

PREMIUM CULINARY

TACO CART

"Make your own taco"

Brought from Mexico City, the taco cart experience is unique with short rib Angus meat, pork belly kurobuta, the traditional meat al pastor, top sirloin Angus and the best artisan sausage. This experience pays tribute to a traditional Mexican taqueria

\$605 2 pax (550 g) | \$1,210 4 pax (1,100 g) | \$2,420 8 pax (2,200 g)

BEEF TARTAR INTOKU (85 g)

Classic beef tartare made at the table accompanied with Saratoga potatoes. Intoku beef originates from Kumamoto Prefecture in southern Japan. Akaushi is one of the four Japanese breeds that make up wagyu cattle

\$682 (with truffa \$77 extra per gram)

CATCH OF THE DAY

Catch of the day, cooked at the guest's choice Brought directly from the Caribbean Sea, by local fishermen and cooked in a stone oven

\$1,540 Per kilogram

FRESH TRUFFLE

The Italian black truffle grows on the ground near oak and birch trees, its color is black and brown on the outside, with reddish tones on the inside. The truffle is characterized by its intense aroma and delicate bitter taste. Its collection is carried out with the help of truffle canines and sharp machetes, taking care of the land to reuse part of the production to guarantee its reproduction

\$77 Per gram

RISOTTO WITH INTOKU BEEF (120 g)

Risotto with Deep shrimp bisque accompanied by intoku beef, baby vegetables and seasonal leaves

\$1,078

DISHES RECOMMENDED BY THE CHEF TO PUT TRUFFLE

Carnivorous Pizza | Soyu Ramen | Bianco 4 Formaggi Pizza | Shrimp Skewers | Octopus Taco | Green Bean Taco | Pulled Pork | Caprese | Mediterranean Salad



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.