

MEXICAN CUISINE

# LUNCH

### **SALADS** SEAFOOD Blanca Blue & 🚳 🛇 Shrimp Aguachile 😂 🥙 \$190 \$250 Lettuce, Roasted Watermelon, Almonds, Lime, Spicy Squid Ink Sauce, Onion, Walnuts, Yuzu Dressing, Goat Cheese Coriander, Avocado White Fish Tiradito 🗫 🥙 🎱 Burrata & Tomatoes \$320 \$280 Heirloom, Cherry, Basil Pesto, Passion Fruit Dressing, Seaweed, Olive Oil, Balsamic Vinegar Cambray Onion, Chili Morita Dust Tuna Ceviche 📀 🥙 Caesar \$190 \$200 Anchovy Bread, Parmesan, Radish, Pork Rind, Charred Serrano Homemade Dressing Chili Emulsion, Lime, Avocado Guacamole Fish Rind •• \$320 \$290 Cucumber, Jicama, Cherry Tomato, Beans, Lime, Pickled Onion, Spicy Macha Chili Coriander, Tlayudas Sauce, Corn Tortillas SANDWICHES **SOUPS** Beef Burger Cucumber Gazpacho 3 \$290 \$200

### Portobello Mushroom, Bacon, Chipotle Fennel, Cherry Tomatoes, Octopus, Dressing, French Fries Mint, Coriander, Greek Yogurt Tuna Burger 📀 Chicken Noodle \$300 \$150 Caramelized Onions and Walnuts, Cordiander, Lime, Red Onion, Chives, Tartar Sauce, French Fries **Boiled Egg** Garza % Cream of Mushroom \$150 \$450 Breaded Beef, Caramalized Tomatoes, Guajillo Chili Oil, Cheese Gratin, French Fries Basil in a Loaf of Bread

Avocado, Melted Cheese, Refried Beans, French Fries

Chicken Burrito

\$230

Roasted Tomato **% ♥** 

\$180

Eggplant, Quinoa, Basil, Goat Cheese













Premium Culinary \$\frac{1}{2}\$ 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.



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### TACOS (3 per Serving)

### Beef

Flour Tortillas, Flank Steak, Beans, Cabbage, Assorted Mexican Sauces

### Pork

Homemade Tortillas, Avocado, Coriander, Assorted Mexican Sauces

#### Duck \$320

Homemade Tortillas, Coriander, Radish, Assorted Mexican Sauces

Vegetarian 🍪 💪 \$560

> Mushrooms al Pastor, Pickled Onions, Coriander, Pineapple, Corn Tortillas

\$150

\$600

\$400

\$410

\$900

\$310

# **SPECIALTIES**

\$450

\$600

## Chicken Breast

Guajillo Chili Butter, Braised Leek, Xcatic Chilli, Fennel, Creamy Potatoes

### Daily Catch •

Cauliflower Purée, Orange Butter, Roasted Cabbage, Sautéed Beetroot, Asparagus

### Grilled Salmon

Pea Purée, Sautéed Vegetables, Tomato and Caper Sauce

### Seafood Rice & . . . . . . . . . . . . . . . . .

Shrimps, Octopus, Scallop, Crawfish, Mussels, Fish

#### Beef Tenderloin \$350

Baked Potato, Chili Demiglace, Seasonal Vegetables

### Tropical Shrimps 😂

Mango, Tamarind, Red Bell Pepper, Cherry Tomatoes, Coconut Sauce, White Rice

#### Spaghetti al Pesto 😂 \$460

Spicy Roasted Shrimps, Parmesan, Creamy Basil Pesto Sauce

# Kurobuta Pork Chop & 🖓 🚳

Lyonnaise Potatoes, Onion Confit, Port Wine and Fig Sauce





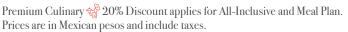












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