

Mexotik Lunch and Dinner Menu

Appetizers:

- Spring rolls stuffed with seven vegetables & sauteed with oriental spices or ground beef with yellow curry and vegetables.
- Chicken skewers marinated in yellow curry and citrus soy served with peanut sauce.
- Mahi Mahi ceviche w/ mixed bell peppers , jicama , purple onion & cilantro all marinated in japaneses spices served over avocado segments topped with alfalfa sprouts.
- Tofu carpaccio melon pearls, tomato and cucumbers in a mustard, honey and agave dressing.
- Plantain crackers "tostones" with smoked marlin mousse with chipotle pepper and guacamole
- Sierra Mini Meatballs with lemon zest ,fresh mint & panko served with mango sauce with cardamom & serrano pepper.
- Seared Tuna with sesame crust served over Tostini with cucumber noodles & alfalfa sprouts dressed with balsamic reduction.
- Stuffed Jalapeño Peppers with Marlin Moussé.
- Red thai curry shot with Shrimp garnished with jicama sticks basil & lime.
- Empanadas stuffed with shrimps sauteed in citrus mexican salsa & melted panela cheese.
- Scallops marinated in Mid Spicy coriander vinaigrette served over baked corn crackers garnished with mango , avocado purple onion & arugula.

Soups:

- "Green Gazpacho" chilled avocado & mixed greens soup blended with fine herbs.
- Japanese Miso soup with cucumber tagliatelli, julienne vegetables, nori "seaweed" with a hint of smoked chipotle pepper
- Thai coconut soup with shrimp, fish & julienne veggies cooked with lemongrass & a hint of green curry
- Dahl Lentil soup with confetti vegetables cooked with Garam masala & Madras curry
- Vietnamese soup. Pho Beef broth gently cooked with oriental spices served with Bon Pho noodles , fresh mushrooms & soy sprouts garnished with fresh herbs , basil, mint & coriander
- Seafood Medley , mixed seafood (scallops ,shrimp , octopus , clams & diced fish) sauttéd with smoked bacon and glazed onions then simmered in coconut milk with lime leaves.
- Mixed mushroom soup (baby mushrooms, portabella, oyster mushroom and huitlacoche) gently cooked in chicken broth and lemon grass infusion.
- shrimp broth cooked with mixed smoked peppers and tomato, potato, chayote, pumpkin blossoms and shrimp served with chochoyotes (mexican corn dumplings) and acuyo leaves.

Salads:

- Calamaris sautéed in soy sauce & Wasabi butter served over island of sprouts & fresh spinach with avocado slices & cantaloupe pearls

- Organic Arugula salad with goat cheese croquettes with glazed nuts, apple and pear segments tossed in raspberry vinaigrette
- Spinach Salad with pecans , panela cheese , fresh mushrooms & purple onion rings tossed in mustard and agave honey vinaigrette.
- Thai beef salad with sweet chili & roasted garlic dressing served over organic mixed lettuce , cucumber noodles, jicama strips & chives topped with shredded coconut & basil.
- Cactus salad with tomatoes, purple onion, jicama and cilantro marinated in roasted sesame dressing with goat cheese and epazote.

Main Dishes:

- Fish filet “Catch of the day” in Pumpkin seeds & green tomatoes sauce “PIPIAN” with mashed potatoes duo & steamed broccoli & chayote strips
- Fish filet “Catch of the day” in annatto sauce with grilled vegetables, Yellow rice, diced fried plantain, & roasted sesame seeds
- Thai noodles with shrimp, alfalfa sprouts, dried chili flakes, chives, coriander, tamarind & peanuts
- Green curry with chicken & confetti veggies served with coconut rice
- Homemade gnocchi’s in chunky tomatoes sauce with parmesan cheese and fresh sweet basil
- Barley Risotto with baby scallops and shrimp in Poblano pepper creamy sauce
- Veggie casserole with organic tofu cooked in coconut milk, yellow curry with Garam Masala
- Grilled Lobster (SEASONAL) in tequila butter served over beer batter vegetables and fresh arugula.
- Octopus in orange reduction with hibiscus & chipotle served with grilled veggies & coconut rice.
- Seared Tuna Steak (SEASONAL) with cinnamon crust served on island of julienne vegetables , spinach & cucumber noodles cooked in sweet ginger , lime & chilli flakes.
- Beef Medallion in smoked pepper sauce (Pasilla / Morita) served with sauteed spinach w/ roasted garlic and parmesan crust over chickpea polenta.
- Enchiladas “MEXOTIK STYLE” our special brew of pre-hispanic spices & dark chocolate served with handmade tortillas, stuffed with grilled chicken & crispy plantain garnished with sour cream , ranchero cheese , onion rings and almond flakes.
- Green Enchiladas w/ roasted tomatillo & Xcatik pepper stuffed with shrimp, garnished with sour cream , panela cheese, purple onion rings and cilantro.
- fish fillet stuffed with seafood mixed sauteed with fine herbs, wrapped in smoked bacon, covered with chardonnay and capsicum creamy sauce.