

ENTRADAS

PAPA TUMACA
Rellena de jamón serrano, queso azul,
en salsa Tumaca. 240

**CANNELLONI
DE ESPINACA Y HONGOS**
En salsa de vino blanco. 290

**AGUACATE RELLENO
DE ENSALADA DE CAMARÓN**
Con aderezo de vino tinto. 340

**INFLADITA DE MAÍZ AZUL
RELLENA DE JAIBA**
Acompañada de pico de gallo, salsa
verde y aire de limón. 189

**TARTAR DE ATÚN
A LA SRIRACHA**
Con puré de aguacate y huevo de
codorniz. 320

CARPACCIO DE RES
Con tapenade, arugula y lazcas de
queso parmesano. 320

PULPO A LA BRAVA (80G)
Acompañado con texturas de papas y aderezo brava. 380

SOPAS

BISQUE DE LANGOSTA
Crema de langosta
con un toque de cognac. 299

CHOWDER DE ALMEJA
Servida en un pan rústico
de hogaza. 285

ENSALADAS

**KALE Y FRUTOS
DEL BOSQUE**
Con aderezo de frambuesa, setas,
mora azul, higo y almendras. 249

ENSALADA ASADA
Lechuga romana a la parrilla, aderezo de
Yogurt, crocante de tocino, garapiñado
de almendra y tomate cherry. 249

**ENSALADA
DE NUEZ Y MANZANA**
Con lechugas frescas, queso roquefort y
reducción de balsámico. 289

ENSALADA CÉSAR
Lechuga fresca, aderezo César, queso
parmesano y crutón. 229

PASTAS

PAPPARDELLE
Con res en su jugo (100g) y esencia de trufa. 580

RAVIOLI DE LANGOSTA (3)
En salsa de pera y queso azul, nuez
caramelizada y brotes mixtos. 495

**FETUCCINI CON
POLLO PARMESANO (180G)**
Crocante de jamon serrano y champiñones
en salsa de tomate. 495

SPAGHETTI Y CAMARONES (6 PIEZAS)
Salteado con champiñones, cebolla y ajo en
salsa cremosa de vino blanco. 630

LASAGNA DE LA NONNA
Con salsa tradicional de tomate. 435

PLATOS FUERTES

CAMARONES AL COCO (6)
Con papa cambray fondant y salsa de
tamarindo. 640

FILETE DE SALMÓN (210G)
Glaseado en salsa de naranja, papa
confitada y zanahoria morada. 635

STEAK DE ATÚN (210G)
En costra de jamaica y especias con
espinacas a la crema, papas al romero
y salsa de beurre de limon real. 610

**FILETE DE
RES ROSSINI (220G)**
Con ragú de hongos y foie gras. 710

CAMARONES TERMIDOR (6)
En salsa de vino blanco
y vegetales con puré de papa. 656

POLLITO DE LECHE ROSTIZADO (400G)
Puré de papa, espárragos asados, salsa al vino
tinto con hongos silvestres. 490

**FILETE DE PESCADO
DEL DÍA A LA FIORENTINA (210G)**
Con risotto de hongos y verduras baby. 590

CHAMORRO DE CERDO (400G)
chile Xcatic, aguacate tatamado,
cebolla asada, salsa de almendra y salsa de
chile morita \$620

OPCIONES PREMIUM

Todos nuestros cortes son cocinados a la parrilla
y acompañados de 2 guarniciones a su elección.

TOMAHAWK (950G)
Ideal para dos personas. 3,700
*Cargo adicional 2,035

**FILETE DE RES
(220 G) A LA PARRILLA,**
Acompañado de papa bastón,
verdura bebe y servido con salsa
roquefort al chipotle. 920
*Cargo Adicional 490

**ALBÓNDIGAS
DE CORDERO (ORDEN DE 3)**
Acompañadas de puré de zanahoria
rostizada, verduras baby y salsa gravy. 790
*Cargo adicional 490

LANGOSTA CARIBEÑA
Preparado al gusto, acompañado
de 2 guarniciones.
Precio por gramo 6.60 pesos
*Cargo adicional, \$4.46 por gramo

RIB EYE (396 G) 1,390
*Cargo Adicional 765

VACÍO DE RES (400G) 920
*Cargo adicional 490

GUARNICIONES A ELEGIR / ORDENES EXTRA

PURÉ DE PAPA 130

VEGETALES A LA PARRILLA 130

PAPA AL HORNO 130

ARROZ DEL DIA 130

ESPÁRRAGOS PARRILLADOS 190

 Opción Vegana.  Libre de Gluten. Horario de servicio de 5 p.m. a 10 p.m.
Los precios están en pesos e incluyen impuestos. Propina no incluida.

