

NIRVANA

RESTAURANT AND RETREAT

OUR VEGETABLES ARE ORGANIC AND COME FROM

OUR GARDEN.

APPETIZERS

Tuna Tiradito in passion fruit sauce on a bed of mashed potatoe

Marinera Shirmp Cocktail

Oriental Ceviche of Salmon with mango, tamarind, chili and oyster sauce

Beef Steak Carpaccio with organic arugula, roasted bell pepper, onions and walnuts in vinaigrette of Dijon mustard and balsamic vinegar.

Smoked Salmon Primavera Rolls with cream cheese and fresh lettuce in soy sauce

Lettuce Tacos of Chicken with plum sauce and dried fruits, pecans and rice noodles

Ostrich "Sopes" in black chili adobo (two) served with guacamole

Hibiscus Quesadillas with pico de gallo and avocado sauce

Provoleta with Chistorra onions and hot peppers

Pork Won Ton Yucatan Style with orange sauce

Shrimp Tacos with black beans and chipotle sauce

Assorted Cheeses with Serrano Ham

Matured Goat Cheese with lavender – Guadalajara, Jalisco

Manchego Sheep's Cheese – Celaya, Guanajuato

Cheese St. Paulin with mustard– Tequisquiapan, Querétaro

Cheese Moon of Sheep – Dr. Mora, Guanajuato

Panela Cheese – San Miguel Allende, Guanajuato

SUSHI

Philadelphia Roll: Smoked salmon, cream cheese and cucumber

California Roll: Avocado, cucumber and shrimp

Dragon Roll: Eel, cucumber, avocado, shrimp and masago

Ranchito Roll vegetarian with tofu

Nirvana Roll: Smoked salmon, cream cheese and roasted pineapple

San Miguel Roll: Shrimp, avocado, cucumber and mango

Ying Yang Roll Tuna, avocado, cucumber and teriyaki sauce



CHILDREN

Spaghetti with ham and cream or tomato sauce

Flank Steak Taquitos

Chicken Nuggets with French fries

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SALADS

Beet Carpaccio with goat cheese and walnut praline with a touch of fresh arugula in creamy balsamic vinaigrette

Organic Fresh Cesar Salad \$85 with chicken \$125, with shrimp

Tropical Salad with oranges and basil sherbets, fresh lettuce and fruits of the season, blueberries and cashews

Arugula with cherry tomatoes, purple onion, radishes and ash goat cheese in red wine vinaigrette with spices

Fresh Salad: Harvest of the day, a mixture of flavors of San Miguel with strawberry vinaigrette

SOUPS

Thai Soup: with seafood, coconut milk and curry

Watermelon Gazpacho

Huitlacoche and Squash blossoms cream soup

Tortilla Soup

Two Pepper Cream Soup

PASTAS

Fusilli in tomato sauce with zeta and portobello mushrooms and touch of chili de árbol if you wish

Cheese Ravioles in zucchini flower sauce

Lasagna Bolognese

Risotto with shrimp and hearts of artichoke in white wine, cherry tomatoes, parmesan laminas and fresh basil

Risotto of Huitlacoche with mushrooms

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SEAFOOD

Octopus in lemon and paprika with seta mushrooms in garlic

Tamarind Prawn with morita chili, fresh salad and wild rice

Huachinango a la talla on a banana leaf northern drunk sauce and guacamole with black beans

Sesame Crusted Tuna with Jamaica Teriyaki sauce, Chinese peas and steamed rice

Salmon in mango chutney on a bed of steamed rice and fried coriander

Shrimp Brochette in soy sauce

Scallop with wild rice in dill sauce and crispy parmesan

Smoked Salmon Bagel with cream cheese, capers and fresh salad

FOWL AND MEATS

Tamarind Chicken Stuffed with goat cheese, spinach and mushrooms

Duck Breast in tangerine sauce with roasted almond

Ostrich in blackberries with tomatillo sauce and wild rice

Quail stuffed with goat cheese and spinach in rose sauce

Lamb Ribs in roasted garlic sauce with charcoal grilled artichoke and wild rice

Filete Migñon in morilla sauce and cognac reduction with organic fresh vegetables

