



MEXICAN CUISINE

LUNCH

APPETIZERS

- Green Salad (11oz)



\$240

Passion Fruit Honey, Mozzarella Cheese, Toasted Seeds, Garlic Bread Flakes, Cucumber, Asparagus
- Burrata (4oz)



\$320

Heirloom Tomatoes, Creamy Basil Pesto, Balsamic Vinegar, Olive Oil
- Spinach and Goat Cheese Salad (11oz)



\$280

Beef Jerky, Pico de Gallo with Black Bean, Chipotle Tlayuda
- Pico de Gallo (4oz)



\$240

Heirloom Tomatoe, Jicama, Orange, Cucumber, Pineapple, Peanut, Baby Arugula and Worm Salt Dressing



TACOS

(3 per serving)

- Pork Belly (7oz)



\$320

Spicy Mango Sauce, Creamy Avocado, Radish, Coriander, Tomato Sauce
- Cecina (4oz)



\$290

Grilled Cured Beef Jerky, Accompanied by Avocado, Nopal and Salsa Borracha
- Breaded Shrimp (4oz)



\$290

Sour Cabbage and Bacon Salad, Sriracha Mayonnaise, Masago, Avocado, Flour Tortilla
- Lobster (7oz)



\$1,250

Grilled Lobster with a Variety of Peppers and Mozzarella Cheese Crust in Flour Tortilla
- Marinade Shrimps (5oz)



\$320

Marinade Shrimp in Mozzarella Cheese-Crusted Flour Tortillas



TOSTADAS

- Aguachiles Trilogy (9.5oz)



\$280

Shrimp with Green Apple Sauce, Scallop with Passion Fruit Sauce, Catch of the Day with Pepper Sauce
- Lobster Green Ceviche (5oz)



\$1,250

Lime-Tanned Lobster, Tomato, Onion, Cilantro, Serrano Pepper Dressing
- Yellow Ceviche (5oz)



\$280

Catch of the Day, Yellow Pepper Milk, Red Onion, Cucumber, Cherry Tomato, Puffed Corn
- Octopus Ceviche (4oz)



\$340

Roasted in Coriander Marinade, Cucumber, Jicama, Red Onion, Avocado and Tomato
- Salmon Tiradito (5oz)



\$280

Green Aguachile, Mixed Salad
- Peruvian Shrimp (5oz)



\$280

Peruvian Style Shrimp, Variety of Peppers, Cucumber, Red Onion, with Salsa Macha
- Tuna Tostada (5oz)



\$280

Tuna, Avocado, Red Onion, Cherry Tomatoe, Lemon Vinaigrette and Serrano Pepper Dressing Salad
- Lobster Tostada (5oz)



\$1,250

Lobster in Green Aguachile, Cherry Tomatoe, Cucumber, Avocado and Red Onion



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.



MEXICAN CUISINE

LUNCH

SOUPS & CREAMS

Mushroom Cream (7oz)   \$220
Served in Homemade Loaf, Dried Chili Oil, Cheese Crusted

Chicken Soup (7oz)  \$220
White Rice, Coriander, Avocado, Tomato, Onion, Lemon

PASTAS

Pesto Spaguetti (5.5oz)  \$320
Grilled Shrimp, Grana Padano Cheese, Basil, Cherry Tomatoes

Penne Frutti di Mare (8.5oz)   \$420
Octopus, Catch of the Day, Shrimp, Prawns and Mussels in White Wine with Shallots and Clam Chowder



MAIN COURSES



Blanca Blue Enchiladas (7oz)  \$320
Handmade Tortilla, Stuffed with Chicken, Bathed in House Green Sauce and Gratin Cheese

New York Roast (9oz)  \$650
Select Grilled Cut, Accompanied by Lemon Pepper Wedge Potatoes, and Roasted Vegetables

Blanca Blue Hamburger (7oz) \$340
Pressed Burger Meat, Onion Rings, Chilli Beans, Cheddar Cheese Sauce and Lemon Pepper French Fries

Wild Mushroom Quesadilla (4oz)   \$300
Handmade Tortilla Stuffed with Wild Mushrooms in Huitlacoche Sauce, Epazote and Quesillo, accompanied by Borracha Sauce

Pulled Pork Sandwich (180g) \$320
Sandwich of Juicy Slow Cooked Pork, Coleslaw and Crispy Onions, Accompanied by French Fries

Catch of the Day in Santa Leaf (7oz)   \$460
Catch of the Day with Santa Leaf Aioli, Accompanied by Mixed Lettuce, Cherry Tomato, Cucumber, and Passion Fruit Vinaigrette

Prawns a la Diabla (33oz)    \$2,200
Grilled Prawns Marinated in Adobo Sauce, Mixed Salad

Almond Crusted Salmon (7oz)   \$440
Asparagus, Roasted Royal Lemon, Toasted Almond Butter, Tender Leaf Salad

Enchilpayado Octopus (7oz)    \$480
Roasted Octopus in Chilpaya Chili Sauce accompanied by Avocado Salad, Red Onion, Cilantro and Cherries

Come Back to Life (6oz)    \$1,000
Cocktail of Cooked Shrimp, Octopus, and 12 Oysters in their Shell, in Cocktail Shaker Sauce and Strong Root



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