El consumo de alimentos crudos o poco cocidos pueden aumentar el riesgo de contraer enfermedades transmitidas por alimentos.
*Cargo aplicable a huéspedes con paquete Todo-Incluido. Sujeto a cambios sin previo aviso..

APPETIZERS

TUMACA POTATO
Filled with serrano ham, blue cheese
and Tumaca tomato sauce. 240

**SPINACH &
MUSHROOM CANNELLONI**
In white wine sauce. 290

**AVOCADO FILLED WITH
SHRIMP SALAD**
Served with red wine dressing. 340

BLUE CORN CRAB TURNOVER
Served with pico de gallo,
green sauce and a hint of lime. 189

TUNA TARTAR WITH SRIRACHA
Served with avocado
puree and a quail egg. 320

BEEF CARPACCIO
With tapenade, arugula
and Parmesan shavings. 320

GALICIAN-STYLE OCTOPUS (80G)
Served with potato textures and spicy dressing. 380

SOUPS

LOBSTER BISQUE
Cream of lobster with
a dash of cognac. 299

CLAM CHOWDER
Served in a homemade loaf. 285

SALADS

**KALE AND FRUITS
OF THE FOREST**
With raspberry dressing, wild
mushrooms, blueberries, figs and
almonds. 249

GRILL SALAD
Grilled Romaine lettuce, cherry
tomatoes, bacon crisp, almond praline
and yoghurt dressing. 249

APPLE AND NUT SALAD
With crisp lettuce, Roquefort cheese
and balsamic vinegar reduction. 289

CAESAR SALAD
Crisp lettuce, Caesar dressing,
Parmesan cheese and croutons. 229

PASTAS

PAPPARDELLE
Served with beef au jus (100g) and a
hint of truffle essence. 580

LOBSTER RAVIOLI (3)
Served in pear and blue cheese sauce with
caramelized nuts and mixed shoots. 495

**FETTUCINE AND
CHICKEN PARMESAN (180G)**
With a serrano ham crisp and
mushrooms in tomato sauce. 495

**SPAGHETTI &
SHRIMP (6 PIECES)**
Sautéed with mushrooms, onion and
garlic in creamy white wine sauce. 630

LASAGNA DE LA NONNA
With traditional tomato sauce. 435

MAIN COURSES

**COCONUT SHRIMP
(ORDER OF 6)**
With fondant potatoes
and tamarind sauce. 640

SALMON FILLET (210G)
Served with orange sauce glaze,
potato confit and purple carrots. 635

TUNA STEAK (210G)
Hibiscus-cruste tuna steak with spices served
with creamed spinach, rosemary potatoes and
lemon beurre blanc sauce. 610

**BEEF TENDERLOIN
ROSSINI (220G)**
served with mushroom
ragu and foie gras. 710

SHRIMP THERMIDOR (ORDER OF 6)
Served in white wine sauce with
vegetables and mashed potatoes. 656

ROAST ROCK CORNISH (400G)
With mashed potato, grilled asparagus, wild
mushroom and red wine sauce. 490

CATCH OF THE DAY
A LA FIORENTINA (210G)
Fish fillet with mushroom risotto and baby
vegetables. 590

PORK SHANK (400G)
with Xcatic chili, charred avocado,
grilled onion, almond sauce, and morita
chili sauce. \$620

PREMIUM OPTIONS

All our steaks are cooked on the grill
and served with your choice of two side dishes

TOMAHAWK STEAK (950G)
Ideal for sharing. 3,700
*All-inclusive surcharge 2,035

GRILLED BEEF FILLET (220G)
Served with potato sticks,
baby vegetables and
Roquefort-chipotle sauce. 920
*All-inclusive surcharge 490

LAMB MEATBALLS (ORDER OF 3)
Served with roasted carrot purée,
baby vegetables and gravy. 790
*All-inclusive surcharge 490

CARIBBEAN LOBSTER
Cooked to order and served with
your choice of two side dishes.
Price by gram 6.60 pesos
*All-inclusive surcharge 4.46 pesos per gram

RIB EYE (396G) 1,390
*All-inclusive surcharge 765

FLAP STEAK (400G) 920
*All-inclusive surcharge 490

CHOICE OF SIDE DISH / SIDE ORDERS

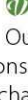
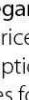
MASHED POTATO 130

GRILLED VEGETABLES 130

BAKED POTATO 130

RICE OF THE DAY 130

GRILLED ASPARAGUS 190

 Vegan Option.  Gluten Free. Service Hours 5 p.m. to 10 p.m.
Our prices are in pesos and include all taxes. Tips are not included.

The consumption of raw or partially cooked food can increase the risk of illness.

*Some dishes have surcharges for guests with the All-Inclusive package. Subject to changes without prior notice.