



Vegan & Vegetarian Dinner Menu Courses | *Platillos*


 **Tortilla Soup | *Sopa de Tortilla***
Avocado, freshcheese (optional), ancho pepper.
Aguacate, queso fresco (opcional), chile ancho.
\$14 USD


 **Chaufa Rice | *Arroz Chaufa***
Fried rice with vegetables and crispy rice noodles.
Arroz frito con vegetales, crocantede fideo de arroz.
\$19 USD

 **Pickled Carrots & Beets | *Zanahorias & Betabeles***
Mixed baby greens, goat cheese.

Mezcla de hojasverdes, queso de cabra.
\$18 USD

 **Beet Salad with Nogada Sauce
*Ensalada de Betabeles & Salsa***


 **Nogada**
Pickled beets served over a creamynogada sauce and berry coulis, accompanied by citrus supremes, toasted pistachios, and purple mizuna.
Betabeles baby encurtidos, servidos sobre una salsa de nogada y coulis de berry's, acompañado de supremas de cítricos, pistaches tostados y mizuna morada.
\$20 USD


 **Smoked Cauliflower | *Coliflor Ahumada***
Smoked cauliflower over a sikilpak puree, served with chipotle and cauliflower puree, roasted pumpkin seeds, cilantro sprouts, and salicornia.
Coliflores ahumadas servidas sobre un puré de sikil pak, acompañado de puré de coliflor ahumado con chipotle, pepita de calabaza, brotes de cilantro y salicornia.
\$22 USD

 **Huitlacoche Hummus | *Hummus de Huitlacoche***

Huitlacoche puree with roasted corn kernels, truffle oil, and epazote, served with hand made corn tetelas for dipping.
Puré de huitlacoche servido con esquites tatemados, aceite de trufa y epazote, acompañado de tetelas de maíz para dipear.
\$20 USD

 **Roasted Broccolini | *Brócolini Rostizado***


 With pistachio green mole served over a creamy pistachio green mole, finished with wild herb oil, toasted seeds, and crispy holly leaf.
Brócolini rostizado con mole verde de pistache servido sobre una cama de mole verde de pistache, aceite de quelites y crocante de hoja santa.
\$30 USD

 **Portobello**
Portobello with tamarind mole.
Portobello con mole de tamarindo.
\$18 USD

Desserts | *Postres*

 **Chocolate Cake | *Pastel de Chocolate***
Pumpkin seeds, raspberry and chocolate sorbet.
Tierra de pepita de calabaza, frambuesas y sorbete de cacao.
\$14 USD

 **Coconut Pudding | *Pudín de Coco***
Chia seeds, berries and peppermint.
Semillas de chía, frutos rojos y menta.
\$8 USD

 **Homemade Chocolate | *Chocolate Casero***
Berries and hibiscus sorbet.
Frutos del bosque, sorbete de Jamaica.
\$8 USD



VEGAN



VEGETARIAN



NUTS

La Marea
BY VICEROY RIVERA MAYA