

RØMARLEY

B E A C H O U S E

Cena

Entradas

[MOFONGO DE GUINEOS] \$230

Albóndigas de plátano macho con chicharrón de pescado, cremoso de aguacate, ensalada de cebolla morada, rábanos y hojas de cilantro criollo.

[TIRADITO DE PULPO] \$230

Curtido en sal, al carbón, ensalada de hojas mixtas y alioli de ají rojo.

[CALIENTE DE SALMÓN] \$350

Ceviche tibio de salmón, salteado con ají rojo y pimientos ahumados.

[PASSION] \$260

Láminas de pescado del día bañados en agua de coco, salsa de ají amarillo con maracuyá y leche de coco.

Carpaccios y tiraditos

[CARPACCIO DE BETABEL ROSTIZADO] \$200

Moronas de queso de cabra, nueces tostadas, arúgula y berros, con vinagreta de miel y limón.

[TOMATES VERDES Y ROJOS] \$200

Rebanadas de tomate heirloom, gajos de tomatillo, cremoso de aguacate y aguacate al grill, salsa de cilantro y pepino.

[AGUACHILE DE ZANAHORIAS] \$200

Láminas de jícama y zanahorias de colores en crudo con aguachile amarillo y frituras de raíces, aceite de chile rojo.

Ensaladas

[HUMO] \$200

Betabel y zanahorias baby rostizadas al carbón aliñadas con miel de yucatán y aceite de coco, hummus cremoso de ajonjolí con ajo, espinacas baby.

[INDU] \$180

Berenjenas marinadas en curry, rebozadas y fritas sobre ensalada de lentejas con hojas de albahaca, menta, selección de lechugas, y aderezo de tamarindo.

* Tablas del mar

Para compartir.

[PULPO] \$790

600 grs de pulpo a la parrilla, con papas picosas, pimientos dulces fritos, salsa picante de ajillo, limones.

[LANGOSTA] \$2,500

Un kilogramo de langosta al grill, la mitad hecha ensalada salpicón caribeño, mitad al carbon con mantequilla de ajo, verduras a la parrilla, crudites y aderezo ranch.

[PESCADO FRITO] \$1,500

Pescado frito bañado salsa agripicante con un toque de curry, chiles rojos, piña asada, ajo crocante, limones, chutney de pepino, y suculentas rebanadas de aguacate.

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CARIBBEAN DREAM FISH \$1,800

Pescado entero zarandeado, cebollas a la parilla, chile fresno salteados, arroz al coco, elotes baby al carbon, limones asados, coco relleno de mango y platanos.

* En manos del carnicero

THOMAHAWK 1.2 KG. \$2,700

Al gril con vegetales de la temporada.

RIB EYE 800 GR. \$1,800

Al gril con vegetales de la temporada.

* **RIB EYE** \$600

Con pure rustico de chicharo y Yuca confitada.

* **CHULETAS DE CORDERO** \$460

Bañadas en bbq de cafe organico con pure de tuberculos.

DEL ARRECIFE \$520

Pesca del dia un poco de arroz criollo con chutney de piña, limones rostizados y mojo de ajo con naranja agria.

KRAKEN \$460

Pulpo al grill con cremoso de cebollas carbonizadas, ensalada de verdolagas, limón rostizado y aceite de semillas de cilantro.

ARROZ MELOSO \$290

Con camarón, callo de hacha, pulpo, sofrito de tomates frescos, hojuelas de ajo, rayadura de cítricos.

[**ITAL STEW** \$290

Caldo de vegetales con calabazas, camote y espinacas, leche de coco, hoja santa, habanero y curry amarillo, un par de dumplings fritos lo acompañan.

Platos fuertes

[**PASTA RASTA** \$180

Pimientos rostizados, espinaca, cebolla, y salsa de tomate rustica sazonada con especias caribeñas.

PLATO JAMAIQUINO \$290

Pollo orgánico, especialmente condimentado con pimientas, nuez moscada y jerk, elote en mazorca, arroz amarillo con frijol y ensalada de col

[**ROPA VIEJA** \$460

Braseado con hojas de laurel, demi glace de cebollas y tomate, aceitunas, frijoles negros y rebanadas de plátano macho maduro fritas.



Cena

Postres \$175

BUÑUELOS

Tostadas de trigo dulce con mermelada de papaya.

