



The dinner



Everyday
19:00 - 23:00

Starters

Kristin Salad

Green varieties with goat cheese and cherry tomato, seasoned with balsamic vinegar

\$ 85.00

Celeste Salad

Fine lettuce with spinach, walnut, sesame, bacon, chicken and goat cheese, seasoned with Dijon mustard

\$ 95.00

Caprese salad with eggplant

Roasted eggplant with mozzarella cheese and tomato with pesto dressing

\$ 125.00

Tacos Gobernador

Shrimp tacos au gratin, sautéed with bell pepper and butter onion.

\$ 130.00

Tártara de atún

Cubed tuna with peppers, ginger and habanero pepper on a bed of avocado

\$ 140.00

Black Mahi Mahi ceviche

Mahi Mahi filet with burnt chili peppers cooked with lemon

\$ 155.00

Creams & Soups

Minestrone Soup

Prepared to the minute

\$ 50.00

Chile poblano cream

Poblano chilli cream with corn kernels and croutons

\$ 60.00

Shrimp cream

Flamed with brandy and served with sesame crackers

\$ 115.00

Pasta

Chicken and ginger pesto noodle

\$ 210.00

Squid ink spaghetti with chili shrimp

\$ 330.00

Peperoncino Rosso with Mahi Mahi tatami

\$ 340.00

The Most Select

Mahi Mahi Tower

On mashed potatoes and spinach, topped with ginger sauce

\$ 210.00

Mahi Mahi tatami in chapulin sauce

Dorado steak on a chapulin sauce with dried chilies

\$ 220.00

Coconut shrimp in a mezcal sauce

Coconut breaded shrimp flamed with mezcal

\$ 260.00

Red snapper in blue cheese sauce

Red snapper steak on a bed of vegetables and blue cheese

\$ 280.00

Tuna in seed crust

On a bed of roasted vegetables

\$ 340.00

Meats

Rib - Eye tacos with caramelized onion

\$ 180.00

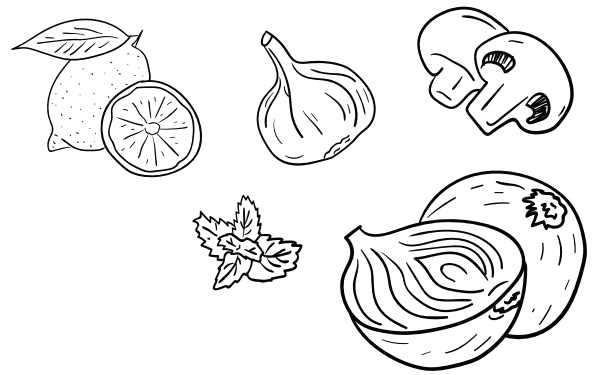
Caribbean beef steak

Male Banana Rolled Beef Steak Shank

with mushroom sauce

\$ 250.00

**To accompany your dish, ask for the garnishes of the day*



From Oaxaca

Chicken supreme with black mole

\$ 140.00

Chicken or beef red mole

\$ 175.00

Green pipián mole with Mahi Mahi

\$ 195.00

Yellow mole with shrimp

\$ 300.00

The moles are served with fried plantains and white rice.

Tlayudas

Cheese

\$ 65.00

Beefsteak, Chicken or Chorizo

\$ 125.00

Combined (2 ingredients)

\$ 160.00



www.celesteresidences.com

Prices in Mexican pesos / Taxes included

May 2020