

Date: Wednesday, August 22, 2007 2:08 PM From: taqueros\_coyoacan@nocoxmail.com To: taqueros\_coyoacan@nocoxmail.com

Subject: FW: Coyoacan Menu for 8/24&25 and 8/31 & 9/1

```
> Hello All,
> We are nearing the end here and hope to many of you before we close. I
> have posted the menu for the last two weekends on our website. You can
> follow this link. The menu is a la carte. We are seating on the half hour
> beginning at 6:00pm. Call to make your reservations, as popular times are
> filling up. See you soon.
> http://www.taqueros-coyoacan.com/Coyoacan_Menus.html
> Sincerely,
> Ingrid
No virus found in this outgoing message.
Checked by AVG Free Edition.
Version: 7.5.484 / Virus Database: 269.12.1/965 - Release Date: 8/21/2007
4:02 PM
```



winmail.dat

OTE CIVIDADE \$32

COYOACAN MENUS

COOKING CLASSES

CLASS CALENDAR

SPECIAL EVE

CATERING

DIRECTIONS diment to stons

Coyoacan Menus

Dinner Menu

Appetizers
Guacamole \$9

Lobster Crepe \$12

served over chile pasilla cream sauce

**Shrimp Crepe \$8** 

served over tomato chile costeno cream sauce

Piquillos \$14

small red pimentos stuffed with pickled venison dressed with chile pasilla vinaigrette

**Shrimp Chilpotle \$9** 

large shrimp sauteed with red onions and chile chilpotle.

# Soups & Salads

ebiablest bevise are to the sellings | Ensalada de la Casa \$6

romaine lettuce, tomatoes, mixed vegetables and cotija cheese with cilantro-basil vinaigrette.

**Ensalada Coyoacan \$8** 

baby spinach, goat cheese, avocado, tomato, roasted pumpkin seeds, fresh pear and blackberry-chile habanero vinaigrette

Sopa de Tortilla \$5

shredded chicken, tomato, onion, cilantro and spices. topped with crushed tostadas and cotija cheese.

Chef's Soup of the Day \$7

# **Entrees**

Chile Relleno de Mixiote \$28

roasted chile Poblano stuffed with leg of lamb wrapped in banana leaf and baked. served over blackberry-habanero coulis and topped with griddled cheese and pecan cream sauce.

Chile Relleno de Mariscos \$28

roasted chile Poblano stuffed with fish, shrimp, red onions, capers, tomatoes and green olives. served over tomatillo-chile chilpotle sauce. topped with griddled cheese.

Pescado a la Parrilla Poblano \$24

grilled fish served with chile poblano cream sauce (mild).

served with grilled vegetables and rice.

## Sea Scallops \$28

sauteed sea scallops served over a bed of black rice and topped with chile poblano cream sauce.

#### Filete Guillermo \$36

grilled filet medallions served over chile pasilla cream sauce. served with mashed potatoes and grilled zucchini.

#### Filete Chilaca \$32

grilled filet strips sauteed with julienned red onion, chile jalapeno and fresh corn. served with rice and black bean SPICY!

#### Pato Pibil \$24

duck breast marinated in achiote, wrapped in banana leaf and baked. served with chile poblano and corn rice and baked plantains.

### Venison Chops \$34

grilled to order and served over chile chilcotle-cinnamon sauce with nopal cactus salad.

#### Rack of Lamb \$28

a full rack grilled to order and served over roasted tomato-chile costeno sauce. served sauteed mushrooms and caramelized red onions and grilled asparagus.

# Desserts

Xamitl \$8

fresh corn cake

#### Vanilla Flan \$5

#### Camote Asado \$6

baked sweet potato in tequila-butter pecan sauce

## **Home Made Ice Cream \$6**

Ask your server for today's flavors

We take pride in the authenticity of our food. Please no substitutions or changes.

Please alert your server of any food allergies.

Not all ingredients are listed. 18% gratuity is added to parties of 5 or more.

Propina de 18% se agregará a grupos de 5 o mas personas.

Please silence all electronic devices while dining with us, thank you.

# abolis 8 20 Beverages

We offer an extensive selection of tequilas that are served tableside.

We use fresh juices and never any mixes for our margaritas and tequila cocktails.

You may also enjoy the spirit of your choice from our well stocked bar.

Chile Relieno de Mixioto \$28