

Los Adobes de Todos Santos

APPETIZERS FOR TWO

1. **Platón Mexicano.** A platter of small town Mexico specialties with the Chef's daily choice of fillings. \$140
2. **Queso Fundido.** Melted cheese served on a hot black iron skillet with your choice of mushrooms, Mexican sausage or poblano chile strips. \$ 90
3. **Ceviche.** Fresh fish marinated in lime juice with tomato, onion, cilantro and serrano chiles. \$100
4. **Queso al Cilantro.** Breaded regional cheese, served on a cilantro salsa. \$ 90
5. **Guacamole.** Avocado with tomato, onion and Serrano chiles \$ 70

SOUPS

6. **Sopa Azteca.** A tomato soup with fried pasilla chile and tortilla, tossed with avocado and sour cream. \$ 60
7. **Sopa Tarasca.** A creamy blend of Mexican beans and chipotle chiles, topped with crispy tortilla strips, avocado and panela cheese. \$ 60
8. **Caldo Pepita.** A delicious mixture of pumpkin seeds, lettuce, cilantro and masa dumplings in a chicken broth with diced chicken breast and a touch of guajillo peppers. \$ 60
9. **Gaspacho Tajin.** Cold tomato base soup, with cucumber and bell peppers with a southern touch. \$ 60

SALADS

10. **Cesar Tradicional.** Crisp romaine lettuce with our own caesar dressing, topped with fresh baked croutons and parmesan cheese. \$ 80
11. **Cesar de la Casa.** This house salad is topped with tasty basil and pine nut dressing, served with shrimp. \$110
12. **Ensalada Verde.** A refreshing variety of vegetables with balsamic vinegar and olive oil or with the dressing of the day. \$ 90

CATCH OF THE DAY

13. **Pescado Bella Merier.** Fish filet and almonds grilled in amaretto and garlic butter. \$180
14. **Pescado al Cilantro.** Fresh fish filet in a creamy cilantro sauce. \$170
15. **Pescado a las Finas Hiervas.** Fish filet grilled with fine herbs (Tomillo, albahaca, romero) \$170
16. **Sopa de Mariscos.** Our hearty stew includes a house selection of seafood, fresh vegetables and the catch of the day. \$190
17. **Fajitas de Camaron al Molcajete.** Grilled shrimp fajitas topped with onion, peppers, and tomato. Served with tortillas. \$220
18. **Camarones al Ajillo.** Shrimp sautéed in garlic and chile guajillo with a touch of white wine. \$245
19. **Camarones con Salsa de Mango y Albahaca.** Shrimp showered in a natural mango salsa and topped with basil and arbol pepper. Served on a bed of rice and fresh vegetables. \$245

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POULTRY

20. **Mole Poblano.** Chicken covered with a delicious chiles and spice chocolate mole. \$175
21. **Rollito de Pechuga a la Jama Ica.** Chicken breast rolls with fennel and cilantro in a delicious hibiscus sauce. \$180
22. **Fajitas de Pollo al Molcajete.** Special grilled chicken fajitas topped with onion, peppers, and tomato served with tortillas. \$175

MEATS

23. **Filetito Doña Chuy.** A recipe the Chef has created in honor of his mother. Beef tenderloin served with huitlacoche mushroom all on a bed of puff pastry. \$200
24. **Arrachera.** Grilled marinated steak served with green onion, guacamole and beans. \$175
25. **Fajitas de Arrachera al Molcajete.** Grilled marinated steak fajitas topped with onion, peppers, and tomato served with tortillas. \$190
26. **Chiles en Nogada.** Poblano chile stuffed with pork loin, beef and fruits, covered with a walnut sauce and sprinkled with (pomegranate available when in season). \$200

VEGETARIAN

27. **Chiles Rellenos.** Ancho chile pod stuffed with potatoes served on a bed of tarascan sauce. \$165
28. **Enchiladas de Queso.** Corn tortillas stuffed with cheese and topped with a fresh tomato-ancho mole, garnished with sour cream and salad toppings. \$160
29. **Guiso Vegetariano.** A combination of onion, poblano chiles, mushrooms and other fresh vegetables in a tomato seasoned salsa, served with rice. \$165

DESSERTS

30. **Flan.** Caramel Custard, a classic delicious treat. \$ 65
31. **Sundaes con Salsa de Chocolate.** A scoop of vanilla ice cream, with chocolate sauce. \$ 70
32. **Crepes de Cajeta.** Crepes filled with a milk caramel and rum sauce. Vanilla ice cream optional. \$ 80

DRINKS

Liquor & Espresso Bar available

Please ask your waiter for our wine list

- ▶ All Prices in Pesos
- ▶ 15% gratuity added to parties of six or more

