

# BUENAS NOCHES

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## APPETIZERS

<b>Guacamole and Chips</b>	65
<b>Papas Bravas</b> with spicy aioli and garlic aioli	80
<b>Quesadilla</b> cheese or vegetarian	70
<i>Add chicken 14 pesos or shrimp 21 pesos</i>	
<b>Mixed Greens</b>	50
<b>Roasted Beet Salad</b> with goat cheese, orange and mint	100
<b>Gambas Pil Pil</b>	160

## PASTAS

All Pasta is Hand Made Fresh Everyday

<b>Spaghetti</b> with tomato and basil	120
<b>Fettuccine Carbonara</b>	120
<b>Spaghetti Mar y Monte</b>	160
<b>Four Cheese Fettuccine</b>	140
<b>Tagliatelle</b> with prawns, zucchini and garlic	200
<b>Pappardelle Pasta</b> with mole braised short ribs	180

## ENTRÉES

<b>Seafood Stew</b> calamari and shrimp in chipotle chile-cream broth	180
<b>Achiote Grilled Prawns</b>	230
<b>Grilled USDA Arrachera</b> gnocchi, chaya, mushroom and onion jam	230
<b>Wood Fire Roasted Chicken</b> garlic mashed potatoes, lemon and bacon	160
<b>Enchiladas</b> served with black beans, salsa verde and cream	
<b>Chicken</b>	120
<b>Chile Poblano</b>	100
<b>Vegetable and Cheese</b>	110

## FISH

Served with Rice, Black Beans and Salsa

<b>Garlic or Tequila Grilled Fish Filet</b>	205
<b>Grilled or Fried Whole Fish</b>	MP
<b>Whole Fish Tikin Xic</b> achiote rubbed and wrapped in banana leaves	MP
<b>ZAMAS Whole Fish</b> lemongrass, ginger, garlic and lime baked in a salt crust (45min.)	MP

Prices Include Sales Tax ~ We Do Not Accept Credit Cards  
Executive Chef Paul Bentley