



STARTERS

<p>GUACAMOLE  </p> <p>Our signature house-made guacamole, finished with a hint of fresh lime with corn chips</p>	265	<p>COCONUT MILK CEVICHE 6 oz  </p> <p>Fish marinated in coconut milk, lime juice, ginger, green apple, habanero chili, red onion and chili oil.</p>	360
<p>CHIPS & SALSA </p> <p>Tomato, onion, and cilantro mix with a touch of lime juice, served with corn chips.</p>	260	<p>TUNA TARTARE 3.5 oz  </p> <p>Served over thin cucumber slices with avocado, pickled onion and soy vinaigrette.</p>	360
<p>CRUDITÉS </p> <p>Selection of fresh vegetables with tzatziki, eggplant and chickpea dips</p>	260	<p>VUELVE A LA VIDA 6 oz  </p> <p>Octopus, shrimp, and scallops with avocado and a spicy cocktail sauce.</p>	680
<p>ROOFTOP SALAD</p> <p>Lettuce, caramelized onion, crispy bacon and gorgonzola cheese dressing.</p>	280	<p>TUNA SASHIMI 3.5 oz </p> <p>With masago, avocado, eel sauce and wasabi.</p>	360
<p>TRADITIONAL CAESAR 3.5 oz</p> <p>Our version of the classic salad with grilled chicken and house-made Caesar dressing.</p>	380	<p>RED AGUACHILE 5 oz  </p> <p>Shrimp marinated in lime juice, served with cucumber, onion, avocado and cilantro.</p>	220
<p>BEET SALAD </p> <p>Roasted goat cheese mousse, baby arugula, orange supremes, cherry tomatoes, pistachios, and candied walnuts with a balsamic and vanilla vinaigrette.</p>	280	<p>NEW YORK AGUACHILE 10 oz </p> <p>Seared Black Angus NY with black sauce with cucumber and tomatillo, pickled onion, and creamy avocado.</p>	630
<p>AVOCADO TIMBALE </p> <p>Marinated with ponzu sauce, served over sweet potato with basil pesto and tapioca crisp.</p>	290	<p>CAULIFLOWER CEVICHE </p> <p>Cauliflower marinated in lime with cucumber, tomato, cilantro, red onion, roasted garlic oil and avocado.</p>	260

SNACKS

NACHOS

• Classics	280
• Chicken	360
• Shrimp	490
• Beef	490

QUESADILLAS

• Classics	280
• Chicken	360
• Shrimp	450
• Beef	450

BURRITOS

• Chicken	410
• Shrimp	460
• Beef	450

FAJITAS

• Chicken	340
• Shrimp	490
• Beef	490

CHICKEN (6 oz) | SHRIMP (6 oz) | BEEF (6 oz)

<p>COCONUT SHRIMP 3.5 oz </p> <p>Crispy shrimp served with mango and tequila chutney.</p>	510	<p>ONION RINGS</p> <p>Crispy onion rings served with house-made sauces.</p>	290
<p>CHICKEN POPS 6 oz</p> <p>Chicken bites with chipotle mayo.</p>	420	<p>ROOFTOP BURGER 7 oz </p> <p>Angus beef burger topped with caramelized onion, camembert cheese, bacon, and roasted jalapeño dressing. Served with French fries.</p>	485
<p>CRISPY FISH SANDWICH 4 oz </p> <p>Assorted seeds bun, baby spinach, alfalfa sprouts, pickles, tartar sauce, and onion rings.</p>	380	<p>SHRIMP BURGER 7 oz  </p> <p>With pepper jack cheese, pickles, and roasted jalapeño dressing. Served with French fries.</p>	485
<p>CRUSTED TUNA 4 oz </p> <p>Yellowfin tuna with confit tomatoes, roasted endives and peanut sauce.</p>	480		

 HEALTHY  FISH  SEAFOOD  VEGAN  VEGETARIAN  GLUTEN FREE  SPICY

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.

Premium Culinary  20% discount for All-Inclusive and Meal Plan guests.



LUNCH

PREMIUM CULINARY

CATCH OF THE DAY

(Whole Fish) (Per kilo) (Seasonal)

Served with white rice and grilled vegetables.

\$M/P

BUTCHER SPECIAL PLATTER

(Serves 2-4 people)

Angus New York skewers (10 oz), chistorra sausage (10 oz), chicken breast (7 oz), and rack of lamb (7 oz), served with grilled vegetables.

3,450

SPECIAL SEAFOOD PLATTER

(Serves 2-4 people)

Butter and garlic lobster tail (10oz), Colossal shrimp (7 oz) and octopus (8 oz), served with grilled vegetables and creamy risotto.

4,600

LOBSTER TAIL

Grilled with butter and garlic, served with creamy risotto, asparagus, carrots, zucchini and cherry tomatoes.

M/P

SPECIALTIES

GRILLED OCTOPUS "ZARANDEADO" STYLE

Char-grilled octopus served with confit potatoes and smoked fine-herb aioli. 5 oz

380

SERRANO HAM PIZZA

Pomodoro sauce, cheese blend, Serrano ham, arugula and pesto.

390

"AL PASTOR" FISH 7 oz

Catch of the day marinated in adobo al pastor, with pickled onion, pineapple purée and green salad.

480

MARGHERITA PIZZA

Pomodoro sauce, cheese blend, sun-dried tomatoes, and fresh basil.

320

TACO SAMPLER 4 oz

- Baja-style fish taco 
- Grilled shrimp zarandeado 
- Beef s with Mexican salsa
- Veggie Jicama Tacos 

380

380

380

360

FOUR CHEESE PIZZA

Pomodoro sauce, mozzarella, pepper jack, goat cheese and blue cheese.

390

CHICKEN GYROS 4 oz

Marinated chicken with cream cheese, avocado, lettuce, tomato, onion and tzatziki

310

ROOFTOP CLUB SANDWICH 4 oz

Our version of the traditional club sandwich.

485

DESSERT

LEMON TART

Vanilla cookie crust topped with lemon cream and brûléed meringue.

260

SORBETS

Lychee, lime, mango.

360

PANNA COTTA

Classic panna cotta, served with red berries and coconut ice cream.

260

ICE CREAM BASKET

Coconut, vanilla, strawberry, chocolate and green tea

360



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