

Tequila Night

MANGO, JICAMA, AND CUCUMBER STREET SNACK AL EMPEZAR DE MANGO, JICAMA Y PEPINO

This combination of fruits and vegetable was chosen as a starter for a great relaxing event with friends. Tequila brings warmth to the soul, anticipating warmer weather ahead.

SHRIMP CEVICHE "COCKTAIL" CEVICHE DE CAMARON

This traditional Mexican preparation consists of marinating shrimp with fresh lime juice, white onion, chopped cilantro, hot sauce, diced cucumber and jicama, cubed avocado, and salt.

CABBAGE PALM SALAD WITH CHIPOTLE VINAIGRETTE LA TEQUILA ENSALADA DE PALMITOS CON VINAGRETA DE CHILE CHIPOTLE AL TEQUILA

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TORTILLA SOUP WITH PASILLA CHILE, FRESH CHEESE, AND AVOCADO SOPA DE TORTILLA CON CHILE PASILLA, QUESO FRESCO Y AGUACATE

This soup tickles with tangy fresh lime and nudges gently with fresh cheese and creamy avocado. Then comes the whirlwind of turns – crumbled bits of tasted pasilla chile exploding with delectable energy.

CLASSIC RED MOLE WITH BEEF AND LOBSTER MOLE ROJO CLASICO DE RES Y LANGOSTA

Mole is Mexico's national dish.

The preparation begins with a unique beauty of proportions, firing all taste buds simultaneously by weaving together sweetness from fruit, tanginess from tomatillos, and velvety richness from ground nuts. topped with lobster corn cake, filet of beef, and lobster tail basted with Tequila Arbol chile butter.

TRADITIONAL MEXICAN RICE PUDDING ARROZ CON LECHE CLASICO

Mexico is a humble country bound together, in great part, by rice pudding. Families have enjoyed this timeless classic dish through regimes and revolutions. This delectable finale is garnished with a drizzle of piloncillo syrup.

Buen Provecho!

