



<i>Día Day</i>	<i>Incluye Includes</i>	<i>Precio Price</i>	<i>Menú</i>	<i>Menu</i>
Lun/Mon Oct 10	Bfst,tour,class & lunch	\$ 115 USD	Mole Poblano c/pollo Tlacoyos de garbanzo, flan cajeta, salsa serrano-vinagre	“Mole”from Puebla w/chicken Thick flat corn w/garbanzo, special caramel flan, serrano-vinegar salsa
Jue/Thurs Oct 13	Class & lunch	\$ 85 USD	Cochinita Pibil Aguachile, Xnipec, camote glaseado, salsa tomatillo-de árbol	Yucatán Pulled Pork Shrimp ceviche, onion & habanero pepper relish, dark sugar & spice yams, tomatillo-de árbol salsa
Sab/Sat Oct 15	Class & lunch	\$ 85 USD	Tamales de Cerdo Enchilado Ensalada de chayotes , piña glaceada, salsa de árbol-ajonjolí	Tamales w/chile pepper pork Chayote salad, glazed pineapple, “de árbol”-sesame salsa
Lun/Mon Oct 17	Bfst,tour,class & lunch	\$ 115 USD	Mole Negro c/pollo Quesadillas de requesón, flan de rompo, salsa tomatillo-pasilla	Black “Mole” with chicken Ricotta quesadillas, eggnog flan, tomatillo-pasilla salsa
Jue/Thurs Oct 20	Class & lunch	\$ 85 USD	Pescado Veracruz Sopitos vegetarianos, arroz con leche, salsa serrano-vinagre	Fish Veracruz Thick flat corn masa & veg. toppings, crice pudding, serrano-vinegar salsa
Sab/Sat Oct 22	Class & lunch	\$ 85 USD	Tamales Oaxaqueños Ceviche colima, flan de requesón, salsa jitomate-guajillo	Tamales from Oaxaca Baby scallop ceviche, ricotta flan tomato-guajillo salsa
Lun/Mon Oct 24	Bfst,tour,class & lunch	\$ 115USD	Mole verde c/pollo Gorditas de haba, capiroxada, salsa jitomate -morita	Green “Mole” with chicken Corn masa cake w/ filling , bread pudding, tomato-morita salsa
Jue/Thurs Oct 27	Class & lunch	\$ 85 USD	Chile Relleno c/queso y papa Sopes de hongo al ajillo, camote glaseado, salsa tomatillo-serranos	Stuffed Pepper w/cheese & potatoes Flat corn masa w/ ajillo mushrooms, candied spiced yams, tomatillo-serrano salsa
Sab/Sat Oct 29	Class & lunch	\$ 85 USD	Tamales de Cerdo Verdes Ensalada de chayotes , piña glaceada, salsa de muchos chiles	Tamales w/tomatillo pork Chayote salad, glazed pineapple, many pepper salsa
Lun/Mon Oct 31	Bfst,tour,class & lunch	\$ 115 USD	Mole Manchamanteles c/puerco Sopa de habas, arroz c/leche, salsa tomatillo-jalapeño	Fruit Mole w/pork Butter Bean soup, rice pudding, tomatillo-jalapeño salsa



