

LUNCH AND DINNER

1620

RESTAURANT

STARTERS

STARTER 1620

Chileajo fried tortillas: green beans and carrot in achiote (2)

Grilled chicken with peppers tacos (2)

Little quesadillas: squash blossom, cheese, corn and poblano, mushrooms (2)

Beef northern style tacos (2)

HOMEMADE CEVICHE: snapper and mango

FRESH TUNA TOSTADAS

SALMON CARPACCIO

BEEF CARPACCIO

PEPPER CRUSTED GRILLED PROVOLTA

GOAT CHEESE AND FINE HERB BAKED PHYLO PASTRY

MIXED CHEESE PLATE: camembert, brie, blue, mozzarella, goat, parmesan

PROSCIUTTO, melon and figs

SALADS

1620 SALAD: Asparagus and portobello mushroom

NOPAL SALAD WITH PANELA CHEESE

MIXED LETTUCE AND JAMAICA FLOWER DRESSING: tangerine, almonds, cherry tomato.

PEAR SALAD WITH CASHEWS AND MANGO TOPPING

GREEK SALAD: mixed lettuce, feta cheese, peppers, tomato and black olives

CEASAR SALAD: made table side

Traditional

Chicken

Shrimp

SOUPS

CHICKEN BROTH WITH RICE AND CHICK-PEAS

TORTILLA SOUP

COCONUT CREAM SHELLFISH SOUP

SHRIMP BISQUE

Black beans, sausage and fried tortilla

POBLANO AND SPINACH CREAM: salmon flower and pesto

PASTA

ZUCCINI LASAGNA

BLACK SEAFOOD RISOTTO WITH SAFFRON

Anchovies, cappers, tomato, chile sauce

SHRIMP STUFFED RAVIOLI, 4-CHEESE CREAM SAUCE

SPAGHETTI WITH SALMON WHITE CREAM

MAIN DISHES

SESAME CRUSTED TUNA, WHITE WINE SAUCE AND BLACK TINTED RICE
SALMON STUFFED WITH FRUIT CHUTNEY AND DIJON MUSTARD
SNAPPER WITH GARLIC TOPPING
TIN KIN CHIK STYLE SEA BASS: achiote sauce and onion
SHRIMP IN CHILE AND GARLIC SAUCE, BLACK TINTED RICE AND FRIED CORIANDER
DUCK SCALOPS WITH MOLE BLACKBERRY MADE
OVEN BAKED DUCK WITH BERRIES SAUCE
CHICKEN WITH MOLE OAXACA STYLE
SAINT MAMME'S STUFFED CHICKEN BREAST, mozzarella and prosciutto
CHEESE FILLED POBLANO
PORK RIBS WITH PIPIAN / GREEN MOLE
GLASSED CHAMORRO
ALMOND CRUSTED LAMB RIBS
MEXICAN HOT-STONED MOLCAJETE: flank steak, sausage, chicken, panela cheese (2 persons)
MARINATED GRILLED FLANK STEAK AND MOLE ENCHILADA
GRILLED BEEF TENDERLOIN WITH RED WINE AND BLACKBERRY SAUCE
BEEF TENDERLOIN WITH PASILLA CHILE SAUCE AND MOZZARELLA CHEESE
GRILLED RIB EYE AND BAKED POTATO

DESSERTS

PINON MOUSSE
TIRAMISU
MEXICAN FRUITS JAM AND CHEESE TOWER
OPERA CAKE
CREME BRULEE
MANGO PUFF PASTRY
MIXED ITALIAN ICE CREAM & SORBETS

Prices include 16% VAT