

— L O S —  
**T A M A R I N D O S**  
ORGANIC FARM & RESTAURANT

## MEXICAN MENU

### **Chile Relleno**

Stuffed chile ancho with zucchinis, squash blossom and corn, tomato sauce  
and mennonite cheese

Or

### **Mint Ceviche Fresh local white fish**

Local White fish with mint, serrano peppers and rice vinegar

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### **Beet Salad**

Mixed baby beets with arugula and cotija cheese vinaigrette

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### **Fish Veracruzana**

Poached fresh local fish with tomatoes, garlic, bell peppers, black olives  
and bay leaves served with cilantro brown rice

Or

### **Grilled Flanksteak Skewers with Rosemary**

Grilled Flanksteak with heirloom grilled tomato sauce and Green rice

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**Stuffed zucchini blossoms with regional cheese and mango ate**

Or

### **Classic Mexican Flan**

\$52 usd per person +16% tax +18% service



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## MEDITERRANEAN FARM MENU

### **Los Tamarindos Salad**

Garden Fresh Mixed Green in a Tamarind Balsamic Vinagrette

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### **Wood oven baked free range chicken with fine herbs**

Grilled organic vegetables & parsley barley

or

### **Wood oven baked Catch of the Day**

Local fish on sauté farm vegetables with fennel seeds

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### **Stuffed zucchini blossoms with requeson cheese and mangate**

Or

### **Squash with molasses & fresh cream**

\$40 usd per person +16% tax +18% service

