

# The Little Mexican Cooking School

## Menus





## Menu 1

### Starters

#### Guacamole (All Mexico)

Mashed avocados with tomato, onion and coriander

#### Quesadilla with epazote (Coastal Mexico)

Warm corn tortilla filled with cheese and epazote

#### Pico de Gallo (Central México)

Diced tomato, onion, coriander, Serrano chiles and spices

#### Mango and chile de arbol salsa (Contemporary Mexican cuisine)



### Main Dishes

#### Fideo seco a los tres chiles. (All Mexico)

Dry capellini in three chile sauce

#### Mole Poblano (Central Mexico)

Chicken simmered in the classic dark paste of many spices, nuts and different dried fruits.

#### Fried Beans

Fried red beans with onion and avocado leaf (chinitos)



## Dessert

### Dulce de mamey

Blended mamey (mexican soft fruit)



## Menu 2

### Starters

#### Panuchos with Shredded Pork (South East)

A little tortilla layered with beans, shredded pork, red onion, tomatoes and avocado.

#### Nopales Salad (Central Mexico)

A Mexican cactus finely cut and boiled. Served with a vinaigrette of onion, coriander, vinegar, olive oil and spices.

#### Green Salsa (Central Mexico)

Green tomatillos blended with onion, garlic, chiles, oregano and other spices.

#### Habanero Salsa

Roasted habaneros with diced onion and lime juice.



## Main Dishes

#### Regional South East Lime Soup (South East)

A well known soup made with shredded turkey, broth and limes.

### Cochinita Pibil (South East)

Shredded pork simmered in a spicy, aromatic paste. Served with red onion.

### Arroz Mexicana

Mexican Rice with cilantro

### Fried Beans

Fried beans with onion and avocado leaf (chinitos)



### Dessert

#### Nañilla Mexicana

Creme brul e



## Menu 3

### Starters

#### Queso Fundido Flameado. (Northern Mexico)

Flambed cheese cooked with a Mexican sausage & tomato.

Served with flour tortillas.

#### Sopes or Picañitas Veracruzanas (Coastal Mexico)

A little tortilla made with hands and pinched around, spread with different toppings

## Tamarind and Chipotle Salsa (Contemporary Mexican cuisine)

A sweet and spicy salsa. You will love it!



## Main Dishes

### Zucchini Flower Blossom Soup (Central Mexico)

A chicken broth with shredded chicken, corn kernels, zucchini and the blossoms.

### Beef (Arrachera) Tacos (Northern Mexico)

Beef arrachera tacos served with soft warm tortillas, cilantro and diced red onion

### Charro beans (Northern Mexico)

Cook beans season with bacon onion tomato

### Rajas con queso

Roasted and peeled Poblano chiles with cheese and a drizzle of cream



## Dessert

### Membrillo

Quince fruit paste with cheese



## Menu 4

### Starters

#### Jicama Rolls (Contemporary Mexican Cuisine)

Jicama (it's like a real big water chestnut), cut thinly, and layered with different fillings: mango, avocado, cream cheese....

#### Tamales (Central, Oaxaca, Northern style)

Meat on a bed of corn (maiz) puree, wrapped in a corn (maiz) husk, in different styles depending de place of origin.

#### Salsa Roja

Roasted tomatoes with garlic, chile, serrano

#### Tortilla fiesta!

blue, yellow, white



### Main Dishes

#### Mole de olla (Central Mexico)

A great beef and broth, with vegetables, seasoned with dried chiles and little round balls of Masa tortillas

#### White Mexican Rice

White rice prepared Mexican style with cilantro



### Dessert

Creamy sweet rice with vanilla pod and cinnamon