



TRAVESÍA

A CULINARY VOYAGE THROUGH MEXICAN CUISINE

OUR RENOWNED CULINARY TEAM LED BY EXECUTIVE CHEF GUSTAVO PINET WELCOMES YOU TO JOURNEY THROUGH AN ARRAY OF AUTHENTIC FLAVORS CULTIVATED BY THE PEOPLE OF MEXICO. HERE AT TRAVESÍA, WE'VE CURATED A UNIQUE EXPERIENCE CENTERED AROUND THE BELOVED TACO.

FROM COASTAL FARE TO FARM-TO-TABLE FAVORITES, WE INVITE YOU AND YOUR PALETTE TO DISCOVER THE MEXICAN TRADITIONS USED TO ENHANCE A TACO'S FLAVOR PROFILE. AS IS SUGGESTED IN ITS NAME, CURIOSITY AND THE SPIRIT OF EXPLORATION ARE AT THE CORE OF TRAVESÍA.



EXPERIENCE AVAILABLE:

TIME: 6:00 PM

WHERE: SU COCINA AT DON MANUEL'S

PRICE:

- \$195 USD PER PERSON INCLUDING COCKTAIL PAIRING
- \$175 USD PER PERSON INCLUDING NON-ALCOHOLIC COCKTAIL PAIRING

FOR RESERVATIONS OR ADDITIONAL INFORMATION, PLEASE CONTACT YOUR PERSONAL CONCIERGE OR BUTLER, OR BY CALLING EXT 5035.

PRICES ARE SUBJECT TO 16% TAX AND 15% SERVICE CHARGE

MENU



- Jícama Tortilla, Fried Oyster and Aguachile
Mexican 75, Reposado Tequila, St Germain, G. Chartreuse, Lemon and Sparkling Wine

- Crispy "Tlayuda", Cured Kampachi, Coconut Leche de Tigre and Crispy Ginger
Miraflores Mojito, Tequila Dobel, Coconut, Lime, Lemon Grass and Mint

- Scallop "Tostada", Uni Pate and Crumbled Chorizo
Sangría Tapatía, Raicilla, Chardonnay, Lime, Ginger and Soda Water

- Blue Prawn with "Chintextle"
Gavilán, Ancho Reyes, Grapefruit Soda and Lime

- Rib Eye Suadero, Chile Güero and Black Garlic Sauce **Mayahuel, Añejo Tequila, Mango, Orange, Mole Salt and Cilantro**

- Pork "Pastor", Pineapple, Cilantro, Onion and Chipotle Salsa Vampiro **Sotol, Orange, Lime, Tabasco Sauce, Tomato and Chile Morita Salt**

- Wagyu Cheeks "Birria", Cured Pearl Onion and Consommé **Green Sangrita, Casa Dragones Blanco, Cucumber, Pineapple, Jalapeño, Celery and Mint**

- Lamb Shank "Barbacoa", Dark Beer and "Xoconostle"
Spicy Passion, Mezcal, Pineapple, Passion Fruit, Habanero and Grapefruit Soda

- Apple Beignets, Banana & Peanut Mole, Fermented Pineapple, Raspberry and Crispy Plantain
Mezcal Koch Distilled with Mole

- Churros and Hot Chocolate