

### **Appetizers**

#### **Ensalada Carmen**

*mixed baby greens with dried fruit, tortilla twigs and julienne dried peppers,  
dressed with a champagne vinaigrette*

7.50

#### **Corn Chowder Paloma**

*rich, creamy soup made with vegetable stock, fresh corn, potatoes, onions,  
red and green peppers, poblano and ancho chiles, garnished with baby shrimp and  
topped with crispy tortilla strips and dried chile chiffonade*

9.50

#### **Sopa del Día**

*ask our server about today's selection  
varies*

#### **Mushroom Flan Especial**

*savory flan of porcini mushrooms sprinkled with cilantro pesto*

8.50

#### **Crab Ceviche**

*fresh jumbo lump crabmeat marinated with lime juice, olive oil, jalapeño chiles,  
shallots and cilantro, stacked with tomato and avocado slices*

12.50

#### **Tuna Tartare**

*wild yellowfin tuna stacked with seedless cucumber salad, sprinkled with wasabi  
sesame seeds and napped with orange-ginger-serrano reduction dressing*

11.50

### **Entrées**

#### **Róbalo a la Veracruzana**

*baked filet of branzino crusted with capers and olives napped with  
tomato serrano chile coulis*

23.00

#### **Dorado don Antonio**

*baked filet of dorado served with mango-jicama salsa*

24.00

#### **Crab Cake Purse Arcelia**

*our award-winning crab cake, made with fresh crab, baked in crisp phyllo dough  
and served with carrot-curry sauce*

24.00

#### **Shrimp Vol-au-Vent**

*poached jumbo shrimp and huitlacoche in habanero-chardonnay sauce,  
served in a puff pastry nest*

22.00

***Pechuga de Pato***

*boneless skinless breast of duck stuffed with caramelized shallots,  
wrapped in bacon, seared and roasted, finished  
with a red wine reduction sauce of apples, ginger and morita chiles*  
25.00

***Filete al Cafetál***

*grilled Black Angus filet mignon finished with a chipotle cappuccino  
red wine reduction sauce  
market price*

***Fettuccine Tres Colores***

*tricolor fettuccine tossed with roasted poblanos, nopalitos,  
ancho chiffonade, tortilla strips, and shaved parmesan, finished  
with ancho pesto sauce*  
18.00

*(may be ordered as an appetizer - 10.00)*

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*The chef will gladly adjust the spiciness of any dish to suit your palate.*

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*A gratuity of 20% will be added for parties of six or more.*

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*Sharing charges apply for appetizers and entrées when plated separately.*

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*Required by the Food Police: The consumption of raw or undercooked eggs, meat, poultry,  
seafood or shellfish may increase your risk of food borne illness.*

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*Kindly refrain from using cellular telephones in the dining room. As a courtesy to our guests,  
cellular telephones should be set to ring silently if at all.*

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*On Tuesday, Wednesday and Thursday evenings dine from our regular menu, or  
choose our optional three-course \$35 prix fixe.*

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*Adán Saavedra, Chef/Owner*