

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.

