

BALLENA

EVENTS

DINNER FAMILY STYLE

FIRST COURSE

BEEF CARPACCIO

Prime filet, mustard caviar, turmeric aioli, crispy shallots

CRISPY BROCCOLI

White chili aioli.

BURRATA

Basil–dill pesto, tomato medley, pine nuts, crispy parmesan.

CAESAR SALAD

Grilled romaine, pecorino cheese, avocado.

MAIN COURSE

LOBSTER MAC & CHEESE

Lobster, mascarpone, pecorino romano, fine herb crumble

ARRACHERA STIR FRY

Kee Mau sauce, grilled vegetables, sticky rice.

GRILLED OCTOPUS

Harissa sauce, black risotto, roasted tomatoes.

DESSERTS

TRES LECHES & CORN CAKE

Sweet corn sponge, dulce de leche sauce.

BAJA CHURROS

Cajeta and mezcal sauce, coconut cream.

\$2,250.00 MXN

Price per person, Includes VAT, subject to an 18% service charge on the net price.

GRUPO HUNAN



NUBIA VILLA
nvilla@grupohunan.com
Sr. Manager Groups & Events
624 122 5543