NOVIEMBRE / NOVEMBER

Dia/Day	Incluye Includes	Precio Price	Menú	Menu
Jue/Thurs Nov 03	Class & lunch	\$85 USD	Carnitas de Cerdo Calabacitas guisadas, piña glaseada, salsa verde-aguacate	Pork Carnitas Zucchini in tomato broth, glazed pineapple, tomatillo-avocado salsa
Sab/Sat Nov 05			N/A	N/A
Lun/Mon Nov 07	Bfst,tour,class & lunch	\$ 115 USD	Mole de Cacahuete c/pollo Gorditas de haba, capirotada, salsa jitomate-chile morita	Peanut "Mole" w/ chicken Corn masa cake w/ bean filling, bread pudding, tomato-morita salsa
Jue/Thurs Nov 10	Class & lunch	\$ 85USD	Cochinita Pibil Aguachile , Xnipec, camote glaseado, salsa árbol-vinagre	Yucatán pulled pork Shrimp ceviche, onion & habanero relish, dark sugar & spice yams, de árbol-vinegar salsa
Sab/Sat Nov 12	Class & lunch	\$ 85 USD	Tamales de res nortefios Rajas con crema, cocada light, salsa árbol-aceite	Tamales w/beef northern style Creamed poblano peppers, coconut-jicama dessert, de árbol-oil salsa
Lun/Mon Nov 14	Bfst,tour,class & lunch	\$ 115 USD	Mole Almendrado c/cerdo Tlacoyos de garbanzo, piña glaseada, salsa de muchos chiles	Almond "Mole" w/pork Long flat corn masa w/ garbanzo, candied spice pineapple, many pepper salsa
Jue/Thurs Nov 17	Class & lunch	\$ 90 USD	Chile en Nogada Sopitos vegetarianos, flan de chocolate, salsa serrano-vinagre	Stuffed peppers w/nut sauce Thick flat corn masa & veg. toppings, chocolate flan, serrano-vinegar salsa
Sab/Sat Nov 19	Class & lunch	\$ 85 USD	Tamales de Cerdo Enchilado Ensalada de Chayotes, arroz con leche , salsa tomatillo-jalapeño	Tamales w/chile pepper pork Chayote salad, rice pudding, tomatillo-jalapeño salsa
Lun/Mon Nov 21	Bfst,tour,class & lunch	\$ 115 USD	Mole Amarillo c/ pollo Calabacitas guisadas, flan de requesón, salsa fácil de jitomate	Yellow Mole w/chicken Zucchini in tomato broth, ricotta flan, easy tomato salsa
Jue/Thurs Nov 24	Class & lunch	\$ 85 USD	Chile Relleno c/queso y papa Sopes de hongo al ajillo, camote glaseado, salsa tomatillo-serranos	Stuffed Pepper w/cheese & potatoes Flat corn masa w/ ajillo mushrooms, candied spiced yams, tomatillo-serrano salsa
Sab/Sat Nov 26			N/A	N /A
Lun/Mon Nov 28	Bfst,tour,class & lunch	\$ 115 USD	Mole Manchamanteles c/puerco Sopa de habas, flan de requesón, salsa tomatillo-jalapeño	Fruit Mole w/pork Butter Bean soup, ricotta flan, tomatillo-jalapeño salsa



DICIEMBRE / DECEMBER

Dia/Day	Incluye Includes	Precio Price	Menú	Menu
Jue/Thurs Dic 01	Class & lunch	\$ 85 USD	Cochinita Pibil Aguachile, Xnipec, camote glaseado, salsa de árbol-vinagre	Yucatán pulled pork Shrimp ceviche, onion & habanero relish, Coconut-jícama desserts "de árbol"- vinegar salsa
Sab/Sat Dic 03	Class & lunch	\$ 85USD	Tamales Pollo Verde Ceviche Guerrero, piña glaseada salsa jitomate-morita	Tamales w/ tomatillo chicken Fish ceviche, spiced candied pineapple, tomato-morita pepper salsa
Lun/Mon Dic 05	Bfst,tour,class & lunch	\$ 115 USD	Mole Poblano c/pollo Tlacoyos de garbanzo, flan cajeta, salsa de muchos chiles	"Mole"from Puebla w/chicken Thick flat corn w/garbanzo, special caramel flan, many pepper salsa
Jue/Thurs Dic 08	Class & lunch	\$ 85USD	Chile Relleno c/queso y papa Sopes de hongo al ajillo, camote glaseado, salsa tomatillo-serranos	Stuffed Pepper w/cheese & potatoes Flat corn masa w/ ajillo mushrooms, candied spiced yams, tomatillo-serrano salsa
Sab/Sat Dic 10	Class & lunch	\$ 85 USD	Tamales de Cerdo Enchilado Ensalada de chayotes , flan de chocolate, ajonjolí-de árbol salsa	Tamales w/chile pepper pork Chayote salad, chocolate flan , sesame-de árbol oil salsa
Lun/Mon Dic 12	Bfst,tour,class & lunch	\$ 115 USD	Mole Negro c/pollo Quesadillas DF de requesón, flan de rompope, salsa tomatillo-pasilla	Black "Mole" w/ chicken Ricotta quesadillas, rompope flan, tomatillo-pasilla pepper salsa
Jue/Thurs DIC 15	Class & lunch	\$ 85 USD	Pescado Veracruz Sopitos vegetarianos, arroz con leche, salsa tomatillo-pasilla	Fish Veracruz Thick flat corn masa & veg. toppings, rice pudding, tomatillo-pasilla salsa
Sab/Sat Dic 17	Class & lunch	\$ 85 USD	Tamales Oaxaqueños Ceviche colima, frijoles refritos, cocada light, salsa jitomate-guajillo	Tamales from Oaxaca Baby scallop ceviche, refried beans, coconut-jicama dessert, tomato-guajillo salsa
Lun/Mon Dic 19	Bfst,tour,class & lunch	\$ 115USD	Mole Manchamanteles c/puerco Sopa de habas, flan de requesón, salsa tomatillo-jalapeño	Fruit Mole w/pork Butter Bean soup, ricotta flan, tomatillo-jalapeño salsa
Jue/22 Dic	Class & lunch	\$ 85 USD	Carnitas de Cerdo Calabacitas guisadas, piña glaseada, salsa tomatillo-aguacate	Pork Carnitas Zucchini in tomato broth, candied spice pineapple, tomatillo-avocado salsa
Sab/24 Dic			N/A	N/A
Lun/26 Dic			N/A	N/A
Lun/29 Dic			N/A	N/A
Sab/31Dic			N/A	N/A



