

PINXOS 32

CLASSIC TAPAS TO SHARE

Toast with Anchovies and Crispy Serrano Ham

*Sour Dough Bread, Fresh Tomato, Spanish Olive Oil,
Zucchini Ratatouille*

Grilled Spicy Chorizo

*Tomato Casse, Light Garlic Aioli, Cabrales Cheese,
Onion Sauce in Arrope Syrup.*

Spanish Ham Croquettes

Slices of Iberian Ham, Romesco Sauce

Roasted Cauliflower Florets

Marinated and Sautéed in a Mixture of Pepper and Fennel,
Over Sesame, Garlic Yogurt

Calamari Andalusian Style 🐠

Creamy Caper Tartar Sauce, Tomato Sauce

Seafood Salpicon 🐠

Quid, Shrimp, Octopus, Fish, Tomatoes, Peppers, Onions
Seasoned with Apple Cider Vinegar, Spanish Olive Oil

Two Textures Potato Tortilla

Potato Foam and Potato Omelette, Poached Egg,
Serrano Ham Shavings, Truffle Oil

Steamed Mussels 🐠

Chorizo Sausage, White Wine, Cherry Tomato,
Sourdough Bread, Fine Herbs

FROM THE FARM AND SOUP

Classic Gazpacho

Chilled Tomato Soup, Cucumber, Croutons,
Basil Oil, Mustard Ice Cream

Roasted Beetroot

Green Yogurt, Toasted Pistachios

Zaragoza Salad 🐟

Tomato Heirloom, Piquillo Chili Confit, Spring Onion,
Olives, Anchovies

MAIN COURSES

Beef Tenderloin With Creamy Rice (For Two Persons)

"Bomba" Spanish Rice, Beef Broth 15 Hours, Wild
Mushrooms, Romesco Sauce, Gremolata

Catch Of The Day

Our Fish Of The Week With Manchego Pisto "Ratatouille",
Potato-Churro Style

Pintxo Moruno

Pork Tenderloin Skewers, Marinated in Cumin,
Mojo Verde, Greek Yogurt

Seared Bluefin Tuna With Pistachio Crust

Creamy Risotto with Piquillo Peppers, Sweet Glazed Carrot

Tournedos Bistro Rossini

Grilled Beef, Truffled Mashed Potatoes, Creamy Mushroom,
Creole Sauce

Chicken Wrapped In Applewood-Smoked Bacon

Sautéed Spinach, Rosti Potato, Grape Glaze



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.