

*\*Precios son sujetos a cambio sin previo aviso*

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*Prices are subject to change without further notice)*



## **COLD STARTERS**

### **TERRINE DE FOIE GRAS**

**\$425**

Homemade Terrine of Duck Liver, Hybiscus & Banana Confit

### **"GRAVED-LAX" SALMON**

**\$175**

Fresh Filet of Salmon, Cured with Spices & Herbs, Yogurt Lemon Sauce

### **PATE OF CHICKEN & HOUSE SMOKED TURKEY BREAST**

**\$175**

Made at Peter's, served with a tangy Ginger Sauce

### **MIXED GREEN SALAD "PUERTO CANCUN"**

**\$140**

Mixed Salad, Toasted Pumpkin seeds, Jicama,  
Honey-Ginger Vinaigrette and Corn cracker

### **" CLAUDIA " SALAD**

**\$155**

Mixed Field Greens with Arugula, Blue Cheese,  
Cranberry and Caramelized Sesame, Raspberry Vinaigrette

## **SOUPS**

### **"LA BOUILLABAISSÉ"**

**\$205**

The best from the Ocean, a touch of cream and it's Aioli Crouton

### **LIGHT CHICKEN - LEMON GRASS - GINGER SOUP**

**\$175**

Oriental Style, served with Shrimp



## **HOT STARTERS**

SEA BASS FILET OVER GREEN ASPARAGUS **\$210**  
Prepared in the oven, served in Warm Tarragon Vinaigrette with Tomato,  
Corn Kernel, Black Olives

MUSHROOM RAVIOLIS (5) **\$175**  
Filled with Mushrooms, served with light Creamy Truffle Sauce

SAUTÉED FOIE GRAS - DUCK LIVER - **\$425**  
Served with Arugula, Apple & Jicama Salad, Raspberry Sauce

## **FISH AND SHELLFISH**

FRESH FILET OF SALMON, SMOKED TO ORDER **\$350**  
Incomparable, atop Potato-Chipotle Mash, Fresh Vegetables,  
Creamy Lemon Sauce with a touch of Chile de Arbol

TORTILLA AZUL **\$370**  
Blue Corn Tortilla filled with Shrimp, Sautéed Vegetable medley  
and Cilantro Cream Sauce

BOQUINETTE (Hogfish Filet) THE TREASURE OF THE CARIBBEAN  
Pan Seared, atop Soft Polenta, Fresh Vegetables and **\$350**  
Light Tarragon Vinaigrette with Cherry tomato, Black Olives & Corn

SHRIMP FETTUCCINE **\$370**  
The Pasta Home Made, Shrimp from the Gulf and  
a Delicious Seafood Sauce with Basil, Topped with Parmesan Cheese



## **MEATS & POULTRY**

ADOBE BEEF BRISKET **\$350**  
Slow Cooked, served "au Jus" Sauerkraut and Chipotle Potato Mash

TAMARIND GLAZED PORK RIBS **\$335**  
Deliciously tender, glazed with Tamarind Sauce and served with Chipotle Potato Mash & Vegetables

"POBLANO" CHICKEN BREAST **\$375**  
Shrimp stuffed chicken breast, Poblano chile sauce

THREE CHILE PORK TENDERLOIN **\$325**  
Roasted, sliced atop Potato Mash, Finished with Three Chile Sauce

SAUTEED PORCINI CHICKEN BREAST **\$295**  
Marinated Oriental Style, Fettuccine and Creamy Porcini Sauce

### **OUR CERTIFIED ANGUS BEEF CUTS;**

RIB EYE ROLL CUT ( 10/12 oz - 225 / 330 gr ) **\$550**

RIB EYE ( 14 oz - 430 gr ) **\$595**

COWBOY STEAK ( 18 oz - 500 gr ) **\$650**

SAUCE TO SELECT; ( More than one; add \$25.- )  
THREE CHILE - GREEN PEPPERCORN - MUSHROOM



## **DESSERTS**

MOUSSE AU CHOCOLATE A must for the Chocolate Lovers !	<b>\$140</b>
LA PERA PICANTE Poached Pear, Camembert Cheese, Clover-Ginger Honey, served Hot, topped with fresh Black Pepper	<b>\$165</b>
PETER'S PARFAIT Light and Tasty, ask for today's Flavor....	<b>\$140</b>
CHOCOLATE & BANANA STUFFED CREPES Smooth combination of Banana & Chocolate wrapped in Crepes	<b>\$155</b>
"TEQUILA SUNRISE" KEY LIME PIE Mexican Style !! The Best !	<b>\$175</b>
100% MEXICAN COFFEE WITH ITALIAN KNOW HOW...	
ESPRESSO / AMERICANO CAPPUCCINO FEEL LIKE SOMETHING DIFFERENT.... "CARAJILLO" LIQUOR 43 - ICE - ESPRESSO "PARISIENNE" GRAND MARINIER - ICE - ESPRESSO "MAYAN" KAHLUA - AMERICANO WHIPPED CREAM TOPPING Pssst,...Ask for the Chef's Coffee....	