

PREFIXEVEGANCHALLENGE

Enjoy a multi-course meal right from home October 1st - 31th, 2020



FIRST COURSE

AMUSE

Exhibiting México Bites

(100% plant based)

hongadas | sikil p'ak | chipotle almond

EXPERIENCE

Per person price \$35.00

AVAILABLE
TOGO

SECOND COURSE

Roasted Carrot Soup

100% plant base

Dios de Maiz

Roasted corn, mixed greens,
light avocado vinaigrette



'GODDESS OF TEQUILA'

MAYAHUEL

THIRD COURSE

Chile en Nogada

roasted poblano, walnut sauce,
pomagranite, parsley

Roasted 'Pipian' Enchiladas

roasted pepita/pumkin seed
sauce, corn tortillas, trinity of
squash, corn, plant based white
rice, pickled red onions, parsley

VEGETARIAN

Chile Relleno de Queso

roasted poblano pepper,
queso fresco, egg batter

WINE

ROBLEDO FAMILY WINES

Cabernet Sauvignon | 40 Bottle
Chardonnay Robledo | 35 Bottle

FOURTH COURSE

Pastel de chocolate

pistacio glaze
100% plant based

COCKTAILS

OAXACA OLD FASHIONED

mezcal, aztec chocolate bitters,
añejo tequila | 12

LA FLOR

tequila, lime, hibiscus, jalapeño | 10

ASI SABE MEXICO

watermelon, tequila, lime,
chile spice | 10

3 for \$20