

MAYITA DINNER MENU 1

3 COURSES (NB: Sharing style) CHIPS & SALSA

APPETIZERS

SEA BREAM CEVICHE with fresh chilli, Coconut cream & chayote

BACON & BLUE QUESADILLAS
With home made bacon, caramelized onion, garlic & blue cheese

MAIN COURSE

ROASTED SEABASS over coconut sweet potato topped with a mango chili mojo

SLOW ROASTED PORK ENCHILADAS with mushroom, achiote coriander & salsa rojas

DESSERT

CHU KNOWS ITS - CHURROS!

Typical Mexican dessert w whipped cream chocolate & strawberry sauces

195 rmb /person food only (Groups of 10 pax Or more)