

DINNER

COLD APPETIZERS & SALADS

- Guacamole with Tlayudas** 🌱🌱 \$240
 Marinated with Mint, Tequila, Cactus Leaf, Cucumber
- Scallop Aguachile** (3oz) 🌱🌶️🌶️ \$270
 Chargrilled Pineapple Aguachile, Marinated Toast on Pineapple Sauce, Garlic Flakes, Serrano Chili
- Beet Salad** 🌱🌱 \$200
 Roasted and dehydrated, Passion Fruit Honey, Sweet Potato Purée
- Tuna Ceviche** (4oz) 🌱🌶️🐟 \$250
 Sikil p'aak Sauce, Pea Purée, Serrano Chili, Radish, Coriander, Pumpkin Seeds
- Tomato Salad** 🌱🌱 \$250
 Green, Cherrys, Heirloom, Tomato Emulsion, Basil, Double Cream Cheese.



HOT APPETIZERS

- Baja Fish Taco** (2oz) 🐟🌶️🌶️ \$250
 Beer Tempura, Habanero Chili Mayonnaise, Mexican Sauce with Cabbage
- Shrimp Quinotto** (3oz) 🌱🌶️🌶️ \$340
 Pan Seared Shrimp, Quinotto with Vegetables, Red Bell Pepper Sauce and Mezcal
- Melted Cheese** 🌱 \$210
 Three Cheese Blend, Mushroom Tempura, Green Sauce, Chargrilled Sauce
- Squash Blossom** 🌱🌱 \$230
 Stuffed with Oaxaca Cheese, Seed Crust, Squash Blossom Emulsion, Chipotle Honey
- Plantain Turnovers** (3 pcs) 🌱 \$200
 Stuffed with Corn Field, Sour Curd, Black Beans



SOUPS

- Dry Noodle Soup** \$190
 Green Tomato Sauce with Acuyo Leaf, Cotija Cheese, Crumble Chicharron
- Cream Corn** 🌱🌱 \$200
 Esquite, Corn Bread, Crispy Corn, Fried Epazote
- Tortilla Soup** 🌱🌱 \$200
 Guajillo Pepper, Sour Cream, Panela Cheese, Avocado, Coriander
- Crustaceans Bisque** 🌶️🌱 \$210
 Squash, Lemon, 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.

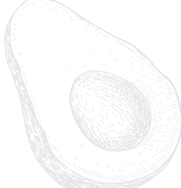


Immerse yourself in an extraordinary culinary experience. Seduce your senses with flavors and aromas from our specialties.

DINNER

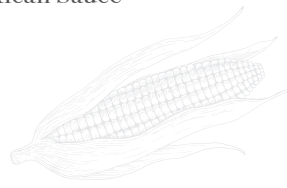
MAINS

<p>Salmon with Chili Nage (6 oz)   </p> <p>Tomato Confit, Spinach, Sautéed Zucchini, Butter Almond</p>	\$460	<p>Catch of the Day (6 oz)  </p> <p>Lemon Purée, Coriander and Orange Vinaigrette, Broccoli, Arugula</p>	\$570
<p>Leek Stuffed with Shrimp and Clams (6 oz)  </p> <p>Sautéed with Shallot, White Wine, Mushroom Sauce with Thyme</p>	\$540	<p>Braised Pork Shank (10 oz) </p> <p>Bean Purée and Adobo Sauce, Pickled Red Onion, Cilantro Leaf, Mexican Rice</p>	\$570
<p>Chicken Enchiladas (4 oz) </p> <p>Tomato and Chipotle Sauce, Avocado, Cream Cheese</p>	\$290	<p>Beef Fillet with Black Chichilo (6 oz) </p> <p>Onion Sauce, Vegetables Confit, Radish, Purslane</p>	\$550
<p>Short Rib (6 oz)</p> <p>Beef Stew, Grilled Onion, Sweet Potato Sticks, Grilled Corn</p>	\$850		




SPECIALTIES

<p>Coconut Shrimp (6 oz)  </p> <p>Fried and Crusted, Mashed Carrots, Mango and Ginger Sauce</p>	\$400	<p>Spicy Grilled Octopus (6 oz)   </p> <p>Sausage, Roasted Garlic Emulsion, Chintextle Sauce</p>	\$480
<p>Chicken Confit (6 oz)  </p> <p>Thigh, Pumpkin Seed Puree, Roasted Cambray Potato</p>	\$220	<p>Duck Rinds and Mole (6 oz) </p> <p>Carrot, Potato Chips, Mole with Fifty Ingredients, Plantain Tortilla</p>	\$430
<p>Pork belly & Green Tomatillo Stew (6 oz)  </p> <p>Pork Rinds with Corn Dough Balls, Beans, Radish, Serrano Chili</p>	\$420	<p>Whole Lobster (Per grams)   </p> <p>Risotto Funghi, Caper Menier Sauce, Shrimp Ragu, Confit Vegetables</p>	<i>Market Price</i>
<p>Grilled Fish (Per grams)    </p> <p>White Rice, Refried Beans, Fresh Mixed Salad, Grilled Vegetables, Traditional Mexican Sauce</p>	<i>Market Price</i>	<p>Seafood Platter Blanca Blue   </p> <p>Shrimp, Lion's Paw Scallops, Octopus, Mussels, Fish, Lobster, Fettuccini, Fruti Di Mare Sauce</p>	\$4,750



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