

DINNER

COLD APPETIZERS & SALADS

Guacamole



Made on the Table

\$240

Fresh Salad



Mixture of Frisee Lettuce, Orange and Grapefruit Supremes, Fennel, Pomegranate and Basil

\$210

Kale Salad



Kale Lettuce, Grapefruit Supremes, Apple and Mint Jam, Xoconostle Compote and Orange Vinaigrette

\$260

Fish Ceviche with Habanero Ash



\$320

Fresh Fish, Marinated with Lemon, Habanero Chili and Tortilla Ashes, Chili Mayonnaise, Roasted Onion, Avocado, Serrano Chili Sliced and Cilantro

Tuna Tiradito



\$320

Serrano Chili, Green Apple, Grapefruit, Mint, Chili Oil and Mango Compote



HOT APPETIZERS

Prawn Taco



\$290

Seasoned Prawns with Garlic, Handmade Corn Tortilla, Beans Puree, Pickled Onions, Hoja Santa Leaf

Melted Cheese



\$270

Triology of Mexican Cheese, Green Sauce and Taco Sauce

Baja Taco



\$260

Fried Fish with Beer Tempura, Habanero Mayonnaise, Mexican Sauce with Cabbage

Gringa



\$250

Fresh Creole Corn Tortilla, Oaxaca Cheese Crust, Angus Skirt Steak, Roasted Onion and Lemon

Seafood Empanada



\$190

Stuffed with Seafood, Seasoned with Garlic and Onion, Served with Cotija Cheese, Green Sauce and Cabbage with Pickled Onion

Duo of Salbute and Cordita



\$180

Skirt Steak, Pork Carnitas, Cotija Cheese, Sour Cream, Avocado, Lettuce, Cilantro and Green Sauce

Blanca Blue Nachos



\$340

Bean Sauce Spiced with Epazote, Chili Meat, Cheese Mix, Guacamole and Mexican Sauce



SOUPS

Stone Soup



\$280

Shrimp, Octopus, Mussel Prawn, Fish and Scallops, Roasted Tomatoe and Vegetables Sauce

Roasted Corn Chowder



\$180

Acompanied with Roasted Baby Corn, Truffle Oil, Corn Polenta and Serrano Chili

Lime Soup



\$180

Traditional Yucatan Soup, served with Shredded Chicken, Crispy Corn Tortilla, Bell Peppers, Coriander and Roasted Lima Sliced



Tortilla Soup



\$180

Guajillo Chili, Sour Cream, Panela Cheese, Avocado and Cilantro



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

Salmon with Chili Nage (6 oz)   	\$460	Catch of the Day (6 oz)  	\$540
Eureka Lemon Slices, Sauted Zucchini, Almond Butter, Served with Dried Chili Nage		Fresh Catch of The Day, Green Mole, Crispy Hoja Santa Leaf and Cilantro	
Shrimp Risotto with Huitlacoche and Tartufo (6 oz)  	\$290	Cochinita Pibil (6 oz)  	\$390
Huitlacoche Risotto, Tartufo, Parmesan Cheese, Lemon and Truffle Oil		Traditional Yucatecan, Served on Banana Leaf, Accompanied by Xnipec and Fresh Corn Tortillas	
Chicken Enchiladas (6 oz)  	\$290	Enmoladas (6 oz)  	\$480
Tomatoe and Chipotle Sauce, Double Cream Cheese and Avocado		Corn Tortilla Stuffed with Chicken, Covered with Delicious Mole Colorado Sauce, Double Cream Cheese and Cream From the Farm	
Beef Short Rib (9 oz) 	\$850		
Birria, Roasted Onion, Sweet Potato Sticks and Grilled Corn			

SPECIALTIES

Smoked Cauliflower (6 oz)   	\$280	Rabbit Tamal (2 oz)  	\$340
Smoked Cauliflower Sliced, Cauliflower Puree, Served with Demiglas Sauce		Farm Rabbit, Marinated with Tomatoe Sauce, Accompanied by Chochoyotes	
Rib Eye Fajitas (30 oz) 	\$540	Beef Tenderloin (8 oz) 	\$1,100
Bellpeppers Sticks Marinated with House Sauce, Accompanied with Guacamole, Mexican Sauce, Cream From the Farm, Cheese Mix.		USDA Beef Fillet, Chichilo Mole Sauce, Onion Sauce, Confit Vegetables, Radish, Purslane and Herb Butter	
Chicken in Adobo Sauce (6 oz) 	\$360	Whole Fresh Fish   	Price per ounce
Marinated Chicken, Potato Foam, Cabbage Salad and Roasted Baby Vegetables		Citrus Creamy Rice, Served with Grilled Vegetables and Tropical Salad	
Puerto Progreso Octopus (6 oz)  	\$540	Fresh Lobster   	Market Price
Heirloom Tomatoe, Accompanied by a Citrus Sauce and Capers		Marinated with Garlic and Guajillo Chili, Grilled Vegetables and Risotto	
Cabrito Norteño (6 oz)	\$540	Mexican Simmered Duck Meat (6 oz)   	\$539
Cabrito Marinated in Salmuera, Accompanied with Caramelized Onion, Pea Puree, Cauliflower Puree, Plum Puree and Dark Beer Sauce		Homemade Corn Tortillas with Hoja Santa Leaf, Green Sauce, Salsa Macha, Roasted Onion and Pork Rind	

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 GOURMET
CULINARY

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