

DINNER

COLD APPETIZERS & SALADS

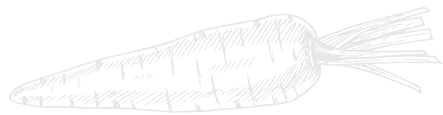
Guacamole 🌱🐟🔥
 Chips, Pico de Gallo, Avocado, Jalapeño Pepper,
 Lime, Salt
· Side Table Service

Mix Salad 🌱🥬
 Grilled Avocado, Mint and Passion Fruit Vinaigrette,
 Double Cream Cheese, Fry Pumpkin Seeds

Green Salad 🌱🐟
 Avocado Mousse, Coriander Pesto with Pink Pepper,
 Crunchy Pumpkin Seeds

Shrimp Ceviche 🌱🐟🔥
 Shrimp, Pico de Gallo, Cucumber,
 Garlic Infused Olive Oil

Tuna Tiradito (3 oz) 🌱🐟🔥🍷
 Mango Compote, Granny Smith Apple,
 Grapefruit, Mint Oil



HOT APPETIZERS

Sunflower Seed Butter 🌱
 Broccolini in Tempura, Glazed Baby Carrots

Baja Fish Taco (3 oz) 🐟🔥
 Beer Tempura, Habanero Chili Mayonnaise,
 Pico de Gallo with Cabbage

Melted Cheese & Pastor Pork Meat (3 oz)
 Traditional Pork Pastor Meat, Grill Pineapple,
 Mixed Cheese, Flour Tortillas

Porkbelly Taco (3 oz) 🐟🔥
 Garlic-Habanero Sauce, Crispy Onion,
 Fine Herbs

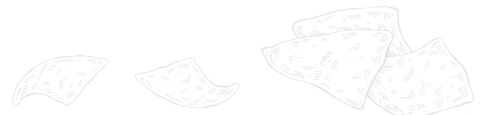
Corn Masa Shrimp Empanada (4 oz) 🐟🔥
 Shrimps Sautéed with Tequila, Hoja Santa,
 Coleslaw, Tomato Sauce

**Four Hours Steam Shredded
 Beef & Tamal** (4 oz) 🌱
 Beef Tongue; rich in flavor and with a unique
 texture that make it a truly delicious option,
 Cotija Cheese, Pickled Onion

Kibi (4 oz) 🐟🔥
 Beef Meatball Stuffed with Mexican Cheese,
 Tomato Sauce

Mushrooms Taco (4 oz) 🌱🐟🔥
 Shiitake, Oyster Mushrooms, Portobello, Charred
 Corn Tortilla Chimichurri, Avocado & Mint Puree

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



SOUPS

Tortilla Soup 🌱
 Guajillo Pepper, Cream, Panela Cheese,
 Avocado, Coriander

Roasted Corn Cream 🌱🌱
 Truffled Oil, Sautéed Baby Corn,
 Polenta Cracker

🐟 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

<p>Grilled Salmon (6 oz) 🐟 🌱 🌶️ Celeriac Purée, Tomato Sauce</p> <p>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</p> <p>Chicken Enchiladas (5 oz) 🌶️ 🌱 Cotija Cheese, Cream · Oaxaca’s Style Mole Coloradito · Red Sauce · Green Sauce</p>	<p>\$490</p> <p>\$680</p> <p>\$290</p>	<p>Short Rib (7 oz) 🌱 Grilled Plantain Purée, Sautéed Vegetables, Guajillo Wafer</p> <p>Catch of the Day (6 oz) 🌶️ 🐟 🌱 Local Catch Fish Seasoned with Guajillo Pepper, Red Bell Pepper Puree</p> <p>Pork Belly (6 oz) 🌱 Crispy Pork Belly, Green Pipián Mole, Purslane Salad</p> <p>Beef Filet (8 oz) Bearnese Sauce with Dry Arbol Pepper, Marinated with Dry Spices and Peppers Demi Glace, Pont Neuf Potatoes</p>	<p>\$890</p> <p>\$570</p> <p>\$490</p> <p>\$1,600</p>
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SPECIALTIES

<p>Vegetarian Mexican Lasagna 🌱 🍄 🌶️ Stuffed with Poblano Pepper, Zucchini, Tomato, Beans Sauce Seasoned with Dry Pepper, Tofu, Pickled Onion</p> <p>Grilled Chicken (7 oz) 🌶️ 🌱 Seasoned with Garlic and White Pepper, Spinach & Cilantro Creamy Rice</p> <p>Grilled Octopus (6 oz) 🌱 🍄 🌶️ Potato Purée with Xkatic Pepper, Yucatan’s Recado Negro Sauce</p> <p>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 🌱 \$300</p>	<p>\$280</p> <p>\$520</p> <p>\$980</p>	<p>Local Lamb Barbacoa (5 oz) 🌱 Nine Hours Steam, Onion, Coriander, Melted Mozzarella Cheese Over Corn Tortilla</p> <p>Duck Magret (7 oz) 🌶️ 🌱 🍄 Plum Adobo- Demi Glace, Buttered Plums, Arugula</p> <p>Fresh Local Caught Fish 🐟 <i>Per Ounce</i> Market Price</p> <p>Live Lobster 🦞 <i>Per Ounce</i> Market Price</p>	<p>\$850</p> <p>\$1,100</p> <p>Market Price</p> <p>Market Price</p>
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