

DINNER SPECIALS

Cowboy Steak

700g beef fillet with herb-infused cowboy butter, served with potatoes and sweet potato.

Desert Picanha

400g slow-braised picanha in its own juices, served with fresh asparagus and beet purée.

Jurel Cortés

Fresh yellowtail fillet seared with a sesame crust, served with wasabi-infused mashed potatoes, and fresh greens.

Bay Shrimps

Three marinated shrimp, grilled, served with crispy rice.

Port Pasta

Home-made pasta in a marinara sauce with fresh seafood (baby squid, shrimp, and fish), served with pull-apart garlic bread.

Chef's Daily Pasta

Home-made pasta with fresh seasonal ingredients.

Mountain Gnocchi

Potato gnocchi in a pecorino Romano cheese sauce with black pepper, served with sautéed vegetables.

Mushroom Soup

Traditional mushroom cream with a cheese crouton.

DESSERT

Sahuaro Tiramisu

Pistachio-infused mascarpone tiramisu.

Milpas Tres Leches

Sweet corn cake soaked in a tres leches mix.

Lemon Breeze

Lemon merengue with salted caramel.

MANERA

M A R Y H U E R T A