



CLUB SOLARIS



# MENU PANCHOS

RESTAURANT - MEXICAN CUISINE

## SALADS AN MEXICAN APPETIZERS

### CRAB TOWER

Made with caramelized chives, stuffed with crab mouse and fresh cream, and fresh cream sided with huitlacoche spaguetti and thin peach slices.

### SALMON TARTAR WITH CHIPOTLE CHILI CREAM

Made with smoked salmon, sour cream, chipotle chili sauce, and chives. Mounted on avocado crudités, seasoned with cilantro oil dressing.

### LABRADOR SALAD

Made with long lettuce, panela cheese in dried chili sauce, nopal cactus, soybean sprout, sliced carrots, jicama, and orange, with avocado dressing.

### SEAFOOD ENCHILADAS

Made with shrimp, octopus, prawns, and mahi-mahi topped with green and read salsa, cream and fresh chineese.

### SQUASH BLOSSOM QUESADILLAS

Made of corn of flour tortillas, squash blossom, garlic, onion and manchego chese in ranchoero sauce, sided with guacamole and Mexican sauce.



## SOUPS AND CREAMS

### TEQUILA MUSHROOM SOUP WITH CILANTRO ESSENCE

Made with chicken broth, fresh mushrooms, ancho chili, tequila, fresh cilantro, and chunks of Oaxaca chese.

### DOUBLE, PUMKIN AND PEPPERCREAM WITH DRIED FRUITS JULIANNE

Made with cushaw pumpkin and curd cheese, red pepper, chicken broth, sour cream, and ancho chili butter.

### CILANTRO AND POBLANO CHILI STRIPS CREAM

Made with sour cream, celery, leek, cilantro and poblano chili.



## MAIN COURSES

### GROUPER FILLET WITH HIERBA SANTA

Made with cilantro achiote on the oven, served with vegetables and red rice.

## GRILLED CLAM SCALLOPS AND SHRIMP IN HUITLACOCHÉ RICE PUDIN

Made with clam scallops, shrimp, cooked on the grill, served with rice, mushrooms cooked with huitlacoche cream.

## BEEF TENDERLOIN IN TWO SAUCES

Beef steak cooked on the grill, mounted on martajada vegetables accompanied by poblano chili sauce on huitlacoche, decorated with fan cactus roasted.

## GRILLED MEXICAN SARAPE

Grilled flank steak, served with asadero cheese and charro beans.

## SPAGHETTI WITH POBLANO PEPPERS SAUCE

Spaghetti, cream, corn kernels, poblano chili, panela cheese, decorated with cilantro sprouts.



## QUETZAL CHICKEN BREAST

Chicken breast stuffed with lentils mouse and cream cheese, served with squash blossom soft sauce and decorated with color tortillas julienne.