

# *Luna* dinner

## STARTERS

### Cold Starters

#### *Shrimp & Tuna Stuffed Chiles*

Avocado, Cherry Tomato, Jicama, Cucumber, Carrots, Cilantro, Onion

#### *Crab Cocktail*

Avocado, Corn Tostadas, Lime, Radish, Bruja Sauce & 'Cocktelera'

#### *White Fish Ceviche*

Red Onion, Serrano Pepper, Cilantro, Cucumber, Lime, Tomato

#### *Octopus & Potato Tiradito*

Black Tatemado Sauce, Red Onion, Arugula, Olive Oil, Tortilla Chips

#### *Luna Organic Salad*

Prepared with products from Miraflores Town  
Mixed Greens, Organic Veggies, Avocado, Jicama, Lime Vinaigrette

#### *Tuna Tartar Tostada*

Tomato, Carrots, Onions, Lime, Avocado, Radish, Arugula, Güero Pepper

#### *Mexican Cheese Plate*

Oaxaca Cheese, Herbed Cheese 'Canasta', Epazote Requesón, Smoked 'Quesillo', Regional Goat Cheese, Cactus Fruit Candy, Mexican Bread, Apple & Chipotle Jam  
(For 2 people)

#### *Guacamole a la minute!*

(Prepared by your server, for 2 people)

Choose from: Habanero, Serrano or Güero Pepper, Organic Veggies, Tomatoes, Onion, Cucumber, Cilantro, Lemon, Jicama, Cotija Cheese, Aged Goat Cheese

\*Served with both Plantain and Corn Chips

### Hot Starters

#### *Soup of the Day*

Made with Organic Seasonal Products

#### *Mexican Shrimp & Corn Chowder*

Jalapeño, Corn Bread

#### *3 Cheese 'Sopecitos'*

Oaxaca, Adobera and Cotija Cheese Beans, Lettuce, Tomato, Green Tomatillo Sauce, Habanero Cream

#### *Chicken Flauta*

Cherry Tomato, Borracha Sauce, Lettuce, Radish, Sour Cream

## TACOS

#### *Mexico City Style Pastor Tacos*

Homemade Corn and Guajillo Tortilla, Pineapple, Cilantro, Onion, Taquera Sauce

#### *Cochinita Pibil Tacos*

Red Onion & Habanero Salad, Black Beans, Lime

#### *Chicken Tacos*

Avocado Mole, Mexicana, Fried Beans, Mexican Rice, Cilantro & Epazote Tortilla

#### *Beef Fillet Tacos*

Avocado, Chimichurri, Caramelized Yellow Onion, Missuna Lettuce, Macha Sauce

#### *Fried Quail Egg &*

#### *Mexican Rice Tacos*

Molcajeteada Red Sauce, Avocado, Black Salt

#### *Jumbo Shrimp Taco*

(Grilled or Tempura) Black Beans Tortilla, Avocado, Talla Sauce, Lemon, Cole Slaw

## GARDEN

#### *Zucchini Carpaccio*

Goat Cheese, Organic Cucumber, Heirloom Tomato, Lemon Vinaigrette, Herbs Grissini

#### *Enmolado Beans Hummus*

Beans with Adobo Peppers, Avocado, Cilantro, Plantain and Corn Chips

#### *Mushroom, Tomato & Cheese Empanadas*

Arbol Pepper Sauce, Cotija Cheese, Sour Cream

## ENCHILADAS

#### *Shrimp Enchiladas*

Adobo Sauce, Cream, Lettuce, Cotija Cheese, Tomato, Red Onion

#### *Chicken Enfrijoladas*

Black Beans Sauce, Red Onion, Sour Cream, Cilantro, Crispy Tortilla, Avocado, Hoja Santa Oil, Cherry Tomato

#### *Cabbage and Cheese Green Enchiladas*

Radish, Avocado, Cotija Cheese, Lettuce, Tomato

# AT CLUB NINETY SIX

## DEL FUEGO ABIERTO

### *Roasted Colorado Rack of Lamb*

Mexican Birria Reduction: Dried Pepper and Spices Roasted and Slowly Braised

### *Grilled Fish of the Day*

Ajillo Sauce: Garlic, Lemon, Butter, Guajillo Pepper. Acapulco Bay Style

### *Organic Cornish Chicken*

Poblano Pepper Gravy, Organic Herbs

### *Roasted Jumbo Shrimp*

Homemade Mole Amarillito Sauce

### *Slow Cooked Organic Suckling Pig*

Yucatán Style Pibil Sauce

### *2 Pounds Tomahawk Steak*

Chipotle Demi-glace

For 2 people

Preparation time: well done in 30 minutes

### *Grilled 8oz Beef Filet*

Pulque and Chicatana Butter Sauce

### *8oz Grilled Bone-In*

### *New York Strip Steak*

Chili Flakes, Chimichurri Sauce

## Sides

### *3 Chiles Mashed Potatoes*

Serrano, Jalapeño and Güero Pepper

### *Creamy Risotto*

with Tomatillo Sauce

### *White Bean Stew*

Bacon, Chorizo, Onion, Tomato

### *Yellow Lentils & Leek Stew*

with Oregano

## Organic Veggies

### *Poblano Pepper Rajas Strips*

Fresh Cream, Yellow Corn

### *Roasted Beets and Spinach*

### *Roasted Veggies*

Herbs, Garlic

### *Mixed Greens Salad*

Lemon Vinaigrette

## FAVORITES

### *Chipotle Fideo 'Capellini' Pasta*

Cotija Cheese, Fresh Cream, Avocado, Plantain Chips

### *Shrimp-Stuffed Chile Poblano*

Chorizo, Spinach, Beans Sauce, Chili Oil

### *Whole Fried Red Snapper*

Avocado, Tomato and Cucumber Salad, White Rice with Yellow Corn, Lime

**Served with your favorite Sauce:**

### *Molcajete and Arbol Pepper Sauce*

Traditional Smoked Mexican Tomato Sauce

### *Raw Green Sauce*

Fresh Tomatillo and Cilantro Sauce

### *Ajillo Sauce*

Garlic, Lemon, Butter, Guajillo Pepper Barra Vieja's ultimate sauce. Barra Vieja is a little town in the Pacific Coast of Mexico

## DESSERTS

### *Corn Cake*

Rompope Sauce, Vanilla Ice Cream

### *Mango & Piquín Pepper Sorbet*

### *Seasonal Fruit Skewers*

with Chocolate Sauce

### *Churros with Chocolate*

Cajeta Sauce, Cinnamon Sugar

BY RODRIGO BUENO

All prices are quoted in US Dollars.  
Tax and gratuity not included.  
Cash not accepted.

@vdmioscabos