

— L O S —
T A M A R I N D O S
ORGANIC FARM & RESTAURANT

FAMILY STYLE

Amuse Bouche

**Stuffed wood oven baked eggplant rolls with ricotta, tomato basil
sauce**

Grilled octopus on a bed of arugula

Farm salad with tamarind balsamic vinaigrette

Baked free range herb chicken

Mesquite grilled catch of the day

Pork shank in Green mole

Farro with roasted tomatoes and parsley

Baked vegetable extravaganza

Traditional flan

House mango preserve with Mennonite cheese

\$52 usd per person +16% tax +18% service



— L O S —
T A M A R I N D O S
ORGANIC FARM & RESTAURANT

FAMILY STYLE II

Amouse bouche

Baja fresh oysters

**Baked Chile Relleno stuffed with farm vegetables, tomato sauce and
Cotija cheese**

Grilled octopus on a bed of arugula

Yellow and red tomato shots?

Heirloom tomato salad

Grilled tuna with guajillo

Lingüini pomodoro & shrimp

Grilled aged rib eye

Farro with roasted heirloom tomatoes and parsley

Baked vegetable extravaganza

Oaxacan chocolate tamal

Traditional flan

\$72 usd per person +16% tax +18% service

