

# APPETIZERS

## BRISKET TACOS *2 pieces*

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

## CRISPY SHRIMP *60 g*

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 *2 pieces*

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

## PORK TURNOVER *2 pieces*

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 *60 g*

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 *200 g*

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

## CHIPOTLE AND

### MEZCAL SHRIMP *150 g*

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

## PORK BELLY

### DANZANTE *240 g*

Slow cooker, served with avocado and radish salad, pickled onion, mashed potato, grilled tomato sauce, and crispy corn kernels.

## LAMB WITH

### PIPIAN MOLE *350 g*

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

## BEEF STEAK “DANZANTE” STYLE *240 g*

Grilled steak served with corn purée, corn and poblano chili stew, grilled vegetables, and BBQ sauce.

## BEEF RIBS IN

### BLACK CHICHILLO *300 g*

Slow cooker served with smoked chili mole, roasted plantain, grilled carrots, and creamy ginger risotto with arugulas.

## MARINATED GRILLED

### CHICKEN BREAST *200 g*

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*

Tomato risotto, avocado, caramelized onion, baby corn in butter.

## STREAKS

Lamb Lamb 450 g  
Angus Filet 240 g  
Rib Eye 450 g  
New York 450 g  
Cowboy Angus 650 g

### SIDES

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

### SAUCES

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

## Exclusive Steak MENU

-  Japanese Kobe Ribeye 13 oz
-  Japanese Kobe New York strip 13 oz
-  Japanese Kobe Fillet 13 oz
-  USDA Prime Tomahawk 30 oz

Enjoy your Kobe or Wagyu by ordering it 8 hours in advance



30% discount with your All-Inclusive bracelet!

## DESSERT

### CREAMY CHOCOLATE CAKE

Served with vanilla ice cream, oat crumble, red berries.

### APPLE TART

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

### GUAVA CRÈME BRÛLÉE

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 3 pieces

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 2 pieces

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

## SOUPS AND SALADS

### 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.

### TORTILLA SOUP

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

### 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.

### DEEP FRIED POTATO & CABBAGE TACOS

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

\*Taxes are included / Prices in mexican pesos

Consumption of raw food is at your own risk.

