

APPETIZER

<b>MIRAFLORES</b> 🌱🌿 Salad Organic Lettuce, Cherry Heirloom, Artichoke Heart, Onion in Red Wine, Mixed Sprouts	280	<b>MELTED CHEESE</b> 3oz 🌶️ Manchego Cheese, Mexican Chorizo, Flour Tortilla, Sprouts	290
<b>QUINOA SALAD</b> 🌱🌿 Almonds, Walnuts, Raisins, Blueberries, Mint, Orange Vinaigrette, Mixed Sprouts	280	<b>SHRIMP AGUACHILE</b> 5oz 🌶️ Lemon Pickled Shrimp, Red Onion, Cucumber, Cilantro, Chiltepin, Avocado Mousse	390
<b>ZAPOTLANEJO TOAST</b> 4oz Ground Beef, Potato, Carrot, Lettuce, Cream, Cheese Beans, Tortilla	300	<b>TUNA TOAST</b> 4oz 🐟 Blue Corn Tostada, Sesame Oil, Avocado, Peanut, Lemon	290
<b>GUACAMOLE &amp; PORK BELLY</b> 3oz Mashed Avocado, Tomato Pickle, Onion, Cilantro, Pork Crackling	390	<b>SMOKED MARLIN QUESADILLAS</b> 4oz 🌶️ Manchego Cheese, Avocado, Lime, Pico de Gallo Sauce, Chipotle	390
<b>DUCK ENCHILADAS</b> 3oz 🌱 Duck Carnitas, Sauce Pipian, Purslane, Cream, Cheese, Sprouts, Cherry Tomato, Pumpkin Seed	360	<b>ZAMA CHILI</b> 🌶️ Poblano Chili, Oaxaca Cheese, Cream, Red Sauce, Epazote Marmelade, Sprouts	280



CEVICHEs & SOUPS

<b>CARIBBEAN CEVICHE</b> 4oz 🐟 Fish, Lemon Juice, Tomato, Red Onion, Cilantro, Cucumber, Carrot, Chiltepin, Avocado, Mango, Garlic Oil	390	<b>TORTILLA SOUP</b> Tomato Broth, Pork Crackling, Cream, Epazote, Tortilla	180
<b>ASPARAGUS CREAM</b> Almond, Toasted, Crouton, Mixed Sprouts	180		

MEXICAN PLATTER

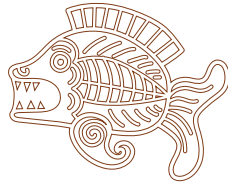
420

<b>SOPE</b> 3oz 🌶️ Chicken Tinga, Chipotle Chili, Onion, Cream, Cheese	<b>SALBUTE</b> Corn Tortilla, Black Bean, Onion, Cream, Cheese
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🐟 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.



COUNTRY SPECIALTIE

<b>SALMON</b> 6oz	420	<b>SHRIMP</b> 6oz	450
Almond and Nugget Tapenade, Asparagus, Garlic, Salmon Roe, Pumpkin Seed, Sprouts		Potato, Onion, Requeson, Huazontle, Jamaica Sauce	
<b>SHORT RIB</b> 10oz	650	<b>BREADED TUNA</b> 5oz	420
Roasted Vegetables, Sweet Potato Puree, Agave Sauce		Spinach, Onion, Tomato, Tamarind, Sprout	
<b>ZARANDEADO OCTOPUS</b> 5oz	590	<b>SANTA ROSA CHICKEN</b> 5oz	490
Sweet Potato Puree, Agave Honey, Zucchini, Carrot		Mole, Sesame, Mexican Rice, Onion, Sprouts	
<b>LAMB OSSOBUCO</b> 13oz	590	<b>HUARACHE &amp; RIB EYE</b> 12oz	590
Dry Broad Beans Cauliflower, Blueberry Sauce, Potato, Sprouts, Green Beans		Beans, Corn Dough, Pastor Sauce, Pineapple, Onion, Green Sauce, Cilantro	
<b>PORK SHANK</b> 21oz	650	<b>GANDHI VEGAN RICE</b>	420
Axiote, Pepper, Banana Puree, Red Onion, Jamaica Compote		Beans, Carrot, Onion, Garlic, Tomato Sauce, Spices	
<b>BEEF BONE MARROW</b> 7oz	600	<b>CALLOS ENSENADA</b> 4oz	580
Octopus Chorizo, Cambay Onion, Avocado, Parmesan Cheese, Tortillas		Roasted Endive, Caramelized Corn, White Butter, Tapioca	

CHEFS EXPRESSIONS

Ask Your Server 750

<b>LOBSTER TAIL</b>	Market Price	<b>LOBSTERS</b>	Market Price
Garlic, Butter, Vegetables, Rice, Zarandeado		Garlic, Butter, Vegetables, Rice, Zarandeado	



WHOLE FISH (For 2 Persons)

Ask Your Server for the Catch of the Day Market Price

<b>ZARANDEADO</b>	Market Price	<b>OVEN PREPARATION</b>	Market Price
Garlic, Butter, Vegetables, Rice, Zarandeado		Garlic, Butter, Vegetables, Rice, Zarandeado	

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