

APPETIZERS

CRACKLING OCTOPUS [©]

Cambray Onion, Toreados Serrano Chill, Lemon, Sriracha Dressing

OYSTER 11/2 Dozen | Per Dozen 😀 🥎 Natural - Rockefeller - Shaved

MEAT PATTY 10 oz 🔘

VEGAN PATTY 10 oz 🚳 🍩

Garlic, Mushroom, Dill Bulb, Fennel, Black Olives

Beef Stew with Vegetables

SALADS

CAESAR SALAD 602 📀

Anchovies Home Made Dressing, Garlic, Parmesan Croutons

- Chicken
- Shrimp 🙆

BERRY SALAD 200g

Mixed Lettuce, Gorgonzola Cheese, Balsamic Reduction, Caramelized Walnuts

WATERMELON SALAD 802

Basil Vinaigrette with Honey and Mint, Arugula, Feta Cheese

FRESH SALAD

Crunchy Vegetables, Raspberry and Hibiscus Vinaigrette

TENDER LETTUCE WITH FRIED **GOAT CHEESE**

Papaya and Peppermint Relish with Caramelized Tomatoes

FROM THE SEA

EMPANADAS

CARIBBEAN CEVICHE 90z 📀 😂

Shrimp, Fish, Red Onion, Coriander, Lime, Tomatoe, Mango, Garlic Oil, Plantain and Sweet Potatoe Chips

FISH SASHIMI 802 📀 🥙

Local Fresh Fish, Lime Juice, Red Onion, Coriander, Puffed Corn, Yellow Passion Fruit Aguachile, Sweet Potato Chips, Mix Microgreen

TUNA TARTAR 902 📀 🥙

Serrano Wafu, Lemon Zest, Yellow Massago, Soy, Onion, Cilantro, Sesame Oil

SHRIMP COCTEL 702

Homemade Cocktail Sauce, Shrimp 26/30 Avocado

BEEF CARPACCIO 502

Black Ají Sauce, Rice, Mix Microgreen, Turnip, Corieander Leaves

SOUPS

ONION SOUP 902

Caramelized with Butter, Correred Stories Cheese

CLAM CHOWDER 702 (2)

Vegetables, Cream, Bacon, Butter

ROASTED TOMATO CREAM

Goat Cheese and Garlic Crouton

FROM THE GRILL

CATHC OF THE DAY 📀

Garlic Sauce or Melted Butter, Grilled

BLACKED OCTOPUS 8 oz

Paprika Pepper, Roasted Potato with Paprika, Olive Oil, Coarse Salt, Garlic Croutons

SEA BASS 8 oz 🖎

Grilled Melted Butter or Garlic

MUSSELS 10 oz

Onion, Garlic, White Wine, Parsley, Salt, Garlic

TENDERLOIN 7 oz

RIB EYE 13 oz

FISH

SEAFOOD

VEGAN

VEGETARIAN

GLUTEN FREE

SPICY

Premium Culinary 🐐 20% Discount applies for All-Inclusive.

Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



SPECIALITIES

BEEF RAGU PASTA 120z

Ground Beef with Pomodoro Sauce, Parmesan Cheese

ALFREDO PASTA 902

Homemade Alfredo Sauce, Parmesan Cheese and Parsley

HAMBURGER 702

Rye Bun Bread, Truffle Mayonnaise, Arugula, Bacon Jam, Cheddar Cheese, Potatoes

GRILLED CAULIFLOWER 1202 🕥

Crispy Parsley, Carrot Sauce with Squash Seeds, Coconut Sauce Reduction, Truffle Oil

TACOS 10 oz

Choice Quality Beef Marinated in Beer, Slow Cooked

HONEY SALMON WITH SOY SAUCE AND GINGER 📀

Mangú (Plantain Mash) and Fried Sweet Potatoes

BEEF BRISKET AU JUS

Rustic Mashed Potatoes with Cream Spinach

PORK JERK RIBS

Sweet Potato Pure and Tamarind Chutney

PREMIUM

LOBSTER TAIL 😂 🧌



Garlic Sauce or Melted Butter, Grilled and

SURF AND TURF 3

Rosemary, Thyme, White Pepper, Garlic Oil

WHOLE FISH 📀 💖

MACARONI AND LOBSTER 💖

Cheese

TOMAHAWK STEAK 35 oz 💖

Thyme, Salt, Pink Pepper, Himalayan Salt Plank

PORTER HOUSE 35 oz.

Thyme, Salt, Pink Pepper, Himalayan Salt Plank

CHEF'S INSPIRATION 190g

Ask your waiter about the special of the day

SIDES

Mac And Cheese 5 oz Roasted Potatoes with Fine Herbs 7 oz

Home Made Mashed Potato Pure 5 oz

Sauteed Mushrooms 5 oz

Baked Potato 10 oz

Grilled Veggies 7 oz

SAUCES

Sauces are included

Raíz Fuerte Gravy

Bordalesa Blue Cheese Chimichurri Mostaza

Tomate Rostizado Xcatic con Ajo

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