Rib Eye a la beurre in fine herb

Arrachera with guacamole and roasted nopales

Angus Beef Or BBQ Arrachera Hamburger with French fries

GRILLED

Shrimp

Prawns

Charcoal Salmon

Charcoal Tuna

BBQ Chicken Breast

Ostrich Steak 240 gr

BBQ Pork Ribs

Arrachera 300 gr

Rib Eye 400 gr

New York 350 gr

Marinated Argentinian Loin 250 gr

Angus Beef Hamburger 220 gr

Lamb Chops 240 gr

BBQ Grill: Beef Steak, Chistorra, Nopales, New York, BBQ Pork Rib and Marinated Chicken.
To 4 persons

Garnish: All these dishes are served with fresh organic salad, the days harvest and baked potatoe

EXTRAS

Corn , 2 Portobellos , Chistorra, Nopales Roasted

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DESSERTS

Lemon Pie with passion fruit sherbert

Tin Apple Cake with Grand Marnier and almond ice cream

Brownie with vanilla ice cream

Chocolate Tortino with mamey sherbert

Trio Crème Brulée: anise, vanilla and cinnamon

Cheesecake in guava sauce

Assorted cheese plate

Ice Cream of the house

Panna Cota with red fruits

Two Chocolate Mousse

LIQUEURS AND DIGESTIVES

Red, Dry and Sweet Martini, Chinchon sweet and Dry Anise, Cassis, Cadenas Anise, Midori

Fernet

Agavero, Tío Pepe Sherry, Ferreira Port wine, Jägermeister

Baileys, White and Black Sambuca

Strega, Amaretto, Dubonnet, Liqueur 43, Frangelico, Drambuie

Grand Marnier, Grapa

COFFEES

American, Express, Decaffeinated, Cappuccino, European, Decaffeinated Cappuccino, Late, Cold Cappuccino, Cappuccino with Eggnog, Cajeta or Moka

Santera (Grand Marnier, Frangelico, Bailey's, coffee and whipped cream).

Irish Coffee (Bourbon, Kahlua, coffee and whipped cream).

Good Golly (Old Rum, Dark Cocoa, Galliano and coffee).

Hot Daring Dylan (Tequila, Kahlua, light cream and coffee).

Chocolate Vice (Rum, Bourbon, dark cocoa, whipped cream and coffee

Galliano Hot Shot (Galliano, light cream and coffee)

Hot Piper (Tequila, lemon juice, dark cocoa cream and coffee)

Italian Coffee (Brandy, amaretto, coffee and whipped cream).

Liqueur 43 with express

BREWS

Mint

Relax

Decaffeinated Raspberry

Chamomile

Earl grey

Apple

Sencha

Ceylán Op

English Breakfast

Jungle Blackberry

Jasmine

Rooibos Samurai.



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VINO TINTO / RED WINE

ARGENTINA

SEPTIMA CODORNIU
ALAMOS MALBEC
NAVARRO CORREAS COLECCIÓN PRIVADA
CATENA CABERNET SAUVIGNON
CATENA MALBEC
ACHAVAL-FERRER MALBEC MENDOZA
ACHAVAL-FERRER QUIMERA

FRANCIA / FRANCE

LATOUR BEAUJOLAIS-VILLAGES
GIGAL CÔTES-DU-RHÔNE ROUGE
LUIS LATORUR PINOT NOIR
CHATEA GRAND VIN PRIMER GRAN 1193

AUSTRALIA

LINDERMANS CAWARRA SHIRAZ
LINDERMANS BIN 99 PINOT NOIR

ITALIA / ITALY

BANFI PLACIDO CHIANTI DOGC
ANTINORI SANTA CRISTINA

CHILE

PUNTA NOGAL CARMENERE
BARON PHILIPPE CARMENERE RESERVA
ERRAZURIZ RESERVA MERLOT
HARAS DE PIRQUE EQUUS
LAPOSTOLE MERLOT
BARON PHILIPPE ESCUDO ROJO
ERRAZURIZ MAX RESERVA SHIRAZ
HARAS DE PIRQUE CHARACTER

