

CARNAL

NOCHEVIEJA

31.12.21

Tostadas con asiento, pickles y salsa
Fried tortillas with lard, pickles and sauce

Quesadilla de chicharrón prensado con achiote, chile y especias
Suckling pig "quesadilla" with achiote seeds, chili peppers and spices
o / or

Quesadilla de tinga de pollo con achiote, chile y especias
Pulled chicken "quesadilla" with achiote seeds, chili peppers and spices

Taco de camarón con "coleslaw", mayonesa de chipotle y cebolla con lima
Fried prawn "taco" with coleslaw, chipotle (smoke-dried ripe jalapeño pepper)
mayo and onion with lime
o / or

Taco Pastor con achiote, chile y especias
"Taco" with pork marinated in a paste of achiote seeds, chili peppers and spices

Birria de pargo, oro negro (chile ancho con tuétano) y caldo de birria con
garbanzos
Red snapper stew, ancho chili pepper with marrow and a broth of spices, herbs
and chili pepper with chickpeas

Carnitas con queso de Oaxaca derretido
Suckling pig confit in lard with melted cheese from Oaxaca

Flan y Gorditas
Mexican flan and clotted cream biscuit with thick caramel sauce and guava ice
cream

Vinos / Wines

Quinta do Ameal Loureiro

Quinta do Valbom Tinto

Por la media noche / At midnight

Champagne Mumm Cordon Rouge

125€ por persona (agua y café incluidos) / 125€ per person (water and coffee included)