



MEXICAN CUISINE

DINNER

COLD APPETIZERS & SALADS

Guacamole with Tortilla Chips (4 oz)



\$160

Pico de Gallo, Avocado, Serrano Pepper, Lemon, Salt \*Side Table Service

Kale Salad (4 oz)



\$200

Double Cream Cheese, Grapefruit, Apple, Mint, Xoconostle Compote, Orange Vinaigrette

Beet Salad (4 oz)



\$220

Mix of Lettuce, Citrus Supreme, Orange Honey, Beet and Goat Cheese

Fish Ceviche with Habanero Ash (4oz)



\$240

Fresh Fish, Marinated with Lemon, Habanero Chili and Tortilla Ashes, Chili Mayonnaise, Roasted Onion, Avocado, Serano Chili and Coriander

Tuna Tiradito (3 oz)



\$220

Serrano Pepper, Green Apple, Grapefruit, Mint, Chilli Oil, Mango Compote



HOT APPETIZERS

Baja Fish Taco (3 oz)



\$220

Beer Tempura, Habanero Chili Mayonnaise, Mexican Sauce with Cabbage

Duo of Salbute and Gordita



\$240

Flank Steak 2 oz, Pork Carnitas 2 oz, Cotija Cheese, Sour Cream, Avocado, Lettuce, Coriander, Green Sauce

Melted Cheese (4 oz)



\$220

Blend Cheese, Green Sauce, Chargrilled Sauce

Blanca Blue Nachos (8 oz)



\$220

Topped with a Bean Sauce with Epazote, Chilibeans, Cheese Mix, Guacamole and Pico de Gallo

Gringa (4 oz)

\$260

Stuffed with Flank Steak, Gratinated with Cheese, Guacamole, Chargrilled Sauce and Grilled Cambray Onions

Chicken Enchiladas (4 oz)



\$220

Tomato and Chipotle Sauce, Avocado, Double Cream Cheese

SOUPS

Stone Broth (4 oz)



\$240

Shrimp, Prawn, Octopus, Mussel, Clam, Fish, Roasted Tomato Broth and Vegetables

Roasted Corn Cream (4 oz)



\$220

Corn Grains, Crunchy Corn, Epazote Leaf Fritter

Tortilla Soup (4 oz)



\$200

Guajillo Pepper, Sour Cream, Panela Cheese, Avocado, Coriander



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

DINNER

MAINS

Salmon with Chili Nage (6 oz) \$420  
Tomato Confit, Spinach, Sautéed Zucchini,  
Butter Almond

Corn and Pork Confit Puff Pastry (6 oz) \$420  
Pink Mole, Coriander Bud, Red Onion, Avocado  
Mousse, Cream, Cheese and Black Sesame Seeds

Enmoladas (6 oz) \$340  
Corn Tortilla Stuffed with Chicken, Topped  
with Mole, Cream, Double Cream Cheese and  
Handmade Cream

Pibil Pork Stew (8 oz) \$340  
Bean Puree, Pickled Red Onion, Coriander Leaf,  
Xnipec

Catch of the Day (6 oz) \$420  
Green Pipian, Santa Leaf and Coriander Foam

Beef Fillet with Black Chichilo (8 oz) \$650  
Onion Sauce, Vegetables Confit, Radish,  
Purslane

Short Rib (6 oz) \$420  
Boneless Ribs With Birria Sauce, Grilled  
Onion, Sweet Potato Sticks, Grilled Corn

Shrimp Risotto with Huitlacoche and Tartuffe (6 oz) \$400  
Corn Mushroom Risotto, Tartuffe, Parmesan  
Cheese, Cured Lemon, Truffle Oil

SPECIALTIES

Garlic Shrimp (6 oz) \$420  
Encrusted and Sautéed with Guajillo Chilli,  
White Rice and Vegetables

Grilled Prawn (Per Ounce) Market Price  
White Rice, Beans and Mixed Salad

Molcajete Blanca Blue (33 oz) \$1,600  
Flank Steak, Chorizo, Rib Eye, Cactus, Onion,  
Roasted Panela, Molcajete Sauces,  
Beans and Quesadilla

Fajitas Poblanas (6 oz) \$380  
Flank Steak, Poblano Pepper, Onion, Grilled Corn

Grilled Octopus (6 oz) \$620  
Mashed Potatoes, Epazote Leaf Oil, Vegetables,  
Zucchini, Brocoli, Carrot

Whole Lobster (Per Ounce) Market Price  
• Rosarito: Butter, Beans and Rice  
• Gratined: Shrimp Ragu, Rice and Vegetables  
• Butter & Garlic: Rice and Vegetables

Cauliflower (8 oz) \$200  
Roasted with Thyme and Garlic Oil accompanied  
by Mushroom Gravy and Cauliflower Purée

Grilled Fish (Per Ounce) Market Price  
Rice, Beans, Mixed Salad, Vegetables and  
Traditional Mexican Sauce



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