MEXICO

L.A CETTO RESERVA PRIVADA
2 KM TEMPRANILLO GRENACHE
CASA MADERO SHIRAZ
CASA MADERO 3V
EQUUA
TTO MONTE XANIC CAB SAUV-MERLOT
RIVERO GONZALEZ RG
ADOBE DE GUADALUPE GABRIEL
FUSIONE DI MONTEFIORI CAB-MERLOT
VILLA MONTEFIORI SHIRAZ-MERLOT
SCIELO TINTO
TINTO MEXICANO
DOS BUHOS TINTO

ESPAÑA / SPAIN

TTO ORIGEN JOVEN
EMILIO MORO FINCA RESALSO
FAUSTINO CRIANZA
SALCIS ROBLE
MUGA RESERVA
VEGA SICILIA VALBUENA 09

ESTADOS UNIDOS / U.S.A

COLUMBIA CREST TWO VINES SHIRAZ
BERINGER FOUNDERS' ESTATE



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ALEMANIA / GERMANY

VINO BLANCO / WHITE WINE

- GUNTRUM ROYAL BLUE RIESLING

ARGENTINA

VINO BLANCO / WHITE WINE

- ALAMOS CHARDONNAY

AUSTRALIA

VINO BLANCO / WHITE WINE

- CAWARRA SEMILLON-CHARDONNAY
- LINDERMANS BIN 75 RIESLING

CHILE

VINO BLANCO / WHITE WINE

- IKUS SAUVIGNON BLANC
- ERRAZURIZ RESERVA
- LAPOSTOLLE SAUVIGNON BLANC

ESPAÑA / SPAIN

VINO BLANCO / WHITE WINE

- ORIGEN BLANC D.O
- PAZO PONDAL ALBARINO LEIRA

VINO ESPUMOSO / SPARKLING WINE

- CAVA CODORNIU RONDEL BRYT

ITALIA / ITALY

VINO BLANCO / WHITE WINE

- FANTINEL ROSE
- BANFI PLACIDO PINOT GRIGIO

VINO ESPUMOSO / SPARKLING WINE

- FANTINEL PROSECCO
- BANFI LE RIME PINOT GRIGIO

ESTADOS UNIDOS / U.S.A

VINO BLANCO / WHITE WINE

- STONE CELLARS PINOT GRIGIO
- BERINGER FOUNDERS' ESTATE CHARD
- CAKEBREAD NAPA VALLEY CHARD

VINO ESPUMOSO / SPARKLING WINE

- DOMAINE STE MICHELLE BRUT

VINO ROSADO / ROSÉ WINE

- BERINGER WHITE ZINFANDEL

FRANCIA / FRANCE

VINO BLANCO / WHITE WINE

- LATOUR CHARDONNAY ARDECHE
- BCO GERARD BERTHAND L EXPRESSION

CHAMPAGNE

- MOET CHANDON IMPERIAL
- VEUVE CLICQUOT BRUT
- CRISTAL LUIS ROEDERE 2004

MEXICO

VINO BLANCO / WHITE WINE

- CASA MADERO CHARDONNAY
- CASA MADERO CHENIN BLANC
- MONTE XANIC VIÑA KRISTEL SAUV
- MONTE XANIC CHARDONNAY
- DOS BUHOS BLANCO

VINO ROSADO / ROSÉ WINE

- ROS ILLOA NEBBIOLO
- CASA MADERO V
- RIVERO GONZALEZ
- DOS BUHOS ROSADO

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TEQUILAS

Casa Dragones Blanco
Casa Dragones Joven
1800 Blanco
1800 Reposado
1800 Añejo
Cazadores Blanco
Cazadores Reposado
Cazadores Añejo
Centenario Plata
Centenario Reposado
Centenario Añejo
Cuervo Tradicional
Don Julio 70
Don Julio Blanco
Don Julio Reposado
Don Julio Añejo
El Patrón Silver
El Patrón Reposado
El Patrón Añejo
Herradura Antigua
Herradura Blanco
Herradura Reposado
Herradura Añejo
Hornitos
Maestro Tequilero Blanco
Maestro Tequilero Reposado
Maestro Tequilero Añejo
Reserva de la Familia
Siete Leguas Blanco
Siete Leguas Reposado

