

# Menu

LOCATION:  
MARKUS FOERST  
54 B HALLGARTH STREET  
DATE: 17/06/07 AT 7 PM

TODAYS SPECIAL:

## COCHINITA PIBIL

PORK BAKED IN LEAVES

IN THE MAYAN LANGUAGE, *PIBES* ARE STONE-LINED PITS, AND *PIBIL* REFERS TO THE TECHNIQUE OF COOKING UNDERGROUND, THOUGH NOWADAYS THE MEAT IS OFTEN STEAMED IN A SEALED DISH IN THE OVEN. THE SAVORY MEAT AND RED ONION SALSA ARE ROLLED INTO TORTILLAS AND SERVED WITH BLACK BEANS, DOWNED WITH *HORCHATA* OR BEER.



SALSAS:

SALSA DE MOLCAJETE  
MEXICAN SALSA  
SALSA DE TOMATE VERDE COCIDA

DRINK:

## AGUA DE HORCHATA

GROUND RICE DRINK

*HORCHATA* IS ANOTHER CULINARY ADVENTURE, HAVING ITS ROOTS IN THE ARAB WORLD, WHERE IT WAS FRIST MADE FROM THE GROUND TIGER NUT. BROUGHT TO THE NEW WORLD BY THE SPANISH, *HORCHATA* FIRST APPEARED AS A POPULAR DRINK ON THE YUCATÁN PENINSULA .



STARTER:

## TORTITAS DE PAPA

POTATO PATTIES

VEGETABLE FRITTERS ARE A POPULAR WAY OF PREPARING VEGETABLES IN MEXICO. THIS *TORTITAS* RECIPE IS ORIGIN FROM MORELOS AND ACCOMPANYS SOME FRESH SALSA.

