

Everyday  
13:00 - 22:00



## Appetizers

ARGENTINE CORN AND CHEESE EMPANADA	\$ 75
Empanada stuffed with cheese and corn kernels, accompanied by chimichurri	
MUTABAL AND VEGETABLES	\$ 140
Smoked eggplant dip accompanied by grilled vegetables and slices of garlic bread	
TUNA TARTARE	\$ 180
Fresh tuna, in small cubes, with sesame oil, red onion, ginger, pepper and a slight spicy touch. Dressed with balsamic reduction	
NERO OCTOPUS TOASTS	\$ 220
Weathered octopus, on toast with guacamole and chipotle dressing	
POMODORO MUSSELS	\$ 280
Black mussels cooked in pomodoro sauce with white wine and Parmesan cheese	

## Salads

CELESTE SALAD	\$ 180
Mix of green leaves, smoked salmon, walnuts, orange, avocado, red onion and sesame vinaigrette	
PUR SALAD	\$ 240
Cherry tomatoes, arugula, spinach, strawberries, almonds, fresh mozzarella and balsamic cream with red berries	

## Soups and Pasta

TOMATO CREAM WITH GOAT CHEESE	\$ 85
Smooth tomato cream served with a small goat cheese croquette	
SHRIMP CREAM	\$ 110
Shrimp bisque, with a touch of white wine and brandy	
BOLOGNESE LASAGNA	\$ 210
Sheets of homemade pasta, with our delicious bolognese sauce and mozzarella cheese	
RICOTTA AND SMOKED SALMON TORTELLINI	\$ 220
Stuffed homemade pasta, on goat cheese cream with capers	
SQUID INK PASTA	\$ 290
With pomodoro sauce and garlic shrimp	

## Main Courses

COCONUT SHRIMPS	\$ 260
Coconut shrimp (mounted on mashed potatoes and covered with passion fruit sauce	
PEANUT PORK RIBS	\$ 270
Rib cheeks bathed in peanut sauce, served with roasted carrots and mashed potatoes	
MAHI MAHI TIMBAL	\$ 290
Juicy mahi mahi fillet with ginger butter, mounted on rustic mashed potatoes and sautéed spinach	
PUTANESCA COD	\$ 310
Served with rustic mashed potatoes and salad	
OCTOPUS WITH BLACK RECADO	\$ 310
Grilled octopus with black recado oil accompanied by rustic mashed potatoes and salad	
STEAK BURGER	\$ 380
Activated charcoal brioche, guacamole, onion rings, pickles, mozzarella cheese and accompanied by French fries	
RIB EYE WITH ROSEMARY	\$ 590
Cooked in garlic and rosemary butter, accompanied by rustic mashed potatoes and balsamic tomatoes	

## Oaxacan Carnes

Tetela of pressed pork rinds on Oaxacan mole	\$ 100
3 tlayuditas of jerky, chicken and chorizo	\$ 170
Water chili stuffed with dorado ceviche on passion fruit sauce	\$ 190
Pork rib in mole served with salad and puree	\$ 260

## Desserts

Crème Brûlée	\$ 100
Chocolate cake	\$ 110
Strawberry swirl Cheesecake	\$ 110
Goat cheese Cheesecake and red fruit compote	\$ 120
Oaxacan chocolate brownie, served with vanilla ice cream	\$ 125

[www.celesteresidences.com](http://www.celesteresidences.com)

Prices in mexican pesos / VAT Included

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