ENERO / JANUARY

Dia/Day	Incluye Includes	Precio Price	Menú	Menu
Lun/Mon Ene 02			N/A	N/A
Jue/Thurs Ene 05	Class & lunch	\$ 85 USD	Chile Relleno c/queso y papa Sopes de hongo al ajillo, camote glaseado, salsa tomatillo-serranos	Stuffed Pepper w/cheese & potatoes Flat corn masa w/ ajillo mushrooms, candied spiced yams, tomatillo-serrano salsa
Sab/Sat Ene 07	Class & lunch	\$ 85 USD	Tamales de Cerdo Enchilado Ensalada de chayotes , piña glaseada, salsa de chile árbol-aceite	Tamales w/chile pepper pork Chayote salad, glazed pineapple, de árbol-oil salsa
Lun/Mon Ene 09	Bfst,tour,class & lunch	\$ 115 USD	Mole Amarillo c/Puerco Calabacitas guisadas, flan de requesón, salsa fácil de jitomate	Yellow Mole with pork Zucchini in tomato broth, ricotta flan, easy tomato salsa
Jue/Thurs Ene 12	Class & lunch	\$ 90 USD	Chile en Nogada Sopitos vegetarianos, flan de chocolate, salsa serrano-vinagre	Stuffed peppers w/nut sauce Thick flat corn masa & veg. toppings, chocolate flan, serrano-vinegar salsa
Sab/Sat Ene 14	Class & lunch	\$ 85USD	Tamales Pollo Verde Aguachile, camote glaseado, salsa jitomate-morita	Tamales w/ tomatillo chicken Shrimp ceviche, candied spice yams, tomato-morita salsa
Lun/Mon Ene 16	Bfst,tour,class & lunch	\$ 115 USD	Mole Poblano c/pollo Tlacoyos de garbanzo, flan cajeta, salsa tomatillo-serrano	"Mole"from Puebla w/chicken Thick flat corn w/garbanzo, special caramel flan, tomatillo-serrano salsa
Jue/Thurs Ene 19	Class & lunch	\$ 85 USD	Pescado Veracruz Sopitos vegetarianos, arroz con leche, salsa serrano-vinagre	Fish Veracruz Thick flat corn masa & veg. toppings, rice pudding, serrano-vinegar salsa
Sab/Sat Ene 21	Class & lunch	\$ 85 USD	Tamales Oaxaqueños Ceviche Colima, flan de requesón, salsa jitomate-guajillo	Tamales from Oaxaca Baby scallop ceviche, ricotta flan, tomato-guajillo salsa
Lun/Mon Ene 23	Bfst,tour,class & lunch	\$ 115 USD	Pollo c/Mole Negro Quesadillas requesón, flan de rompo, salsa de tomatillo-pasilla	Black "Mole" with chicken Ricotta quesadillas, egg nog flan, tomatillo- pasilla salsa
Jue/Thurs Ene 26	Class & lunch	\$ 85 USD	Albóndigas de res Tlacoyos garbanzo, capirota, salsa serrano-vinagre	Tomato-chipotle meatballs Flat corn masa w/garbanzo, bread pudding, serrano-vinegar salsa
Sab/Sat Ene 28	Class & lunch	\$ 85USD	Tamales de Pollo Enchilado Rajas con crema, piña glaseada, Salsa tomatillo-guajillo	Tamales w/Chile Pepper chicken Creamed poblano pepper, candied spice pineapple, tomatillo-guajillo salsa
Lun/Mon Ene 30	Bfst,tour,class & lunch	\$ 115 USD	Mole de Cacahuete c/pollo Gorditas de haba, capirota, salsa jitomate-morita	Peanut "Mole" with chicken Corn masa cake w/ bean filling , bread pudding, tomato-morita salsa



