



## TASTING MENU



### Appetizers

*Choose one to begin your meal:*

**El Jardín Caesar Salad:** A fresh take on the classic, featuring a homemade roasted jalapeño Caesar dressing, crispy chickpeas, savory Parmesan cheese, and fried capers.

**Flautas Chilangas:** Three crispy flautas filled with potato and chorizo, served upright in a glass with vibrant salsa verde, a drizzle of sour cream, and fresh cheese.

**Mexican-Style Fideo Soup:** A comforting bowl of dry chipotle fideos, topped with sour cream, dried chilies, crumbled feta cheese, and crunchy pork rinds.

### Main Courses

*Savor one of these exquisite entrées:*

**Roasted Haddock:** A perfectly roasted haddock fillet served over a creamy cauliflower purée and topped with a rich pipián salsa.

**Chicken Supreme in Mole Negro:** A tender chicken supreme coated in a traditional Oaxacan mole negro, accompanied by roasted cremini mushrooms and grilled cherry tomatoes.

**Tasajo Tlayuda:** A crispy flour tortilla topped with thinly sliced tasajo beef, cabbage, creamy avocado, refried beans, vibrant watermelon radish, grilled cherry tomatoes, and a zesty salsa verde.

### Desserts

*End on a sweet note with one of these delightful desserts:*

**Caballeros Pobres:** A Mexican-style bread pudding made with brioche bread, served with a velvety vanilla crème anglaise, toasted almonds, and fresh berries.

**Arroz con Leche:** A modern take on a classic, featuring rice in three textures: crispy sugar-coated rice, a light rice milk mousse, and a traditional creamy rice pudding.

**Concha:** A traditional Mexican sweet bread known as a concha, filled with a rich pastry cream and Nutella.



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### Appetizers

*Choose one to begin your meal:*

**Shrimp Verde Aguachile:** A refreshing and vibrant dish featuring fresh shrimp cured in a spicy green lime sauce with cucumber, avocado, and cilantro.

**Cochinita Pibil Panucho:** A classic from the Yucatán peninsula, this deep-fried tortilla is filled with refried black beans and topped with tender cochinita pibil, pickled red onions, and a creamy avocado paste.

**Puebla-Style Chicken Tinga Tostada:** A crispy tostada generously topped with smoky chicken tinga, made with chipotle peppers, and finished with fresh avocado.

### Main Courses

*Select one of our signature entrées:*

**Tampiqueña-Style Steak:** A perfectly grilled steak served alongside green enchiladas filled with white cheese, creamy guacamole, and rich refried black beans.

**Chicken Supreme Pibil:** A tender chicken supreme marinated in a traditional pibil sauce, wrapped in a tortilla, and served with avocado and the fiery Mayan salsa, xnipec.

**Zarandeado Haddock:** Haddock grilled in the style of the Mexican Pacific coast, served with a fresh salad of grilled cherry tomatoes, parsley, crunchy pumpkin seeds, and a zesty citrus vinaigrette.

### Desserts

*Conclude your dining experience with one of these delicious desserts:*

**Churros with Ice Cream:** Crispy, cinnamon-sugar churros served warm with a scoop of vanilla ice cream and a drizzle of rich caramel sauce.

**Buñuelos de Viento:** Light and airy fried pastries, dusted with cinnamon sugar and drenched in a traditional piloncillo syrup.

**Roasted Sweet Potato:** Roasted sweet potato topped with pistachios, a sprinkle of butter and sugar, and a hint of rosemary ashes for a unique, earthy flavor.



## ❖ TASTING MENU ❖

### Appetizers

*Choose one to start your culinary journey:*

**Grilled Mushroom Aguachile:** A smoky and refreshing take on the classic Mexican dish, featuring grilled mushrooms in a zesty lime and chili marinade.

**Mexican Ahi Tuna Tostada:** Crisp tostada topped with fresh ahi tuna, avocado, and a vibrant sauce, capturing the flavors of the Pacific coast.

**Roasted Beet Carpaccio:** Thinly sliced roasted beets, delicately arranged with crunchy pumpkin seeds and a bright citrus vinaigrette.

### Main Courses

*Savor one of these exquisite entrées:*

**Steak with Chichilo Mole:** A succulent cut of steak, perfectly paired with a rich, complex chichilo mole, served alongside green beans, zucchini, and traditional corn dumplings called chochoyotes.

**Haddock Veracruz Style:** Pan-seared haddock simmered in a classic Veracruz-style sauce of roasted peppers, red onion, capers, and olives, all in a white wine sauce. Served with fluffy Mexican white rice.

**Chile Relleno con Mole:** A roasted poblano pepper, generously filled with a savory picadillo, smothered in a sweet and smoky mole sauce, and topped with a fresh salad of Mexican herbs.

### Desserts

*End your meal on a sweet note with one of these delightful desserts:*

**Elote Cake with Oaxacan Coffee Sauce:** A moist, sweet corn cake drizzled with a rich and aromatic sauce made from Oaxacan coffee.

**Tres Leches Cake:** Our special "El Jardin" tres leches cake, infused with a hint of mezcal and served with a scoop of creamy vanilla ice cream.

**Mexican Chocolate Brownie:** A decadent brownie made with Mexican chocolate, served warm with fresh berries and a scoop of rich, burnt milk ice cream from Oaxaca.



## TRAY PASS CANAPÉS

*Priced Per Piece*  
• *Minimum One Dozen Per Selection*

### Savory Bites

#### Mini Tuna Tostadas:

Crisp corn tortillas topped with fresh ahi tuna, avocado, and a zesty sauce.

#### Shrimp Ceviche:

A refreshing mix of shrimp, lime, tomato, onion, and cilantro, served in a delicate portion.

#### Tacos Gobernador:

A classic shrimp taco with melted cheese, bell peppers, and onion, served on a warm tortilla.

#### Mini Quesabirrias:

Miniature quesadillas filled with savory birria-style beef and melted cheese, perfect for a single bite.

#### Mini Ceviche Tostadas:

A classic ceviche of white fish, cured in lime juice and mixed with fresh vegetables, served on a mini tostada.

#### Potato and Chorizo Sopes:

Small, thick corn tortillas topped with refried beans, potato with chorizo, and crumbled cheese.

#### Pastor Sliders:

Miniature sandwiches filled with marinated pork, pineapple, and cilantro.

#### Cochinita Sliders:

Slow-roasted pulled pork, marinated in achiote, served on a small bun with pickled onions.

#### Polcanes:

Fried corn masa dumplings, a specialty from the Yucatán, filled with ground corn and topped with a savory sauce.

#### Mini Cheese Empanadas:

Flaky pastries filled with a blend of melted cheeses.

### Sweet Bites

#### Three-Texture Rice Pudding:

A modern take on the classic arroz con leche, featuring creamy, crispy, and mousse textures in one bite.

#### Mini Churros:

Crispy fried dough pastries dusted with cinnamon sugar, served with a trio of dipping sauces: chocolate, caramel, and red berry coulis.

#### Mezcal Tres Leches Cake:

Miniature servings of moist tres leches cake infused with a hint of smoky mezcal.

#### Mini Berliners:

Small, fluffy doughnuts filled with a sweet cream or jelly.

### Chef's Selection

Not sure what to select? Our Chef will create a seasonally inspired selection of four canapés per person, which will include a variety of vegetarian, seafood, and meat creations.

**\$14.00 per person**  
**\$3.25 for each additional piece**