COCADA

Tarta de coco fresco, merengue y compota de limón.

[PASTEL DE CHOCOLATE]

Bizcocho a base de elote fresco y cacao, ganache de chocolate oscuro y galleta de pinole.

ESPECIAL DEL DÍA

Pregunte por el especial del día.

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Dinner

Starters

[BANANA MOFONGO] \$230

Plantain dumplings with fish cracklings, creamy avocado, red onion salad, radishes and Creole coriander leaves.

[OCTOPUS TIRADITO] \$230

Pickled in charcoal salt, mixed greens and aioli.

[SALMON CALINETE] \$350

Warm salmon ceviche, sauteed red chili and smoked peppers.

[PASSION] \$260

Slices of our fish of the day in coconut water, yellow pepper, passion fruit and coconut milk sauce.

Carpaccios and tiraditos

[ROASTED BEET CARPACCIO] \$200

Goat cheese chunks, toasted walnuts, arugula and watercress, with honey-lemon vinaigrette.

[GREEN AND RED TOMATOES] \$200

Heirloom tomato slices, tomatillo wedges, creamy avocado and grilled avocado, cilantro and cucumber sauce.

[AGUACHILE OF CARROTS] \$200

Slices of raw jicama and colored carrots with yellow aguachile and root fritters, red chili oil.

Salads

[SMOKE] \$200

Beets and charcoal roasted baby carrots, Yucatan honey and coconut oil, creamy sesame hummus with garlic, baby spinach.

[HINDI] \$180

Curry marinated eggplant, battered and fried on a lentil salad with basil leaves, mint and mixed greens, tamarind dressing.

* From the sea

To share.

[OCTOPUS] \$790

600 grs of grilled octopus, with spicy potatoes, fried sweet peppers, spicy garlic sauce, seared lemons.

[LOBSTER] \$2,500

A kilogram of grilled lobster, half made in caribbean salpicon salpicon, half grilled with garlic butter, grilled vegetables, crudites and ranch dressing.

[FRIED FISH] \$1,500

Fried fish with a sour spicy curry sauce, red peppers, roasted pineapple, crispy garlic ,lemons, cucumber chutney, and succulent avocado slices.

[Vegan. * Does not apply in all inclusive plan. Prices are in mexican pesos, taxes included.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

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Dinner

CARIBBEAN DREAM FISH \$1,800

Whole fish "zarandeado," grilled onions, sauteed chili, coconut rice, grilled baby corn, roasted lemons, coconut stuffed with mango and fried banana.

* From the butcher

THOMAHAWK 1.2 KG. \$2,700

Grilled with seasonal vegetables.

RIB EYE 800 GR. \$1,800

Grilled with seasonal vegetables.

Main dishes

[RASTA PASTA] \$180

Roasted peppers, spinach, onion, and rustic tomato sauce seasoned with Caribbean spices.

JERK CHICKEN \$290

Organic chicken, seasoned with peppers, nutmeg and jerk, corn on the cob, yellow rice with beans and coleslaw.

ROPA VIEJA \$460

Braised Short Rib with bay leaves, onion and tomato demi-glace, olives, black beans and fried ripe plantain slices.

* **RIB EYE** \$600

Rustic green pea puree and candied yucca.

* **TOM TOM** \$460

Chops dipped in organic coffee barbecue sauce with root vegetable puree.

FROM THE REEF \$520

Catch of the day some Creole rice with pineapple chutney, roasted lemons and garlic & sour orange "mojo".

KRAKEN \$460

Grilled octopus with creamy charred onions, purslane salad, roasted lemon and coriander seed oil.

[CREAMY RICE] \$290

With shrimp, scallop, octopus, fresh tomato sauce, garlic flakes and citrus zest.

[ITAL STEW] \$290

Vegetable broth with pumpkin, sweet potato and spinach, coconut milk, holy leaf, habanero and yellow curry and fried dumplings.

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Dinner

Desserts \$175

BUÑUELOS

Sweet wheat toast with papaya jam.

COCADA

Fresh coconut cake, meringue and lemon compote.

[CHOCOLATE CAKE]

Sponge cake with fresh corn and coca, dark chocolate ganache and pinole cookie.

CHEF'S SPECIAL

Chef's special. We change everyday.

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