

Sopa de Tortilla with Corn, Black Beans, Tomatoes and Cilantro
garnished with Crisp Tortillas, Avocado Slices, Feta Cheese, Sour Cream
and Lime Wedges

Tamales Wrapped in Corn Husks Stuffed in Three Ways: Spicy Beef,
Fresh Corn and Cheese plus Sweet Potato

Shrimp and Red Snapper Ceviche “cooked” with Cilantro, Parsley, Green
Olives, Tomatoes, Jalapeño Peppers, Olive Oil and Oregano on a bed of
Julienne Jicama with Cactus Pad Salad

Warm Churro Vanilla Bean Ice Cream Sandwiches drizzled with
Mexican Bittersweet Chocolate and Cinnamon Sauce

All menus are hand-crafted by the guests and chefs at Stamp House
using Local and Organic products.