



Starter: Chips with homemade salsa and a small chicken chimichanga.

Main Course: Cochinita Pibil tacos served with fresh pico de gallo, onion/cilantro relish, and Cochinila Consome dipping sauce, accompanied by homemade refried beans and Mexican rice.

Fun Fact: Cochinila Pibil is an ancient culinary masterpiece from the Yucatán Peninsula, representing a perfect fusion of pre-Hispanic Maya techniques and Spanish ingredients. The name combines cochinita (Spanish for "little pig" or suckling pig) and pibil (from the Maya word pibil meaning "earth oven" or "buried")

Dessert: Homemade Flan (crème caramel)

Fun Fact: Crème caramel (flan) dates back to the ancient Roman Empire. Originally called lactuca, the earliest versions were sometimes made as a savory dish—incorporating ingredients like pepper, fish, and spinach. Spanish nuns are credited with transforming it into the sweet, caramel-topped dessert we know today

Beverage: Mexican beer, Añejo Tequila, Horchata, and a selection of after-dinner coffee (regular, Mexican spiced, or mocha).

***Menu subject to change**