

El Gusto! at Posada La Poza



LUNCH MENU

TORTILLA SOUP WITH CRISPY STRIPS SOPA DE TORTILLA

Specialty of the house - spicy

"The best tortilla soup for the last 20 years" was a client's comment after having enjoyed our soup

appetizer - \$ 80.-
main course - \$ 110.-

SOUP OF THE DAY SOPA DEL DIA

Whatever idea and fresh ingredients our chef has today - maybe there is no soup today which means one of the two major ingredients was missing

appetizer - \$ 80.-
main course - \$ 110.-

TORTILLA SALAD 'EL GUSTO' ENSALADA 'EL GUSTO'

House specialty

a blend of organic salads and vegetables, mixed with crispy tortilla strips, enriched with our secret house dressing

appetizer - \$ 90.-
main course - \$ 125.-

MIXED SALADS or CAESAR SALAD ENSALADA MIXTA O ENSALADA CAESAR

A decorated blend of organic salads and lettuces, enriched with our secret house dressing
caesar salad: a traditional and lasting success for all lovers of lettuces, with freshly roasted bread crumbs

appetizer - \$ 95.-
main course - \$ 130.-

PORTOBELLO SALAD ENSALADA CON PORTOBELLO

Portobello mushroom sauted in garlic butter, covered with melted cheese and decorated with parma ham, parmesan cheese and balsamic cream

appetizer - \$ 125.-
main course - \$ 165.-

BAY SCALLOP FRITTER CALLOS DE ALMEJA CATARINA EMPANIZADOS

Deep fried scallops, served with a rich decoration of salads
appetizer - \$ 130.-
main course - \$ 200.-

QUESADILLAS

Flour tortillas with your preferred ingredient, served with a light garnishment of salads and the typical Mexican sauce

\$ 150.- traditional
\$ 175.- cuitlacoche/mushrooms
\$ 200.- shrimps

CHILI RELLENO

The chili might be somewhat spicy

150.- traditional
200.- shrimp

SMOKED TUNA FLUTES FLAUTAS DE ATÚN AHUMAD

Crispy deep fried tortilla roll, stuffed with smoked tuna and herbs, served with a bouquet of different salads

appetizer - \$ 125.-
main course - \$ 195.-

SHRIMP WITH SPANISH TORTILLA CAMARONES CON TORTILLA ESPANOLA

Shrimps prepared with orange and avocado, served with slices of a warm Spanish tortilla

\$ 210.-

CATCH OF THE DAY PESCADO DEL DIA

Only the freshest is good enough - the preparation depends on the texture of the fish served with rice and vegetables or with a rich mix of salads

\$ 210.- - 240.-
depending on the size and the market price

SHRIMPS AL GUSTO CAMARONES AL GUSTO

A light and savory meal. The shrimps are prepared at your preference either "house style", marinated Asian style or simmered in butter and garlic. It is served either with a rich garnishment of salads or with rice and vegetables

\$ 240.- - 290.-
depending on the size and the market price

HAMBURGER MEXICAN STYLE HAMBURGHESA A LA MEXICANA

Pan fried with typical Mexican ingredients. A meal for the homesick.

\$ 210.-

SPECIAL CUT OF BEEF ARRACHERA PLATO ARRACHERA

Stripes of marinated meat, grilled and served on a bed of onion, with vegetables

\$ 210.-

CHICKEN POLLO

- grilled chicken breast served with a rich garnishment of salads
- chicken in home made mole which is best appreciated with rice and vegetables

\$ 190.-

VEGETARIAN PLATES ARE BEING CREATED WITH GREAT CARE

Please ask our chef for an individual suggestion

All the prices are marked in Mexican Pesos and do not include sales tax or tips. Appetizers are not being served as a main course. \$40.- will be added for a main course shared by two persons. A gratuity of 15% is added for a group of 6 and more persons. Please indicate any food allergy you may have before ordering.

Todos los precios son en m.n. y no incluyen impuestos o propina. Los appetizers no se sirven como plato principal. Por plato compartido entre dos personas se cobran \$ 40.- m.n. extra. Para 6 personas y mas se incluye la propina de 15% en la cuenta. Se ud. tiene una alergia, favor de indicarlo antes de pedir su comida.