

DINNER

COLD APPETIZERS & SALADS

Guacamole   	\$240	Fish Ceviche with Habanero Ash (4 oz)    	\$320
Made on the Table		Fresh Fish, Marinated with Lemon, Habanero Chili and Tortilla Ashes, Chili Mayonnaise, Roasted Onion, Avocado, Serrano Chili Sliced and Cilantro	
Fresh Salad   	\$210	Tuna Tiradito (3 oz)   	\$320
Mixture of Frisee Lettuce, Orange and Grapefruit Supremes, Fennel, Pomegranate and Basil		Serrano Chili, Green Apple, Grapefruit, Mint, Chili Oil and Mango Compote	
Kale Salad  	\$260		
Kale Lettuce, Grapefruit Supremes, Apple and Mint Jam, Xoconostle Compote and Orange Vinaigrette			



HOT APPETIZERS

Prawn Taco (5 oz)  	\$290	Seafood Empanada (4 oz)    	\$190
Seasoned Prawns with Garlic, Handmade Corn Tortilla, Beans Puree, Pickled Onions, Hoja Santa Leaf		Stuffed with Seafood, Seasoned with Garlic and Onion, Served with Cotija Cheese, Green Sauce and Cabbage with Pickled Onion	
Melted Cheese (4 oz)  	\$270	Duo of Salbute and Gordita (4 oz) 	\$180
Triology of Mexican Cheese, Green Sauce and Taco Sauce		Skirt Steak, Pork Carnitas, Cotija Cheese, Sour Cream, Avocado, Lettuce, Cilantro and Green Sauce	
Baja Taco (3 oz)   	\$260	Blanca Blue Nachos (4 oz) 	\$340
Fried Fish with Beer Tempura, Habanero Mayonnaise, Mexican Sauce with Cabbage		Bean Sauce Spiced with Epazote, ChiliMeat, Cheese Mix, Guacamole and Mexican Sauce	
Gringa (4 oz)	\$250		
Fresh Creole Corn Tortilla, Oaxaca Cheese Crust, Angus Skirt Steak, Roasted Onion and Lemon			



SOUPS

Stone Soup (5 oz)   	\$280	Roasted Corn Chowder   	\$180
Shrimp, Octopus, Mussel Prawn, Fish and Scallops, Roasted Tomatoe and Vegetables Sauce		Acompanied with Roasted Baby Corn, Truffle Oil, Corn Polenta and Serrano Chili	
Lime Soup (2 oz) 	\$180	Tortilla Soup  	\$180
Traditional Yucatan Soup, served with Shredded Chicken, Crispy Corn Tortilla, Bell Peppers, Coriander and Roasted Lima Sliced		Guajillo Chili, Sour Cream, Panela Cheese, Avocado and Cilantro	



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

Salmon with Chili Nage (6 oz) 
Eureka Lemon Slices, Sauteed Zucchini,
Almond Butter, Served with Dried Chili Nage

\$460

Shrimp Risotto with Huitlacoche
and Tartufo (6 oz) 

\$290

Huitlacoche Risotto, Tartufo, Parmesan
Cheese, Lemon and Truffle Oil

Chicken Enchiladas (6 oz) 
Tomatoe and Chipotle Sauce, Double Cream
Cheese and Avocado

\$290

Beef Short Rib (9 oz) 
Birria, Roasted Onion, Sweet Potato Sticks
and Grilled Corn

\$850

Catch of the Day (6 oz) 
Fresh Catch of The Day, Green Mole,
Crispy Hoja Santa Leaf and Cilantro

\$540

Cochinita Pibil (6 oz) 
Traditional Yucatecan, Served on Banana Leaf,
Accompanied by Xnipec and Fresh Corn Tortillas

\$390

Enmoladas (6 oz) 
Corn Tortilla Stuffed with Chicken, Covered
with Delicious Mole Colorado Sauce, Double
Cream Cheese and Cream From the Farm

\$480



SPECIALTIES

Smoked Cauliflower (6 oz) 
Smoked Cauliflower Sliced, Cauliflower Puree,
Served with Demiglas Sauce

\$280

Rib Eye Fajitas (30 oz) 
Bellpeppers Sticks Marinated with House Sauce,
Accompanied with Guacamole, Mexican Sauce,
Cream From the Farm, Cheese Mix.

\$540

Chicken in Adobo Sauce (6 oz) 
Marinated Chicken, Potato Foam, Cabbage Salad
and Roasted Baby Vegetables

\$360

Puerto Progreso Octopus (6 oz) 
Heirloom Tomatoe, Accompanied by a Citrus
Sauce and Capers

\$540

Cabrito Norteño (6 oz)
Cabrito Marinated in Salmuera, Accompanied
with Caramelized Onion, Pea Puree, Cauliflower
Puree, Plum Puree and Dark Beer Sauce

\$540

Rabbit Tamal (2 oz) 
Farm Rabbit, Marinated with Tomatoe Sauce,
Accompanied by Chochoyotes

\$340

Beef Tenderloin (8 oz) 
USDA Beef Fillet, Chichilo Mole Sauce,
Onion Sauce, Confit Vegetables, Radish,
Purslane and Herb Butter

\$1,100

Whole Fresh Fish 
Citrus Creamy Rice, Served with Grilled
Vegetables and Tropical Salad

Price per ounce

Fresh Lobster 
Marinated with Garlic and Guajillo Chili,
Grilled Vegetables and Risotto

Market Price

Mexican Simmered Duck Meat (6 oz) 
Homemade Corn Tortillas with Hoja Santa
Leaf, Green Sauce, Salsa Macha, Roasted
Onion and Pork Rind

\$539



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE



SPICY

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