

DINNER

COLD APPETIZERS & SALADS

<p>Guacamole with Tlayudas 🌱🌱🌱</p> <p>Marinated with Mint, Tequila, Cactus Leaf, Cucumber</p> <p>Kale Salad 🌱🌱</p> <p>Goat Cheese, Grapefruit, Apple Jam, Mint, Xoconostle Compote, Orange Vinaigrette</p> <p>Tomato Salad 🌱🌱</p> <p>Heirloom, Cherrys, Green, Tomato Emulsion, Basil, Double Cream Cheese</p>	<p>\$220</p> <p>\$180</p> <p>\$180</p>	<p>Scallop Aguachile (4 oz) 🌱🌱🌱🌱</p> <p>Chargrilled Pineapple Aguachile, Marinated Toast with Pineapple Sauce, Garlic Flakes, Serrano Chili</p> <p>Tuna Tiradito (3 oz) 🌱🌱🌱</p> <p>Serrano Pepper, Green Apple, Grapefruit, Mint, Chilli Oil, Mango Compote</p> <p>Mushroom Stuffed Chili 🌱🌱</p> <p>Pea Sprout, Sautéed Mushrooms, Green Pípián, Pumpkin Seed, Coconut Cream</p>	<p>\$240</p> <p>\$200</p> <p>\$180</p>
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HOT APPETIZERS

<p>Baja Fish Taco (3 oz) 🌱🌱🌱</p> <p>Beer Tempura, Habanero Chili Mayonnaise, Mexican Sauce with Cabbage</p> <p>Melted Cheese 🌱</p> <p>Three Cheese Blend, Mushroom Tempura, Green Sauce, Chargrilled Sauce</p> <p>Plantain Turnovers (3 pcs) 🌱</p> <p>Stuffed with Corn Field, Sour Curd, Black Beans</p>	<p>\$240</p> <p>\$210</p> <p>\$180</p>	<p>Fried Piquillo Pepper Tuna 🌱</p> <p>Pumpkin Flower Tempura Stuffed with Oaxaca Cheese, Avocado Cream and Cambray Radish</p> <p>Duo of Salbute and Gordita 🌱</p> <p>Flank Steak 2 oz, Pork Carnitas 2 oz, Cotija Cheese, Sour Cream, Avocado, Lettuce, Coriander, Green Sauce</p>	<p>\$400</p> <p>\$220</p>
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SOUPS

<p>Stone Broth 🌱🌱</p> <p>Shrimp, Octopus, Mussel, Clam, Fish 5 oz, Epazote Broth, Guajillo, Carrot, Tomato</p> <p>Tortilla Soup 🌱🌱</p> <p>Guajillo Pepper, Sour Cream, Panela Cheese, Avocado, Coriander</p>	<p>\$210</p> <p>\$200</p>	<p>Roasted Corn Cream 🌱🌱🌱</p> <p>Corn Grains, Bread and Crunchy Corn, Epazote Fritter</p> <p>Crustaceans Bisque 🌱🌱</p> <p>Squash, Lemon, Coriander</p>	<p>\$210</p> <p>\$240</p>
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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.




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

DINNER


MAINS

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


\$450

Catch of the Day (6 oz) 
Watermelon Radish, Mixed Lettuce, Cous Cous
Salad, Mashed Cauliflower, Olive Oil

\$450

Shrimp Risotto with Huitlacoche and Tartuffe 
Huitlacoche Risotto, Tartuffe, Parmesan,
Cheese, Cured Lemon, Truffle Oil

\$400

Braised Pork Shank (10 oz) 
Bean Purée and Adobo Sauce, Pickled Red
Onion, Cilantro Leaf, Mexican Rice

\$450

Chicken Enchiladas (4 oz) 
Tomato and Chipotle Sauce,
Avocado, Cream Cheese

\$280

Beef Fillet with Black Chichilo (6 oz) 
Onion Sauce, Vegetables Confit,
Radish, Purslane

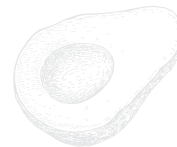
\$620

Short Rib (6 oz)
Beef Stew, Grilled Onion,
Sweet Potato Sticks, Grilled Corn

\$620

Chicken Confit (6 oz) 
Thigh, Pumpkin Seed Puree, Roasted Cambray


\$280



SPECIALTIES

Coconut Shrimp (6 oz) 
Fried and Crusted, Mashed Carrots,
Mango and Ginger Sauce

\$400

Spicy Grilled Octopus (6 oz) 
Sausage, Roasted Garlic Emulsion,
Chintextle Sauce

\$450

Pork belly & Green Tomatillo Stew (6 oz) 
Pork Rinds with Corn Dough Balls, Beans,
Radish, Serrano Chili

\$420

Duck Rinds and Mole (6 oz) 
Carrot, Potato Chips, Mole, Plantain Tortilla

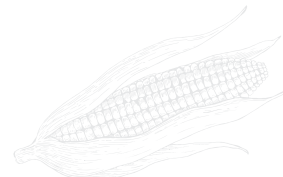
\$450


Grilled Fish (Per Ounce)  *Market Price*
White Rice, Refried Beans, Fresh Mixed Salad,
Grilled Vegetables, Traditional Mexican Sauce

Whole Lobster (Per Ounce)  *Market Price*
Risotto Funghi, Caper Meunière Sauce,
Shrimp Ragu, Confit Vegetables

Seafood Platter Blanca Blue 
Lobster 35 oz, Shrimp 6 oz, Lion's Paw
Scallops 5 oz, Octopus 5 oz, Mussels 5 oz,
Fish 5 oz, Fettuccini, Fruti Di Mare Saucet

\$4,750



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