

Blanca Blue

MEXICAN CUISINE

DINNER

APPETIZERS

 Mexican Delight Grilled Zucchini, Spicy Mushrooms, Fried Cheese, Paddle Cactus, Peanut Dip	\$200	Beef Ceviche Petit Filet, Pork Rind, Tamarind, Passion Fruit, Mango, Lime, Sesame Seeds, Chives, Chilli Oil	\$270
 Beet Salad  Roasted and dehydrated, Passion Fruit Honey, Sweet Potato Puree	\$260	 Scallops Tiradito Mango, Citrus, Leek, Mixed Spices, Avocado Mousse	\$270
 Tomato Symphony  Seasonal Tomatoes, Tomato Jelly, Purslane, Goat Cheese	\$250	 Shrimp Timbale  Rice, Carrot, Corn, Peas, Cream, Arugula, Parmesan	\$250



SIGNATURE SOUPS

Roasted Cream of Corn Goat Cheese Ravioli, Huitlacoche, Epazote	\$200	 Bean Soup Plantain Chips, Panela Cheese, Prosciutto	\$170
 Seafood Bisque Chayote Spheres, Lemon Caviar	\$210	 Tortilla Soup  Guajillo Pepper, Sour Cream, Panela Cheese, Avocado, Coriander	\$170



PREHISPANIC TRADITIONS

 Corn Tamale  Esquites, Popcorn Crumbs, Green Sauce, Doble Cream Cheese	\$200	 Chargrilled Avocado Fresh Tomato Sauce, Lemon, Adobo Seeds and Peanuts	\$200
 Huauzontle Tarts  Potato, Cheese, Tomato Sauce, Sour Cream	\$210	 Fried Squash Blossoms  Filled with Oaxaca Cheese, Epazote, Handmade Tortillas, Tomato Sauce	\$250
 Tuna Ceviche Squash Seed Puree, Avocado, Marinated Cucumber, Serrano Pepper, Hibiscus Powder	\$200	Plantain Turnovers Stuffed with Maize, Sour Curd, Black Beans	\$200



 FISH
  SEAFOOD
  VEGAN
  VEGETARIAN
  GLUTEN FREE
  SPICY

Prices are in Mexican pesos and include taxes.
 Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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MARKET FOOD

 Melted Cheese Vegetarian or Spicy Chorizo Chargrilled Sauce, Handmade Tortillas	\$240	 Baja Fish Taco Tempura, Pickled Cabbage, Chipotle Mayonnaise (3 Pieces)	\$280
 Seasonal Mushroom Sope Refried Beans, Brussels Sprouts Leaves, Panela Cheese, Amaranth	\$230	 Beef Tacos Chickpea Puree, Chilli Mezcal Sauce, Handmade Tortillas (3 Pieces)	\$290
 Chicken Enchiladas Tomato and Chipotle Sauce, Avocado, Double Cream Cheese	\$280	 Tacos al Pastor Onion, Coriander, Lime, Salsa (3 Pieces)	\$280



GRANDMOTHER'S TRADITIONS

 Fish Fillet  Mixed Lettuce, Potato, Cactus, Fig,  Cherry Tomato, Leek	\$350	 Chicken Confit  Thigh, Squash Seed Puree, Purslane, Roasted Cambay Potato	\$220
 Ajillo Shrimps  Chili Butter, Potato Gratin	\$400	 Pork and Tomatillo Stew  Corn Spheres with Pork Rind, Beans, Radish, Serrano Pepper	\$420



SPECIALTIES

 Fried Octopus  Sausage, Roasted Garlic Emulsion, Green Beans, Chilli Paste	\$480	 Duck Crackling and Mole  Carrot, Potato Chips, Mole with 50 Ingredients, Plantain Tortilla	\$430
 Pork Shank Pibil Plantain Puree, Pickled Onion, Purslane	\$540	 Salmon and Acuyo Mixiote  Guajillo and Spices Emulsion, Potato	\$380
 Grilled Skirt Steak Chilli Butter, Potato and Squash Blossom Gratin, Portobello Carpaccio	\$540	 Short Rib Blanca Blue Yellow Sweet Potato, Corn, Grilled Onion	\$540



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DESSERTS

Orange Cream

Citrus Gel, Lime Sorbet, Meringue

Rice Pudding with Puff Pastry

Mexican Sponge Cake

Chocolate and candied Fruits
macerated with Rum

Buñuelo Fritter

Red Berries

Chocolate Tamal

Cacao Sauce, Creme Fraiche

Guava Tart

Brown Sugar

Flan

Caramel Sauce and Pralines



The price per dessert is \$210 Mexican pesos and includes taxes.