

SAWGRASS MILLS MALL The Colonnade - Across from Burberry Reservations: ladonarestaurants.com | T. +1 (305) 686 8495



MEXICAN SEAFOOD & GRILL • BY CHEF JAMES •

MOTHER'S

Mecial menul

\$59.95

APPETIZER

Select one - To share

CEVICHE VERDE

Citrus tomatillo-avocado marinated corvina, pomegranate seeds and cilantro.

OCTOPUS CARPACCIO

Thinly sliced octopus in a light habanero vinaigrette, avocado, spicy mayo and fresh tomatoes.

BIRRIA FLAUTAS

Two flautas filled with beef birria, served with sour cream, cotija cheese and avocado sauce.

SALAD OR SOUP

Select one

WATERMELON MANGO SALAD

Watermelon, dragon fruit and mango, mango-passion fruit vinaigrette, agave honey, passion fruit pulp, crumbled feta cheese and toasted pumpkin seeds.

Modern Mexican twist on a traditional lobster bisque, with chunks of lobster tail and aromatic oils.

ENTRÉE

Select one

PESCADO ESTILO "YUCATÁN"

Achiote and chile guajillo rubbed red snapper, pickled red onion and cilantro-lime rice.

PUEBLA TENDERLOIN

Tenderloin over creamy poblano pepper sauce and corn relish.

CHICKEN PIBIL STYLE

Slow cooked achiote marinated chicken, pickled red onions, Mexican black beans and sweet plantains.

DESSERT

Select one -To share

ARROZ CON LECHE PAVLOVA

Classic pavlova, hibiscus sause, berries and candied pistachios

LEMON TRES LECHES CAKE

A novel version of the famous soaked cake with a blend of three different milks, lemon curd filling, eggnog and meringue.

Rich and creamy cheesecake-like, baked custard topped with a delicious caramel sauce and caramel popcorn flambéed with mezcal.

COMPLIMENTARY BELLINI OR MARGARITA FOR MOMS

