

# Restaurant Andrea

## Mexican Gourmet Night

Thursday

### *Salad Bar*

#### **Organic Lettuce**

Boston lettuce with orange wedges and a creamy citrus dressing

#### **Jicama, Carrot And Cucumber**

Marinated julienne with rice vinegar & olive oil

#### **Avocado With Grapefruit Salad**

Iceberg lettuce and wedges of grapefruit

#### **Sliced Fish Marinated In Coconut**

Finely sliced fish marinated in lemon juice and coconut milk accompanied with spicy coconut slices

#### **Mexican Bean Salad**

Baby squash stuffed with smoked marlin & lentil salad

#### **Dressing**

Ranch, vinaigrette, oil, balsamic vinegar & blue cheese

#### **Mexican Cheese**

Chihuahua, oaxaca, panela, monterrey and goat cheese

#### **Octopus Galantine**

With three chile mousse

#### **Bread Basket**

San lorenzo, rye & braided



# Show Cooking

## **Beef Tenderloin**

Served with chipotle and cascabel chilli sauce

## *Garnishes*

### **Miniature Shrimp Tamales**

Shrimp wrapped in corn dough and steam cooked

### **Mezcal Chicken Breast**

Stuffed chicken breast with crab and served with a light infusion of mezcal

### **Vegetables**

Carrots, squash, steamed string beans with sautéed onions

### **Potato A La Toluqueña**

Half baked potato stuffed with mexican sausage

## *Main Dishes*

### **Medallions "Hacendado"**

Pork medallions marinated with blue agave honey and mexican spices served with shrimp with an infusion of hibiscus

### **Shrimp "Don Julio"**

Shrimp fillet with crab meat, flambeed with tequila and served with saffron sauce , garnished with squash and wild mushroom

### **Chicken "Empier"**

Chicken breast stuffed with cream cheese, breaded with walnuts, amaranth seeds and chili guajillo sauce and mango infusion



## **Beef Tournedos "Don Porfirio"**

Charcoal grilled fillet of beef with cactus leaf, goat cheese tamal served with a three chilli sauce

## **Rack of New Zealand Lamb "Delicia"**

Lamb stuffed with wild mushrooms, fine herbs and oven roasted potatoes

## **"Ocean" Symphony**

Fresh salmon, tuna fish and red snapper, three preparations with pepper sauce, fines herbs and achiote

## **Sea Scallops "Andrea"**

Sea scallops served with mussels with an infusion of hot red chili oil.

## *Desserts*

### **Mousse De Yaca**

Regional tropical fruit with brandy sabayon

### **Pumpkin Cake**

Combination with cream cheese and blackberry

### **Corn Tart**

Sweet corn, caramelized with vanilla flavour and garnished with tropical fruits

### **Sweet Potato Pie**

Garnished with apricot caramel jam

### **Mousse Of Guanabana And Avocado**

Served with black zapote culi

