

DINNER

COLD APPETIZERS & SALADS

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

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

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



🐟 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)   \$460
Tomato Confit, Spinach, Sautéed Zucchini

Leek Stuffed with Shrimp and Clams (6 oz)   \$540
Sautéed with Shallot, White Wine, Mushroom Sauce with Thyme

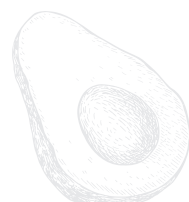
Chicken Enchiladas (4 oz)  \$290
Tomato and Chipotle Sauce, Avocado, Cream Cheese

Short Rib (6 oz) \$850
Beef Stew, Grilled Onion, Sweet Potato Sticks, Grilled Corn

Catch of the Day (6 oz)   \$570
Lemon Purée, Coriander and Orange Vinaigrette, Broccoli

Braised Pork Shank (10 oz)  \$570
Bean Purée and Adobo Sauce, Pickled Red Onion, Cilantro Leaf, Mexican Rice

Beef Filet with Black Chichilo (6 oz)  \$550
Onion Sauce, Vegetables Confit, Radish, Purslane







SPECIALTIES

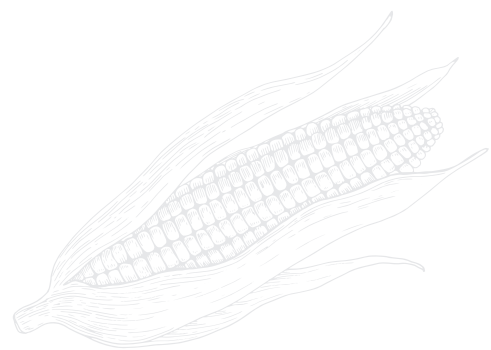
Coconut Shrimp (6 oz)   \$400
Fried and Crusted, Mashed Carrots, Mango and Ginger Sauce

Chicken Confit (6 oz)   \$220
Thigh, Mashed Squash, Roasted Cambray Potato


Pork belly & Green Tomatillo Stew (6 oz)   \$420
Pork Rinds with Cornd Dough Balls, Beans, Radish, Serrano Chili

Spicy Grilled Octopus (6 oz)    \$480
Sausage, Roasted Garlic Emulsion, Chintextle Sauce

Duck Rinds and Mole (6 oz)  \$430
Carrot, Potato Chips, Mole with Fifty Ingredients, Plantain Tortilla



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