



\*Precios son sujetos a cambio sin previo aviso

Prices are subject to change without further notice)

### **COLD STARTERS**

"GRAVED-LAX" SALMON \$195  
Fresh Filet of Salmon, Cured with Spices & Herbs, Yogurt Lemon Sauce

PATE OF CHICKEN & HOUSE SMOKED TURKEY BREAST \$195  
Made at Peter's, served with a tangy Ginger Sauce

MIXED GREEN SALAD "PUERTO CANCUN" \$160  
Mixed Salad, Toasted Pumpkin seeds, Jicama,  
Honey-Ginger Vinaigrette and Corn cracker

" CLAUDIA " SALAD \$175  
Mixed Field Greens with Arugula, Blue Cheese,  
Cranberry and Caramelized Sesame, Raspberry Vinaigrette

### **COLD STARTERS**

"LA BOUILLABAISSSE" \$215  
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 LUKE WARM SALAD Prepared in the oven, served in Warm Tarragon Vinaigrette with Tomato, Corn Kernel, Black Olives	\$220
MUSHROOM RAVIOLIS (5) Filled with Mushrooms, served with light Creamy Truffle Sauce	\$195
SAUTÉED FOIE GRAS - DUCK LIVER - Served with Arugula, Apple & Jicama Salad, Raspberry Sauce	\$440

## FISH AND SHELLFISH

FRESH FILET OF SALMON, SMOKED TO ORDER Incomparable, atop Potato-Chipotle Mash, Fresh Vegetables, Creamy Lemon Sauce with a touch of Chile de Arbol	\$395
TORTILLA AZUL Blue Corn Tortilla filled with Shrimp, Sautéed Vegetable medley and Cilantro Cream Sauce	\$375
BOQUINETTE (Hogfish Filet) THE TREASURE OF THE CARIBBEAN Pan Seared, atop Soft Polenta, Fresh Vegetables and Light Tarragon Vinaigrette with Cherry tomato, Black Olives & Corn	\$395
SHRIMP FETTUCCHINE The Pasta Home Made, Shrimp from the Gulf and a Delicious Seafood Sauce with Basil, Topped with Parmesan Cheese	\$390



## MEATS & POULTRY

### ADOBE BEEF BRISKET

Slow Cooked, served "au Jus" Sauerkraut and Chipotle Potato Mash \$375

### TAMARIND GLAZED PORK RIBS

Deliciously tender, glazed with Tamarind Sauce and served with Chipotle Potato Mash & Vegetables \$365

### AMERICAN LAMB TENDERLOIN\*\*\*

Chipotle potato mash, fresh vegetables & green peppercorn sauce \$495

### "POBLANO" CHICKEN BREAST

Shrimp stuffed chicken breast, Poblano chile sauce \$375

### THREE CHILE PORK TENDERLOIN

Roasted, sliced atop Potato Mash, Finished with Three Chile Sauce \$355

### SAUTEED PORCINI CHICKEN BREAST

Marinated Oriental Style, Fettuccine and Creamy Porcini Sauce \$320

## OUR CERTIFIED ANGUS BEEF CUTS

RIB EYE ( 14 oz - 430 gr )\*\*\* \$620

BEEF TENDERLOIN ( 18 oz - 240 gr )\*\*\* \$655

\*\*\*ADD SLICE OF SAUTEED FOIE GRAS Aprox 2oz \$250

SAUCE TO SELECT; ( More than one; add \$25.- )

THREE CHILE - GREEN PEPPERCORN - MUSHROOM

**ALL CUTS ARE SERVED WITH GARNISH OF FRESH POTATO-CHIPOTLE MASH,  
FRESH VEGETABLES MEDLEY**



## DESSERTS

MOUSSE AU CHOCOLATE A must for the Chocolate Lovers !	\$150
LA PERA PICANTE Poached Pear, Camembert Cheese, Clover-Ginger Honey, served Hot, topped with fresh Black Pepper	\$165
PETER'S PARFAIT Light and Tasty, ask for today's Flavor....	\$150
CHOCOLATE & BANANA STUFFED CREPES Smooth combination of Banana & Chocolate wrapped in Crepes	\$155
"TEQUILA SUNRISE" KEY LIME PIE Mexican Style !! The Best !	\$175
100% MEXICAN COFFEE WITH ITALIAN KNOW HOW...	
ESPRESSO / AMERICANO / CAPPUCINO	\$47
FEEL LIKE SOMETHING DIFFERENT.... "CARAJILLO" LIQUOR 43 - ICE - ESPRESSO "PARISIENNE" GRAND MARINIER - ICE - ESPRESSO "MAYAN" KAHLUA - AMERICANO WHIPPED CREAM TOPPING	
<b>Pssst,...Ask for the Chef's Coffee....</b>	\$155