FEBRERO / FEBRUARY

Dia/Day	Incluye Includes	Precio Price	Menú	Menu
Jue/Thurs Feb 02	Class & lunch	\$85 USD	Carnitas de Cerdo Calabacitas guisadas, piña glaseada, salsa tomatillo-aguacate	Pork Carnitas Zucchini in tomato broth, candied spice pineapple, tomatillo-avocado salsa
Sab/Sat Feb 04	Class & lunch	\$ 85 USD	Tamales de res norteños Rajas con crema, camote glaseado, salsa ajonjolí de árbol c/aceite	Tamales w/beef northern style Creamed Poblano pepper, candied spice yams , sesame-de árbol salsa
Lun/Mon Feb 06	Bfst,tour,class & lunch	\$ 115USD	Mole Manchamanteles c/puerco Sopa de habas, arroz c/leche, salsa tomatillo-jalapeño	Fruit Mole w/pork Butter Bean soup, arroz c/leche, tomatillo-jalapeño salsa
Jue/Thurs Feb 09	Class & lunch	\$ 85 USD	Chile Relleno c/queso y papa Sopes de hongo al ajillo, camote glaseado, salsa tomatillo-serranos	Stuffed Pepper w/cheese & potatoes Flat corn masa w/ajillo mushrooms, candied spiced yams, tomatillo-serrano salsa
Sab/Sat Feb 11	Class & lunch	\$ 85 USD	Tamales de Cerdo Enchilado Ensalada de Chayotes, piña glaseada, salsa de árbol- vinagre	Tamales w/chile pepper pork Chayote salad, glazed pineapple, de árbol-vinegar salsa
Lun/Mon Feb 13	Bfst,tour,class & lunch	\$ 115USD	Mole Almendrado c/puerco Tlacoyos de garbanzo, flan de chocolate, salsa aguacate-tomatillo	Almond "Mole" with pork Long flat corn masa w/ garbanzo, chocolate flan, tomatillo-avocado salsa
Jue/Thurs Feb 16	Class & lunch	\$ 85USD	Cochinita Pibil Aguachile, Xnipec, camote glaseado, salsa de árbol-vinagre	Yucatán pulled pork Shrimp ceviche, onion & habanero pepper relish, candied spice yams, de árbol -vinegar salsa
Sab/Sat Feb 18	Class & lunch	\$ 85 USD	Tamales Oaxaqueños Ceviche colima, flan de rompopo, Salsa jitomate con guajillo	Tamales from Oaxaca Baby scallop ceviche, egg nog flan Tomato-guajillo peppers salsa
Lun/Mon Feb 20	Bfst,tour,class & lunch	\$ 115USD	Mole verde c/pollo Gorditas de haba, capirotada, salsa jitomate-morita	"Green Mole" with chicken Corn masa cake w/bean filling , bread pudding, tomato-morita salsa
Jue/Thurs Feb 23	Class & lunch	\$ 90 USD	Chile en Nogada Sopitos vegetarianos, flan de chocolate, salsa serrano-vinagre	Stuffed peppers w/nut sauce Thick flat corn masa & veg. toppings, chocolate flan, serrano-vinegar salsa
Sab/Sat Feb 25	Class & lunch	\$ 85USD	Tamales Pollo Verde Aguachile, camote glaseado, Salsajitomate-morita	Tamales w/ tomatillo chicken Shrimp ceviche, candied spice yams, tomato-morita salsa
Lun/Mon Feb 27	Bfst,tour,class & lunch	\$ 115 USD	Mole Poblano c/pollo Tlacoyos de garbanzo, flan cajeta, salsa de muchos chiles	"Mole"from Puebla w/chicken Thick flat corn w/garbanzo, special caramel flan, many pepper salsa



