

APPEZIZERS

BRISKET TACOS *2 pieces* \$270 MXN
Corn tortilla, coriander salad, creamy avocado sauce, and tatemada sauce.

CRISPY SHRIMP *60 g* \$325 MXN
Shrimp wrapped in wonton pasta stuffed with cheese, epazote herb, sweet potato puree, and a reduction of piloncillo and tequila.

**SOPE OF “ZARANDEADA”
STYLE OCTOPUS** *2 pieces* \$270 MXN
Grilled octopus with zarandeado sauce, caramelized cambray onions, sweet and sour tomato sauce with jalapeño and green leafy salad.

PORK TURNOVER *2 pieces* \$285 MXN
Stuffed with pork stew, served with pork juice, ancho chili mayonnaise, chives, and creamy avocado.

SALADS

LOCAL CHEESE SALAD \$320 MXN
Fresh grilled cheese, mixed tomatoes, lettuce, pumpkin seeds, fig vinaigrette, and sweet and sour tomato compote.

**TATEMADA
SHRIMP SALAD** *60 g* \$370 MXN
Shrimp, avocado, mixed lettuce, black radish, celery, grilled endive, toreado peppers, chili mayonnaise, and crunchy garlic and corn.

TRADITIONAL CAESAR SALAD \$325 MXN
Lettuce, served with parmesan cheese, crispy Anchovies, and classic dressing.

SOUPS

**SHRIMP AND CORN
CREAM SOUP** \$265 MXN
Served with shrimp meatballs, corn, coriander, and fresh cheese.

DANZANTE TORTILLA SOUP \$265 MXN
White tortilla soup, served with crispy tortilla, pork belly slices, ancho chili oil, cottage cheese, and avocado.

MAIN COURSE

CATCH OF THE DAY *200 g* \$475 MXN
Grilled with fine herbs, chickpeas, baby corn, chayote, radish, yellow mole and holy leaf ashes.

**CHIPOTLE AND
MEZCAL SHRIMP** *150 g* \$550 MXN
Sautéed peppers, onion, and garlic, in a creamy chipotle and mezcal sauce, accompanied by coriander and ginger risotto.

**PORK BELLY
DANZANTE** *240 g* \$470 MXN
Slow cooked, served with avocado and radish salad, pickled onion, mashed potato, grilled tomato sauce, and crispy corn kernels.

**LAMB WITH
PIPIAN MOLE** *350 g* \$1295 MXN
Grilled rack of lamb with green mole, roasted cauliflower, white corn kernels, chambray onions, and sweet pumpkin puree.

BEEF STEAK “DANZANTE” STYLE *240 g* \$950 MXN
Grilled steak served with corn purée, corn and poblano chili stew, grilled vegetables, and BBQ sauce.

**BEEF RIBS IN
BLACK CHICHILO** *300 g* \$550 MXN
Slow cooked and with smoked chili mole, roasted plantains, grilled carrots, and creamy ginger risotto with arugula.

**MARINATED GRILLED
CHICKEN BREAST** *200 g* \$450 MXN
Roasted chicken breast with marinated sauce, sautéed mushrooms with garlic, corn stew with peppers, and crispy potatoes with lemon rosemary.

**SHRIMP WITH
GARLIC SAUCE** *150 g* \$545 MXN
Tomato risotto, avocado, caramelized onion, and baby corn in butter.

STEAKS

Rack of Lamb	450 g	\$1,250 MXN
Angus Filet	240 g	\$985 MXN
Rib Eye	450 g	\$1,195 MXN
New York	450 g	\$985 MXN
Cowboy Angus	650 g	\$1,950 MXN

SIDES

- Spicy Cambray Potatoes • Vegetables •
- Special of the night • Risotto •
- Bacon and Asparagus •

SAUCES

- Chipotle Gravy • Jelly Mint Sauce •
- Grill Garlic Gravy • Horseradish •

Exclusive Steak
MENU

	Japanese Kobe Ribeye	13 oz	\$4,599 MXN
	Japanese Kobe New York strip	13 oz	\$4,599 MXN
	Japanese Kobe Fillet	13 oz	\$2,999 MXN
	USDA Prime Tomahawk	30 oz	\$2,999 MXN

Enjoy your Kobe by ordering it 8 hours in advance



30% discount with your All-Inclusive bracelet!

DESSERT

CREAMY CHOCOLATE CAKE	\$210 MXN
Served with vanilla ice cream, oat crumble, and red berries.	
APPLE TART	\$210 MXN
Made from seasonal apples, served with vanilla ice cream, crunchy corn soil, and rompope sauce.	
GUAVA CRÈME BRÛLÉE	\$210 MXN
Traditional homemade recipe with fresh guava.	
GOAT CHEESECAKE	\$210 MXN
Fresh goat cheese with raspberry glaze, red berry coolies and meringue.	

VEGAN & VEGGIE
MENU

PASTOR MUSHROOM TACOS	3 pieces	\$315 MXN
Mushrooms al pastor, corn tortilla, coriander, onion, and sweet and sour pineapple puree.		

AGUACHILE		\$270 MXN
Coriander, pear, jalapeño and lemon emulsion, accompanied by cucumber, mango, zucchini, beets, hearts of palm, and toasted almonds with garlic.		

SOY CHORIZO SOPES	2 pieces	\$290 MXN
Served with refried beans, radish salad, creamy avocado, and tatemada sauce.		

SOUPS AND SALADS

BEETS AND ALMONDS		\$270 MXN
Beet puree with toasted almonds, sunflower seeds, mixed lettuce, avocado, rye bread, raisin, and balsamic vinaigrette, with choice of fresh tofu or Mozzarella.		

TORTILLA SOUP		\$320 MXN
Traditional recipe served with crispy tortilla, avocado, guajillo chili peppers, and tofu.		

ORGANIC SALAD		\$270 MXN
Pumpkin puree, organic vegetables, mixed lettuce, quinoa, praline sunflower seeds, crunchy amaranth, and ginger dressing.		

MAIN COURSE

GRILLED PORTOBELLO STEAK		\$330 MXN
Marinated in fine herbs, served with creamy mashed potatoes with fried garlic and candied carrots.		

STUFFED POBLANO CHILI		\$310 MXN
Chile stuffed with Mexican-style quinoa stew with vegetables, served with green mole and corn stew.		

*Taxes are included / Prices in mexican pesos
Consumption of raw food is at your own risk.

