

DINNER

COLD APPETIZERS & SALADS

Guacamole

Chips, Pico de Gallo, Avocado, Jalapeño Pepper, Lime, Salt

• Side Table Service

\$240

Mix Salad

Grilled Avocado, Mint and Passion Fruit Vinaigrette, Double Cream Cheese, Fry Pumpkin Seeds

\$210

Green Salad

Avocado Mousse, Coriander Pesto with Pink Pepper, Crunchy Pumpkin Seeds

\$250

Shrimp Ceviche

Shrimp, Pico de Gallo, Cucumber, Garlic Infused Olive Oil

\$330

Tuna Tiradito

Mango Compote, Granny Smith Apple, Grapefruit, Mint Oil

\$350



HOT APPETIZERS

Sunflower Seed Butter

Broccolini in Tempura, Glazed Baby Carrots

\$230

Baja Fish Taco

Beer Tempura, Habanero Chili Mayonnaise, Pico de Gallo with Cabbage

\$250

Melted Cheese & Pastor Pork Meat

Traditional Pork Pastor Meat, Grill Pineapple, Mixed Cheese, Flour Tortillas

\$250

Porkbelly Taco

Garlic-Habanero Sauce, Crispy Onion, Fine Herbs

\$250

Corn Masa Shrimp Empanada

Shrimps Sautéed with Tequila, Hoja Santa, Coleslaw, Tomato Sauce

\$210

Four Hours Steam Shredded

Beef & Tamal

Beef Tongue; rich in flavor and with a unique texture that make it a truly delicious option, Cotija Cheese, Pickled Onion

\$220

Kibi

Beef Meatball Stuffed with Mexican Cheese, Tomato Sauce

\$200

Mushrooms Taco

Shiitake, Oyster Mushrooms, Portobello, Charred Corn Tortilla Chimichurri, Avocado & Mint Puree

\$220

Grill or Raw Oysters

Au Gratin, Clam Sauce, Parmesan Garlic Bread or Raw in a dark Piquin Pepper Sauce, Infused Garlic Oil, Pico de Gallo

\$480



SOUPS

Tortilla Soup

Guajillo Pepper, Cream, Panela Cheese, Avocado, Coriander

\$210

Roasted Corn Cream

Truffled Oil, Sautéed Baby Corn, Polenta Cracker

\$270



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE



SPICY

Premium Culinary 20% Discount applies for All-Inclusive and Meal Plan. 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.



Immerse yourself in an extraordinary culinary experience. Seduce your senses with flavors and aromas from our specialties.

DINNER

MAINS

Grilled Salmon (6 oz)

Celeriac Puree, Tomato Sauce

\$490

Huitlacoche and Tartufo Risotto (4 oz)

Creamy Rice with a mix of Huitlacoche
“The Mexican Truffle” as it’s known,
Tartufo and Parmesan Cheese,
served with shrimp

\$680

Chicken Enchiladas (5 oz)

Cotija Cheese, Cream
· Oaxaca’s Style Mole Coloradito
· Red Sauce
· Green Sauce

\$290

Short Rib (7 oz)

Grilled Plantain Purée, Sautéed Vegetables,
Guajillo Wafer

\$890

Catch of the Day (6 oz)

Local Catch Fish Seasoned with Guajillo
Pepper, Red Bell Pepper Puree

\$570

Pork Belly (6 oz)

Crispy Pork Belly, Green Pipián Mole,
Purslane Salad

\$490

Beef Filet (8 oz)

Béarnaise Sauce with Dry Arbol Pepper,
Marinated with Dry Spices and Peppers Demi
Glace, Pont Neuf Potatoes

\$1,600

SPECIALTIES

Vegetarian Mexican Lasagna

Stuffed with Poblano Pepper, Zucchini,
Tomato, Beans Sauce Seasoned with Dry
Pepper, Tofu, Pickled Onion

\$280

Local Lamb Barbacoa (5 oz)

Nine Hours Steam, Onion, Coriander, Melted
Mozarella Cheese Over Corn Tortilla

\$850

Grilled Chicken (7 oz)

Seasoned with Garlic and White Pepper,
Spinach & Cilantro Creamy Rice

\$520

Duck Magret (7 oz)

Plum Adobo- Demi Glace, Buttered
Plums, Arugula

\$1,100

Grilled Octopus (6 oz)

Potato Purée with Xkatic Pepper,
Yucatan’s Recado Negro Sauce

\$980

Fresh Local Caught Fish

Per Ounce

Market Price

Fajitas

Sour Cream, Pico de Gallo, Guacamole, Mozzarella
and Cheddar Mix Shredded Cheese, Flour Tortilla

· Flank Steak (5 oz)

\$380

· Chicken (5 oz)

\$320

· Vegetarian (V)

\$300

Live Lobster

Per Ounce

Market Price



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