

La Copa Cocina

Appetizers

Seasonal salad..... \$ 165 MXN

Mixed lettuce, peach, heirloom, almond, feta cheese and vinaigrette red wine.

Caesar salad..... \$ 180 MXN

Romaine lettuce, croutons, capers, parmesan and caesar dressing.

Fish Tiradito..... \$ 200 MXN

Catch of the day , serrano pepper, cantaloupe, pear puree and vegetables.

Tlacoyo with cochinita..... \$ 185 MXN

Blue dough tlacoyo, cochinita pibil and x-nipec.

Croqueta de huitlacoche..... \$ 185 MXN

Huitlacoche croquette, potato, amaranth, alioli and tomato sauce.

Taco de lengua..... \$ 185 MXN

3 tacos of corn tortilla , adobo of guajillo, avocado, onion and cilantro.

Mains

Ashen fish..... \$ 360 MXN

Catch of the day, ashes corn tortilla with garlic (croust), cinnamon red adobo with mashed carrots.

Filete mignon..... \$ 460 MXN

Demi-glaze, vegetables with mashed potato.

Pink mole duck..... \$ 460 MXN

Artisanal pink mole with roasted cauliflower.

Hibiscus Ribs..... \$ 400 MXN

Pork ribs, hibiscus sauce, vegetables and mashed potato.

Funghi Pappardelle..... \$ 320 MXN

Pappardelle pasta butter, mushrooms, warm poached eggs and parmesan cheese.

Vegetables plate..... \$ 250 MXN

Glaze vegetables with butter, alioli, lentil, beans and avocado.

Desserts

Molten cake..... \$ 140 MXN

Delicious chocolate cake with a side of ice cream.

Churros..... \$ 120 MXN

Spiral of churro with sugar, cinnamon with a side of ice cream.

Cornbread..... \$ 120 MXN

Homemade cornbread with sweet tomato marmalade.

Price do not include gratuity. For tables of six or more a gratuity will be added to the bill. As per local custom, Mexican pesos prices include IVA (tax). USD welcome.



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