MEZCAL

400 Conejo
Alipus San Juan
Amores
Beneva Joven Blanco
Bruxo
Gusano Rojo
Jaral de Berrio
Tinieblo Blanco
Tinieblo Reposado
Tinieblo Añejo

GINEBRA

Bombay
Beefeater
Botanic
Hendricks's
Oso Negro
Tanqueray
Fifty Pounds

VODKA

Absolut Azul
Absolut Citrón
Absolut Mandarín
Absolut Pear
Absolut Raspberry
Absolut Ruby Red
Belvedere
Grey Goose
Ketel One
Smirnoff
Stolichnaya
Wyborowa

RONES

Appleton Estate
Appleton Special
Appleton White
Bacardi 8 Años
Bacardi Añejo
Bacardi Blanco
Bacardi Solera
Capitán Morgan
Habana 3 Años
Habana 7 Años
Malibu
Matasulen Clásico
Matusalén Gran Reserva
Matusalén Platino
Zacapa 23

BRANDYS

Carlos I
Cardenal de Mendoza
Terry Centenario
Torres 10
Torres 5
Azteca de Oro
Fundador
Gran Duque de Alba

COGNAC

Courvosier V.S.O.P.
Hennessy V.S.O.P.
Hennessy X.O.
Martel Medallón V.S.O.P.
Remmy Martin V.S.O.P.

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WHISKEY

Buchanas 12Años
Chivas Regal 12 Años
Crown Royal
Dewars 12 Años
Dewars White Label
J&B
Jack Daniels
Johnnie W Etiqueta Azul
Johnnie W Etiqueta Negra
Johnnie W Etiqueta Roja
Macallan 12 Años
Glen Fidich 12Años

COCTELERIA

TEQUILA

Margarita Limón (Limón, Controy, & Jarabe Natural).
Margarita Amaretto (Amaretto, Controy & Jarabe Natural).
Margarita Gold (Limón, Grand Marnier, Controy & Jarabe Natural).
Margarita Mango (Controy, & Concentrado de Mango).
Margarita Fresa (Controy & Fresa Natural).
Margarita de Jamaica (Controy & Concentrado de Jamaica).
Margarita de Tamarindo (Controy & Concentrado de Tamarindo).
Vampiro (Sangrita & Refresco de Toronja).
Tequila Sunrise (Jugo de Naranja y Granadina).

LICORES

Agavero
Amaretto
Anís Cadenas
Anís Chinchón Dulce
Anís Chinchón Seco
Baileys
Campari
Casis
Chartreus Amarillo
Chartreus Verde
Drambuie
Dubonnet
Fernet
Frangelico
Galeano
Grand Marniere
Grapa
Jagermaister
Jerez Tío Pepe
Kahlua
Licor 43
Licor de Menta
Martini Dulce
Martini Rojo
Martini Seco
Midori
Oporto Ferreira
Rompope Santa Clara
Sambuca Blanco
Sambuca Negro
Strega

RON

Mojito (Limón, Matusalén Platino, Hierbabuena & Azúcar).
Daikiry Clásico (Limón, Bacardi Blanco, Controy & Jarabe Natural).
Daikiry Fresa (Bacardi Blanco, Controy & Fresa Natural).
Daikiry Mango (Bacardi Blanco, Controy & Concentrado de Mango).
Piña Colada (Bacardi Blanco, Carnation, Crema de Coco y Jugo de Piña).

GINEBRA

Mango Martini (Concentrado de Mango & Controy)
Martini Midori (Licor de Melón & Controy)
Cosmopolitan (Controy & Jugo de Arándano)
Negroni (Campari, Cinzano Rosso y Gin)

BEBIDAS SIN ALCOHOL

Coca Cola
Coca Cola Light
Coca Zero
Fresca
Sprite
Sprite Zero
Mundet
Fanta
Limonada
Piñada
Agua de Tamarindo
Agua de Jamaica
Té Helado
Naranjada
Botella de Agua
Clamato Natural
Leche Fría
Chocolate

BEER- CERVEZA

Pacifico
Victoria
Modelo Especial
Corona Light
Corona
Negra Modelo
Modelo Light