

MEXICAN SOUL JOINT

BY GRUPO ROSANEGRA

CABO



MEXICAN SOUL & BOHEMIAN VIBES

Immerse yourself in a world of vibrant colors and great moments. Our entertaining nights come alive with the extraordinary live performances by the talented singer, enchanting you with her captivating Latin melodies throughout the night.

A TASTE OF MEXICO



MENU 01

FIRST COURSE

to choose

HAMACHI CEVICHE

Portobello mushrooms . white mushrooms.

CAESAR SALAD

Anchovies . grana padano cheese croutons

QUESADILLA WITH WILD MUSHROOMS

Trumpetter mushrooms · porcini champignon · cremini and white mushrooms · serrano pepper

SECOND COURSE

to choose

ORGANIC CHICKEN WITH ARTISAN MOLE

Organic chicken breast homemade mole.

DESSERT to choose

CHURRO FUNNEL CAKE

Sugar-coated churro cinnamon vainilla ice cream salted caramel

ICE CREAMS

Vanilla \cdot chocolate dulce de leche

RICE PUDDING CREME BRULEE

Fresh strawberries cinnamon donut.

\$1,000 MXN

Tax included , 15% gratuity not included

BARBACOA DE PUEBLO

Short rib in slow cooking for 12 hours with "Mamazzita" Rub

SWISS SEAFOOD ENCHILADA

Sea bass · octopus · scallops shrimp · Swiss cheese · cream serrano pepper and jalapeño

MENU 02

FIRST COURSE

to choose

OCTOPUS CEVICHE IN MACHA SAUCE

Octopus · peppers · cucumber avocado · toasted corn · dried chili sauce

TORTILLA SOUP

Pasilla and guajillo peppers feta cheese · crispy corn tortilla chips · avocado

SPINACH SALAD WITH GOAT CHEESE

Vegetable mix from the garden pumpkin seeds · spicy orange chutney

SECOND COURSE to choose

MARINATED SHRIMP TACOS

Dessert

to choose

HOMEMADE COCONUT FLAN

Coconut ice cream peanut candy

RED FRUIT CHEESECAKE

Vanilla cookie base red fruit compote

CHOCOLATE BROWNIE

Served warm. chocolate chips. vanilla ice cream . dulce de leche sauce. chopped walnuts

\$1,200 MXN

Tax included , 15% gratuity not included

NEW YORK 200 g

GRILLED OCTOPUS

5 Pepper adobo peanuts sesame seeds

MENU 03

FIRST COURSE

to choose

BLUEFIN TUNA TOSTADAS

Avocado · cucumber · red onion chipotle aioli

WILD MUSHROOMS QUESADILLA

Trumpet mushrooms porcini champignon cremini and White mushrooms

BARBACOA TOSTADAS

Short rib in slow cooking for 12 hours with Rub "Mamazzita"

SECOND COURSE

to choose

OCTOPUS CEVICHE IN MACHA SAUCE

Octopus peppers cucumber avocado roasted corn leche de tigre macha sauce

THIRD COURSE

to choose

GRILLED TASMANIAN SALMON

Crusted with three chilies hibiscus chutney · corn

RIB EYE 200 g

RUBBED CATCH OF THE DAY

Grilled · guajillo chili · cumin

DESSERT

to choose

ICE CREAMS Vanilla · chocolate dulce de leche

CHOCOLATE BROWNIE

Served warm · chocolate chips · vanilla ice cream · dulce de leche sauce chopped walnuts

TRES LECHES TRADITIONAL CAKE Filled with diplomatic cream and fresh strawberries flambéed meringue.

BURRATA IN MOLE ALMENDRADO

On baked banana . cinnamon . molasses.

ROAST BEEF TACO

\$1,550 MXN Tax included , 15% gratuity not included

Terms and conditions

Prices include taxes , 15% gratuity

Dishes included in the menu can be changed for vegetarian, vegan, gluten-free and lactose-free dishes for people who suffers from allergies or intolerances. I The assembly will be carried out at the request of the client, in tables of up to 15 people maximum. I The furniture and decoration of the restaurant cannot be modified. Screens, microphones or lighting that alter the atmosphere of the restaurant are not allowed.

Any request to enter decorative material must be requested in advance. By company policy we do not accept uncorks.

BUY OUTS are subject to authorizathion, the sales executive would be send a quotation.

PAYMENT:

To confirm the reservation a **50%** deposit is required.

The forms of payment if you are within the country (Mexico): It can be direct at the branch days before the event in cash, credit / debit card, wire transfer or PayPal.

International Payments (Outside Mexico): Credit / Debit Card or PayPal. | The 50% downpayment must be paid upon arrival at the branch on the day of the event. The extras will be paid at the end of the event.

No shows are charge 100%

Any cancellation or change of date with less than 4 days in advance, a **50%** charge will be made on the total service.

With less than 48 hours in advance of the event's start time, a 100% charge will be made on the total service.

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GRUPO ROSANEGRA

ULTRA HIGH END ENTERTAINMENT RESTAURANTS

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