

Mexico's vast and varied cuisine has a relative simplicity that is complex at the same time. It features a colorful cast of ingredients and plays an important part in history. For this reason, Mexico's gastronomy won the honor of being declared a Masterpiece of the Oral and Intangible Heritage of Humanity in 2010.

We are proud to take you to an amazing journey throughout our land. Experience the most authentic rich flavors of our beautiful country.

We invite you to enjoy the deep and uniquely taste of Le Blanc.

## STARTERS

**Green aguachile** From northwestern Mexico to Cancun: lime marinated seafood mix, cucumber, cilantro \* 🌱

**Tlayuda** From the central valley of Oaxaca state: grilled tortilla topped with sliced beef, chorizo, black beans, Cotija cheese 🌱

**Salpicón** Diced marinated tuna, layered radish, grasshopper oil, sprinkled with powdered tortilla \* 🌱

**Guacamole** Authentic recipe from Mexico, rib eye *chicharrón*, tomato, cilantro, onion 🌱

**Kibi** A great Yucatán street snack made with a wheat and quinoa croquette, stuffed with ibes beans, *chaya*, pepperleaf, spring onion and chunky red sauce

**Avocado salad** Putting together the stunning flavors of Mexico in a single salad: Boston lettuce, purslane, panela cheese, jicama, cilantro vinaigrette ✓ 🌱

**Tuna salad** Frissé, spinach, cucumber, chili pepper oil, goat cheese \* 🌱 /

## SOUPS

**Huatape** The elusive Veracruz-style soup: tomato based soup, epazote, *guajillo* pepper, served with mushrooms and *huitlacoche* ✓ 🌱 /

**Lime soup** Supreme and fragrant soup from Yucatán: lime scented chicken stew served with sweet pepper, onion and tortilla julienne 🌱

# TACOS

**Beef** Oxtail in adobo sauce, onion, avocado 🌱 /

**Shrimp** Garlic, *guajillo* pepper, refried beans, garlic chips 🌱 /

**Mushrooms** Almond sauce, Cotija cheese, *huauzontle* 🌱 🌱 /

**Fish** Squid ink sauce, *serrano* pepper, radish, cilantro, avocado \* 🌱

**Pork belly** *Al pastor*, pineapple, cilantro, onion 🌱

## MAIN COURSE

**Mixiote** From the pre Columbian cuisine: braised brisket in persea leaves adobo 🌱 /

**Chicken** Three pepper crust: potato, sautéed chayote, yellow corn sauce /

**Pozole** From Jalisco State: *pozole* made with *cacahuazintle* corn, seafood, lettuce, radish, onion 🌱

**Brined turkey** Turkey soaked in *recado blanco* served with pickled vegetables 🌱

**Manchamantel** There are several versions of this secret *mole* sauce: pork filet, *mole* style sauce, fried plantain, potato, cauliflower

**Vegetable pipián** A delight from Puebla State: pumpkin seeds, over carrot confit, roasted beet ✓ 🌱

**Black mole sauce** The elusive 34-ingredient black mole sauce from Oaxaca state: duck, Mexican rice texture, plantain, sesame seed /

**Tikin xic** Traditional Yucatecan dish: catch of the day seasoned with annato, finished off with bell pepper gel, red onion, beans 🌱 /

**Enchiladas** A very popular dish, tortillas stuffed with mushroom, amaranth leaves, *huitlacoche*, purslane and tofu cheese, ladled up with *macha* sauce ✓ 🌱 /

**Chile relleno** Poblano pepper stuffed with corn kernels, finished off with cilantro, radish, spring onion, avocado oil ✓ 🌱 /

🌱 Gluten free

Le Blanc Spa Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

\* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🌱 Vegetarian   ✓ Vegan   / Hot