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DINNER & DANCE
EXPERIENCE



GRAND PALLADIUM
HOTELS & RESORTS



Libre de gluten
Gluten free



Contiene Gluten
Contains Gluten



Vegetariano
Vegetarian



Vegano
Vegan



Contiene Lácteos
Contains Dairy



Contiene Huevo
Contains Eggs



Contiene Frutos Secos
Contains Dry Fruits



Contiene Pescado
Contains Fish



Contiene Mariscos
Contains Seafood



Contiene Sulfitos
Contains Sulphites



Contiene Cerdo
Contains Pork



Picante
Spicy



Contiene Crustáceos
Contains Crustaceans



Alimento Crudo
Raw Food



Contiene Alcohol
Contains Alcohol




Contiene Champiñones
Contains Mushrooms

The consumption of raw or undercooked food represents a risk to your health, consume at your own risk.



SOURDOUGH BREAD

Accompanied by homemade butter.  

APPETIZER



SALMON TARTAR 60G      
Blue corn tortilla, lumpfish caviar, avocado mousse, coriander and dried chilli mayonnaise, accompanied by macha sauce and a grilled habanero chilli sauce.


STIR-FRIED OCTOPUS 110 G  
Paprika, garlic, caramelized onion, cambray potatoes and Piquillo pepper purée.

STRACCIATELLA SALAD   
Pine nuts, rucula, sliced Heirloom tomato, celery, radish, seasoning, basil, olive oil and stracciatella cheese.

TUNA TIRADITO 80 G    
With ponzu sauce, ginger chips, serrano pepper and avocado mousse.

SPECIALTY

LAMB CHOP 140 G  
Served with a Provençal crust, over mint demiglace sauce, accompanied with cauliflower in two textures. (Our chef recommends to serve the Lamb Medium).

ROAST BEEF CHEEK 120 G 
Accompanied of stone-baked baby potatoes, caramelized carrots, Bordelaise sauce and truffled asparagus.

ZARANDEADO FISH FILLET 120 G

    
With a shrimp mole sauce, creamy garlic sauce, green olive oil and a tender coriander salad.

MUSHROOM RISOTTO

Served with portobello mushrooms, wild mushrooms, rucula, roasted cherry tomatoes, truffle oil and Grana Padano cheese.

LINGUINE IN A LEMON SAUCE

Served with whole shrimps (120 g) and stir-fried with glazed garlic and lemon zest.

DISHES WITH ADDITIONAL CHARGE

Lobster 800 G \$1,450.00 MXN

Cowboy Steak 600 G \$950.00 MXN

Porterhouse Steak 600 G \$700.00 MXN

Prices in MXN are merely indicative. The daily exchange rate from MXN to USD will be applied according to the official page of the Banco de México. Taxes included.



DESSERT

XOCOLATL 🌾 🥛 🍷

Dark chocolate ganache with vanilla ice cream

LEMON MACARON 🌾 🥛 🌰

With poppy seeds, and filled with hazelnut mousse.

ALMOND FINANCIER 🌾 🥛 🍷 🌰

Lemon cream, cardamom meringues and a caramelized nut crumble.

DESSERT TASTING MENU

To share; minimum of 2 people.





BRAVO

DINNER & DANCE EXPERIENCE