

Seasonal specials

(IVA included)

STARTERS

Black garlic aioli served with half a black garlic, toasted bread, and jicama sticks – an explosion of umami flavor

Organic Artichokes marinated and prepared on our barbecue served with a hummus of roasted almonds and hearts of artichokes refined with pumpkinseed oil from the Steiermark (Austria)

MAIN COURSES

Boeuf Bourguignon Casa Nostra – our interpretation of a flavorful stew from Burgundy refined and enhanced with pancetta, red wine caramelized onions and served with bacon wrapped asparagus and cauliflower potato mash

Ricotta Gnocchi or Tagliatelle Funghi Porcini (150 gr of Funghi) - Gnocchi made with ricotta and Parmigiano Reggiano or home made Tagliatelle with funghi porcini from el Rio Frio in Puebla on a sauce refined with garlic, onions, white wine, cream and fresh parsley

"Black Gold Pasta" (20 grams) of Black summer Truffles from Italy with homemade Tagliatelle on a brie cream sauce with truffle essence and touches of thyme

Rib-eye from el rancho EL 17 (350 gr) - with homemade Dijon and horseradish Cafe de Paris with a gratin Dauphinois or tagliatelle and vegetables and cambray Potatoes with rosemary

French Lam-chops (270 gr) - prepared with fresh rosemary served with rosemary potatoes, tagliatelle, or gratin Dauphinois