

Día de Muertos Special

Días de Muertos (Day of the Dead) is one of the most important Mexican festivals celebrating from 31 Oct to 2 Nov. You have probably learnt about this festival from Disney Movie Coco! It is a festival for remembering and honoring those who have passed and is a festive, joyous time of celebration. Mexicans believe that happy spirits will provide protection, good luck and wisdom to their families.

During the festival, People decorate their home with colorful Cempasúchil flower, calaveras (Skulls), setting up altars and gather together to enjoy good food and spend time with their loved ones.

From 20 Oct - 4 Nov, Chef Eligio has prepared a few Specials and you can celebrate the festival just like you were in Mexico at Verde MAR.



THE DEAD BREAD (PAN DE MUERTO) 48



ATOLE DE COCO 48

Pan de Muerto is a traditional orange sweet roll baked during Día de los Muertos. It is a classic symbol of the holiday and one of the most important food in the festival.

Atole de Coco and Pan de Muerto go perfectly together for your celebrations!



A classic Mexican dish originated from Puebla which fresh Chiles Poblano are roasted, peeled, stuffed with cheese and savory fillings and top with its own special salsa!



STUFFED POBLANO PEPPER (CHILE RELLENO)
SHRIMP 198 VEGETARIAN 188



One of the most traditional Mexican dish originated from Puebla. The sauce which prepared with 24 ingredients, has snippets of flavor from cloves, chiles to cocoa, raisins and plantains. It is complex with multiple layers of flavors.



CHICKEN WITH PUEBLA-STYLE MOLE 189



HOMEMADE MEXICAN TAMALES 89

Choice of Chicken, Pork, Vegan, Elote Dulce (Sweet Corn)

Tamale is a traditional Mesoamerican dish made with a corn based dough mixture that is filled with various meats or cheese. The tamale has a long history and it is one of the most iconic dishes serve all over Latin America.

Tamales are wrapped and cooked in corn husks or banana leaves, but they are removed from the husks before eating.

While filling of Chicken, Pork and Vegan are savory, elote dulce is sweet which can also serve as a dessert.

