









LUNCH

APPETIZERS

- Green Salad** (11oz)  \$220
 Passion Fruit Honey, Goat Cheese, Toasted Seeds, Garlic Bread Flakes, Cucumber, Asparagus
- Burrata** (4oz) \$340
 Heirloom Tomatoes, Creamy Basil Pesto, Balsamic Vinegar, Olive Oil
- Guacamole** (4oz)  \$140
 Beef Jerky, Pico de Gallo with Black Bean, Chipotle Tlayuda
- Smoked Watermelon Gazpacho** (7oz)   \$220
 Crab, Purple Cucumber, Basil and Piquillo Pepper Salad









TOSTADERÍA

- Aguachiles Trilogy** (9.5oz)    \$260
 Shrimp with Green Apple Sauce, Scallop with Passion Fruit Sauce, Mahi Mahi with Pepper Sauce
- Tuna** (4oz)    \$260
 In a Citrus Plum Sauce, Mango and Ginger Emulsion, Roasted Avocado, Serrano Pepper, Onion, Cucumber
- Shrimp Tiradito** (4oz)    \$260
 Marinated in Coconut Milk, Coriander, Chlorophyll, Red Onion
- Octopus Ceviche** (4oz)   \$320
 Roasted in Coriander Marinade, Cucumber, Jicama, Red Onion, Avocado and Tomato



CLASSICS

- Beef Hamburger** (9oz) \$360
 Grilled Portobello and Onion, Cheddar Cheese, Tomato, French Fries
- Crusted Denver Steak** (5oz)     \$420
 INTOKU Vintage Akaushi Wagyu Beef, Guacamole, Handmade Tortillas, Chipotle Sauce and grilled onions
- Chicken Sandwich** (6oz) \$260
 Breaded Chicken Breast, Tomato Compote, Avocado, Tartar Sauce and French Fries
- Grilled Melted Cheese** (7oz)   \$320
 Monterey Jack Jalapeño Cheese, Argentine Sausage, Flour Tortillas, Roasted Sauce


TACOS

(3 per serving)

- Pork Belly** (7oz)  \$340
 Spicy Mango Sauce, Creamy Avocado, Radish, Coriander, Tomato Sauce
- Duck** (4oz)  \$360
 Cooked in Soya Molasses, Caramelized Onion, Roasted Pepita, Coriander, Radish
- Breaded Shrimp Tacos** (4oz) \$340
 Sour Cabbage and Bacon Salad, Sriracha Mayonnaise, Masago, Avocado, Flour Tortilla
- Crab Meat Flautas** (4oz)   \$360
 Fried tacos with Creamy Poblano Pepper, Brussels Sprouts, Mashed Sweet Onion, Radish, Watermelon



 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.


 GOURMET
 CULINARY

Immerse yourself in an extraordinary culinary experience. Seduce your senses with flavors and aromas from our specialties.

LUNCH

SOUPS & CREAMS

Roasted Tomato Cream (7oz)  
Toasted Quinoa with Eggplant, Goat Cheese and Basil

\$220

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

\$220

Chicken Soup (7oz) 
White Rice, Coriander, Avocado, Tomato, Onion, Lime

\$220



PASTAS

Beef Lasagna (4oz)
Beef Ragu, Tomato Sauce, Bechamel Sauce, Mozzarella and Parmesan Cheese

\$340

Spaguetti with Pesto (5.5oz) 
Grilled Shrimp, Grana Padano Cheese, Basil, Cherry Tomatoes

\$380

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

\$420



MAIN COURSES

Braised Chicken (17.5oz) 
Marinated in Pibil, Orange Butter, Mashed Potatoes and Provolone




\$340

Beef Tenderloin (7oz)
Baked Potato, Bacon Cream, Roasted Asparagus, Fine Herb Demiglace

\$420

Smoked Denver Steak (9oz)  
INTOKU Vintage Akaushi Wagyu Beef, Roasted Potato, Red Wine and Chocolate Sauce, Fried Onion Rings, Asparagus


\$690

Surf and Turf Hamburger (240g)   
INTOKU Vintage Akaushi Wagyu Beef, Shrimp and Crab on Activated Charcoal Black Bread, Dried Mushroom Mayonnaise and Arugula





\$520

Fish Fillet with Talla Sauce (7oz) 
Guajillo Pepper Marinade, White Rice, Fresh Salad, Melon & Mint Gel

\$380

Shrimp Confit (5.5oz)  
Garlic Chili, Apple Puree, Roasted Tomato Bisque, Potato Gratin

\$420

Seafood Pozole (8.8oz)    
Octopus, shrimp, mussels, guajillo broth, cabbage and coriander

\$440

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

\$460



FISH



SEAFOOD



VEGAN




VEGETARIAN



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