

MEXICAN CUISINE

# LUNCH

#### **SALADS** SEAFOOD Blanca Blue & 🚳 🛇 Shrimp Aguachile 402 😂 🥙 \$190 \$250 Lettuce, Roasted Watermelon, Almonds, Lime, Spicy Squid Ink Sauce, Onion, Coriander, Avocado Walnuts, Yuzu Dressing, Goat Cheese White Fish Tiradito 402 👀 🗐 🎱 Burrata 502 & Tomatoes \$320 \$280 Heirloom, Cherry, Basil Pesto, Passion Fruit Dressing, Seaweed, Olive Oil, Balsamic Vinegar Cambray Onion, Chili Morita Dust Tuna Ceviche 302 👀 Caesar \$190 \$200 Radish, Pork Rind, Charred Serrano Anchovy Bread, Parmesan, Homemade Dressing Chili Emulsion, Lime, Avocado Guacamole Fish Rind 502 00 \$320 \$290 Cucumber, Jicama, Cherry Tomato, Beans, Lime, Pickled Onion, Spicy Macha Chili Coriander, Tlayudas Sauce, Corn Tortillas **SANDWICHES SOUPS** Beef Burger 60z Cucumber Gazpacho 3 \$290 \$200 Portobello Mushroom, Bacon, Chipotle Fennel, Cherry Tomatoes, Octopus, Dressing, French Fries Mint, Coriander, Greek Yogurt Tuna Burger 602 🛇 Chicken Noodle 302 \$300 \$150 Caramelized Onions and Walnuts, Cordiander, Lime, Red Onion, Chives, Tartar Sauce, French Fries **Boiled Egg** Garza 502 % Cream of Mushroom \$150 \$450 Breaded Beef, Caramalized Tomatoes, Guajillo Chili Oil, Cheese Gratin, French Fries Basil in a Loaf of Bread Chicken Burrito 502 Roasted Tomato & \$230 \$180 Avocado, Melted Cheese, Refried Beans, Eggplant, Quinoa, Basil, Goat Cheese French Fries













Premium Culinary \$\frac{1}{47}\$ 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 60z

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

## Pork 60z

Homemade Tortillas, Avocado, Coriander, Assorted Mexican Sauces

## \$320 Duck 60z

Homemade Tortillas, Coriander, Radish, Assorted Mexican Sauces

## \$560 Vegetarian 602 🚳 💪

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

## **SPECIALTIES**

\$450

\$460

\$600

## Chicken Breast 602

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

## Daily Catch 602 🖎

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

#### Grilled Salmon 702 🖎

Pea Purée, Sautéed Vegetables, Tomato and Caper Sauce

## Seafood Rice 802 & 🛇 🍩 😂

Shrimps, Octopus, Scallop, Crawfish, Mussels, Fish

## \$350 Beef Tenderloin 50z

Baked Potato, Chili Demiglace, Seasonal Vegetables

## Tropical Shrimps 502 😵

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

## Spaghetti al Pesto 😂

Spicy Roasted Shrimps 50z, Parmesan, Creamy Basil Pesto Sauce

## Kurobuta Pork Chop 902 & 🖓 🚳

Lyonnaise Potatoes, Onion Confit, Port Wine and Fig Sauce



\$310

\$150

\$600

\$400

\$410



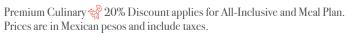












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