED SHRIMP TACOS

Crispy battered shrimp tacos.

TACOS AL PASTOR

A perfect blend of marinated meat and roasted pineapple.

QUESADILLAS

Quesadillas filled with melted cheese and various filling options.

PRAWN SALAD

Grilled prawns on a bed of fresh lettuce.

CHICKEN WINGS

With exquisite sauces: buffalo-mango, habanero-pepper lemon, chipotle barbecue, and mulata with ranch dressing.

CRISPY STUFFED JALAPEÑOS

Jalapeños filled with cheese, wrapped in a crispy layer.

DESSERTS

1 choice

THREE MILK

Light cake soaked in three kinds of milk, a classic sweet.

COCONUT FLAN

Soft flan with a tropical touch of coconut.

CHOCO FLAN

A perfect fusion of chocolate and flan, a doubly tempting dessert.

MAIN COURSE

1 choice

BRAISED MEAT

Tender braised meat in green sauce.

CHICKEN WITH MOLE

Chicken in traditional mole, accompanied by red rice.

ARRACHERA WITH RED SAUCE

Arrachera with roasted bell pepper sauce, accompanied by coleslaw.

GARLIC OCTOPUS

Soft and tasty garlic octopus, a perfect marine touch.

BRAISED RIBS

Served with cauliflower puree and baby vegetables.

CEVICHE

Refreshing shrimp ceviche with sweet mango hints.

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