

Ahau

AHAU
COLLECTION

¡Viva México!

SPECIAL MENU
SEPTEMBER 16TH

\$780 MXN PER PERSON
INCLUDES 2 MARGARITAS PER PERSON

TAX + SERVICE INCLUDED

AHAU COLLECTION

— **Starter** —

Pork Rind Sope

Made of corn dough, refried black beans, fresh cheese, lettuce, green avocado sauce & pressed pork rind.
(Optional order without pork rind)

— **Main Course** —

Chile en Nogada

Poblano chile stuffed with ground beef and pork with seasonal fruits and seeds, coated in egg and bathed in nogada sauce with goat cheese, accompanied by jasmine rice, red pomegranate, pine nut and parsley.

— **Or** —

Shrimp Pozole

White corn, served with shrimp broth, black mussels, shrimp, radish, lettuce, oregano, toast, cream and fresh cheese from Chiapas.

— **Or** —

Chicken Tacos Dorados

Six deep fried tacos with chicken, cream, cheese, green avocado sauce, accompanied by jasmine rice.

— **Or** —

Yecapixtla Jerky

Beef jerky, from the Yecapixtla Morelos area, roasted over charcoal, with bone marrow, jasmine rice, arugula salad with corn kernels and handmade tortilla.

— **Dessert** —

Traditional Churros

Three churros dipped in cinnamon sugar, accompanied by our house ice cream.

— **Or** —

Nieve Trio

Three flavors of nieves; strawberry, soursop and lemon.