Dia/Day	Incluye Includes	Precio Price	Platillos	Dishes
Jue/Thurs Mar 02	Class & Lunch	\$ 85 USD	Pescado Veracruz Sopitos, sopa de haba, arroz con Leche, salsa de Serrano con vinagre	Fish Veracruz Thick flat corn masa & toppings, fava bean soup, cinnamon rice Pudding, serrano pepper & vinegar salsa
Sab/Sat Mar 04	Class & Lunch	\$ 85 USD	Tamales de Pollo Enchilado Rajas con crema, piña glaseada, Salsa de tomatillo con guajillo	Tamales w/ chile pepper chicken Creamed poblano pepper, glazed pineapple, tomatillo-guajillo salsa
Lun/Mon Mar 06	Bfst,tour,class & lunch	\$ 115 USD	Mole Manchamanteles c/puerco Sopa de habas, arroz c/leche, salsa tomatillo-jalapeño	Fruit Mole w/pork Butter bean soup, arroz c/leche, tomatillo-jalapeño salsa
Jue/Thurs Mar 09	Class & Lunch	\$ 90 USD	Chile en Nogada Sopitos vegetarianos, flan de chocolate, salsa serrano-vinagre	Stuffed peppers w/nut sauce Thick flat corn masa & veg. toppings, chocolate flan, serrano-vinegar salsa
Sab/Sat Mar 11	Class & Lunch	\$ 85 USD	Tamales de Cerdo Enchilado Ensalada de chayotes, piña glaseada, salsa ch. árbol en aceite	Tamales w/chile pepper pork Chayote salad, glazed pineapple , chile de arbol salsa
Lun/Mon Mar 13	Bfst,tour,class & lunch	\$ 115 USD	Mole Negro c/pollo Quesadillas de requesón, flan de rompope, salsa tomatillo y pasilla	Black Mole with chicken Ricotta quesadillas, egg nog flan, tomatillo & Pasilla pepper salsa
Jue/Thurs Mar 16	Class & Lunch	\$ 85 USD	Carnitas de Cerdo Calabacitas guisadas, piña glaseada, salsa tomatillo aguacate	Pork Carnitas Zucchini in tomato broth, candied spice pineapple, tomatillo-avocado salsa
Sab/Sat Mar 18	Class & Lunch	\$ 85 USD	Tamales verdes con pollo Aguachile, camote glaseado, salsa fácil de jitomate	Tamales w/ tomatillo chicken Shrimp ceviche, candied spice yams, easy tomato salsa
Lun/Mon Mar 20	Bfst,tour,class & lunch	\$ 115 USD	Mole almendrado c/ cerdo Gorditas de haba, flan de chocolate, salsa de muchos chiles	Almond Mole w/ Pork Flat corn masa w/ butter beans, chocolate flan, many peppers salsa
Jue/Thus Mar 23	Class & Lunch	\$ 85 USD	Albóndigas de res Tlacoyos garbanzo, capirotada, salsa serrano-vinagre	Tomato-chipotle meatballs Flat corn masa w/garbanzo, bread pudding, serrano-vinegar salsa
Sab/Sat Mar 25	Class & Lunch	\$ 85 USD	Tamales de res Nortesños Rajas c/ crema, piña glaseada, salsa de árbol c/aceite	Tamales w/ beef northern style Creamed poblano peppers, candied spice pineapple, de arbol-oil salsa
Lun/Mon Mar 27	Bfst,tour,class & lunch	\$ 115 USD	Mole verde c/ pollo Gorditas de haba, capirotada, salsa jitomate-morita	Green Mole with chicken Corn masa cake w/bean filling, bread Pudding, tomatoes-morita salsa
Jue/Thus Mar 30	Class & Lunch	\$ 85 USD	Chile Relleno c/queso y papa Sopes de hongo al ajillo, camote glaseado, salsa tomatillo-serranos	Stuffed Pepper w/cheese & potatoes Flat corn masa w/ ajillo mushrooms, candied spiced yams, tomatillo-serrano salsa