

## APPETIZERS

### BRISKET TACOS

Corn tortilla, coriander salad, creamy avocado sauce and tatemada sauce

### CRISPY SHRIMP

Shrimp wrapped in won ton pasta stuffed with cheese, epazote herb, sweet potato puree and a reduction of piloncillo and tequila

### SOPE OF "ZARANDEADA" STYLE OCTOPUS

Grilled octopus with zarandeada sauce, caramelized cambray onions, sweet and sour tomato sauce with jalapeño and green leafy salad

### PORK TURNOVER

Stuffed with pork stew, served with pork juice, ancho chili mayonnaise, chives and creamy avocado

## SALADS

### LOCAL CHEESE SALAD

Grill fresh cheese, mixed tomatoes, lettuce, pumpkin seeds, fig vinaigrette and sweet and sour tomato compote

### ORGANIC SALAD

Pumpkin puree, organic vegetables, mixed lettuce, quinoa, praline sunflower seeds, crunchy amaranth, and ginger dressing

### TATEMADA SHRIMP SALAD

Shrimp, avocado, mixed lettuce, black radish, celery, grilled endive, toreado peppers, chili mayonnaise and crunchy garlic and corn

### TRADITIONAL CAESAR SALAD

Lettuce, served with Parmesan cheese, Crispy Anchovies, and Classic Dressing

## SOUPS

### SHRIMP AND CORN CREAM SOUP

Served with shrimp meatballs, corn, coriander, and fresh cheese

### DANZANTE TORTILLA SOUP

White tortilla soup served with crispy tortilla, Crispy pork belly slices, ancho chili oil, cottage cheese and avocado

## MAIN COURSE

### CATCH OF THE DAY

Grilled with fine herbs, chickpea, baby corn, chayote, radish, yellow mole and holy leaf ashes

### CHIPOTLE AND MEZCAL SHRIMP

Sautéed peppers, onion, garlic, in a creamy chipotle and mezcal sauce, accompanied by coriander and ginger risotto

### SUCKLING PIG DANZANTE

Slow Cooker, served with avocado and radish Salad, Pickled Onion, Mashed Potato, Grilled Tomato Sauce, and Crispy Corn Kernels

### LAMB WITH GREEN MOLE

Grilled rack of Lamb with green mole, roasted cauliflower, white corn kernels, chambray onions and sweet pumpkin puree

### BEEF STEAK

Grilled Steak served with Corn purée, Corn and poblano Chili Stew, Grilled Vegetables, and BBQ Sauce

### BEEF RIBS IN BLACK CHICHILO

Slow Cooker served with Smoked Chili Mole, Roasted Plantain, Grilled Carrots, and Creamy Ginger Risotto with Arugulas

### MARINATED GRILLED CHICKEN BREAST

Roasted chicken breast with marinated sauce, sautéed mushrooms with garlic, corn stew with peppers and crispy potatoes with lemon rosemary

### SHRIMP WITH GARLIC SAUCE

Tomato risotto, avocado, caramelized onion, baby Corn in butter

**STEAKS**

Lamb chop 450 grs  
Angus Filet 240grs  
Rib eye 450grs  
New York 450grs  
Cowboy 650grs

**SIDES**

Spicy Cambray potatoes  
Vegetables  
Special of night Risotto  
Bacon and chili guajillo Asparagus

**SAUCES**

Chipotle Gravy  
Hollandaise sauce  
Grill garlic Gravy  
Anise butter  
Horseradish

**.....EXCLUSIVE STEAK MENU.....**

- \*RIB EYE 13 Oz KOBE JAPAN
  - \*NEW YORK 13 Oz KOBE JAPAN
  - \*FILETE DE RES 10 Oz KOBE JAPAN
  - \*NEW YORK 13 Oz AMERICAN WAGYU
  - \*TOMAHOWK 30 Oz USDA Prime
  - \*COWBOY 20 Oz USDA Prime
  - \*RIB EYE 13 Oz USDA PRIME
- Enjoy a 30% discount with your All-Inclusive bracelet
- \*Enjoy your Kobe or Wagyu by ordering it 8 hours in advance*

**DESSERT**

**CREAMY CHOCOLATE FUDGE**

Served with vanilla ice cream,  
oat crumble, red berries

**APPLE PIE**

Made from seasonal apples, served with vanilla ice  
cream, crunchy corn soil and rompope sauce

**GUAVA CREME BRÚLEE**

Traditional homemade recipe with fresh guava

**GOAT CHEESECAKE**

Fresh goat cheese with raspberry glaze, red  
berry coolies and meringue

**VEGAN & VEGGIE MENU**

**PASTOR MUSHROOM TACO**

Mushrooms al pastor, corn tortilla,  
coriander, onion and sweet and  
sour pineapple puree

**AGUACHILE**

Coriander, pear, jalapeño and  
lemon emulsion, accompanied  
by cucumber, mango, zucchini,  
beets, hearts of palm and  
toasted almonds with garlic

**SOY CHORIZO SOPES**

Served with refried beans, radish  
salad, creamy avocado and  
tatemada sauce

**SOUPS AND SALADS**

**CORN ESQUITES**

Traditional served with tofu, homemade mayonnaise,  
watermelon radish, Mexican spices, and avocado

**TORTILLA SOUP**

Traditional recipe served with crispy tortilla, avocado,  
guajillo chili peppers and tofu

**BEETS AND ALMONDS**

Beet puree with toasted almonds, sunflower seeds,  
mixed lettuce, avocado, rye bread, raisin, and balsamic  
vinaigrette, to choose fresh tofu or mozzarella

**ORGANIC SALAD**

Pumpkin puree, organic vegetables, mixed lettuce,  
quinoa, praline sunflower seeds, crunchy amaranth, and  
ginger dressing

**MAIN COURSE**

**GRILLED PORTOBELLO STEAK**

Marinated in fine herbs, served with creamy mashed  
potatoes with fried garlic, and candied carrots

**STUFFED POBLANO CHILI**

Chile stuffed with Mexican style quinoa stew with  
vegetables, served with green mole and corn stew

**PLANTAIN ENCHILADAS**

Stuffed with mashed plantain with red adobo sauce,  
accompanied by fresh salad, to choose tofu  
or panela cheese

**DEEP FRIED POTATO & CABBAGE TACOS**

Tacos stuffed with potato and cabbage stew  
served with creamy avocado, pickled onion, and  
tomatillo