

RØMARLEY

B E A C H O U S E

Lunch

Entradas

[**SIKIL PAK** \$175

Salsa típica de la región a base de semillas de calabaza con un toque de chile serrano, chips de yuca y plátano.

[**JAMAICAN PATTIES** \$230

Auténticas empanadas jamaicanas rellenas de carne preparada con aceitunas.

[**VEGAN PATTIES** \$230

Pasta hojaldrada de trigo rellena de acelgas guisadas y pure cremoso de yuca con cebollas.

[**DOUBLES TRINITARIOS** \$230

Infladitas de pan rellenos de curry amarillo de garbanzos, chutney de pepino y salsa de hojas de cilantro con chile serrano.

[**GUACAMOLE EXTRA CARIBEÑO** \$175

Aguacate machacado con mango, mezcla acida con toques de jengibre y picantes típicos, acompañados de crujientes tortillas tatemadas.

Tacos

Tortillas de maíz amarillo hechas a mano, crujientes de camote, col morada y aguacate.

[**TOFU JERK** \$230

[**ROPA VIEJA** \$260

[**PESCADO** \$245

Ceviches

[**TIGER** \$290

Crudo de camarón con un toque leche de tigre, rebanadas de pepino y rábanos, perfumado con chile serrano y canchitas peruanas.

[**VERDE** \$260

Ceviche de pescado fresco bañado en aguachile verde con trozos de aguacate, cebolla morada y finas láminas de chile rojo.

[**FISHERMAN** \$350

Ceviche al estilo cozumel con frutos del mar (según temporada) y una mezcla de tomates, cilantro y cebolla curtidos con limón, sin faltar el tradicional habanero.

[**XE'EC** \$175

Mix de cubos de jícama, carne de coco y pepino, con supremas de naranja y pomelo, bañados en jugo de limón perfumado de habanero y hojas de cilantro.

Ensaladas

[**PIÑA Y PALMITOS AL GRILL** \$220

Mezcla de kale con hojas de lechuga francesa, tomates de colores, nibs de cacao tostado, vinagreta de naranja y tomillo con néctar de agave.

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[MARLEY \$200

Tabule de quinoa, tomates, pimientos y pepinos con lechugas, aderezados con limón y aceite de oliva acompañado de crujientes de pita.

[MEXICANA \$200

Cubos de queso panela, berros, zanahorias, tomates, granos de elote tierno, marinados en vinagreta de escabeche con orégano y nopales crujientes.

[MULTICOLOR \$180

10 vegetales mezclados con frijoles y maíz tostado, aliñados con vinagreta de pimienta dulce y frituras de papa. Extra de pollo. (150 gr) \$95
Porción de filete. (100 gr) \$150

Burguers y algo más

Todas nuestras hamburguesas llevan papas fritas.

[FEED THE LION \$295

Pan con carbón activado, patties hechas con "beyond the meat", pimientos rostizados, pepinillos curtidos en casa, cebolla morada y mayonesa vegana de ajo.

[LA INFALTABLE \$280

Clásica hamburguesa de res en su mejor versión con queso chihuahua, cebollas caramelizadas con salsa bbq de chile jalapeño, lechuga, tomate, aguacate, sin faltar los pepinillos curtidos de casa.

[CHICKEN LITTLE \$250

Trio de sliders de pollo jerk empanizado y ensalada coleslaw caribeña con un toque azúcar de coco orgánica.

[MIX AND MATCH \$295

Trilogía de versiones mini: feed the lion, la infaltable y chicken little.

[SÁNDWICH DE HORTALIZA \$250

Baguette rellena de portobello a las hierbas con finas capas de zanahoria, calabaza italiana, tomates y cebollas asadas, pimientos rostizados, mayonesa vegana de cajun.

* 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 succulentas 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.

Platos fuertes

PLATO JAMAIQUINO \$290

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

PASTA RASTA \$180

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

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.

ESCOVITCH FISH \$290

Posta de pescado frito con escabeche de zanahorias con cebollas cambray.

* **LANGOSTA** \$700

Cocinada con mojo de ajo, ensalada de aguacate con mango y hojas de cilantro.

Postres \$175

NIEVES: zanahoria con jengibre, horchata de arroz, lima limón, piña.

HELADOS: vainilla de papantla, chocolate, mamey, dulce de leche.

3 cucharadas a su elección con barquillos recién hechos.

FLAN DE RON CON PASAS

Flan perfumado con vainilla de papantla acompañado de uvas pasas remojadas por semanas en ron con azúcar caramelizada.

PIÑA AL REVÉS

Pastel volteado de piña empapado en jarabe de tepache.

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Starters

[SIKIL PAK \$175

Typical sauce of the region based on pumpkin seeds with a touch of serrano chile, yucca and banana chips.

[JAMAICAN PATTIES \$230

Half-moon shaped pastry, coated with turmeric and filled with finely ground beef meat, breadcrumbs, and a selected variety of spices such as thyme, onions, garlic, Scotch bonnet chilis, and a zesty curry powder.

[VEGAN PATTIES \$230

Wheat puff pastry stuffed with stewed Swiss chard and creamy cassava puree with onions.

[DJ TRINIS DOUBLES \$230

Puffed bread stuffed with yellow chickpea curry, cucumber chutney, cilantro and serrano chile sauce.

[GUACAMOLE EXTRA CARIBBEAN \$175

Crushed avocado with mango, hints of ginger, chiles, accompanied by crispy lightly burnt tortillas.

Tacos

Handmade yellow corn tortillas, crispy sweet potato, red cabbage and avocado.

[ROASTED TOFU \$230

[BRAISED SHORT RIB \$260

[FISH \$245

Ceviches

[TIGER \$290

Shrimp crudo with a touch of tiger's milk, cucumber slices, radishes, perfumed with serrano chili and Peruvian canchitas.

[GREEN \$260

Fresh fish ceviche in green "aguachile", avocado, purple onion and thin slices of red chili.

[FISHERMAN \$350

Cozumel-style ceviche with seasonal seafood, tomatoes, coriander, pickled onions and a side of habanero.

[XE'EC \$175

Jicama, coconut meat, cucumber, orange & grapefruit in a lemon, habanero and cilantro sauce.

Salads

[GRILLED PINEAPPLE AND HEARTS OF PALM \$220

Kale and French lettuce mix, colored tomatoes, roasted cocoa nibs, orange & thyme vinaigrette with agave nectar.

[MARLEY \$200

Quinoa tabbouleh, tomatoes, peppers, cucumbers and mixed greens, lemon and olive oil dressing accompanied by crispy pita.

[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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[MEXICAN \$200

Panela cheese, watercress, carrots, tomatoes, sweet corn grains, marinated in pickled vinaigrette with oregano and crispy nopales.

[MULTICOLOR \$180

Mix of vegetables with beans and toasted corn, sweet pepper vinaigrette and fried potatoes.

Extra chicken. (150 gr) \$95

Portion of fillet. (100 gr) \$150

Burgers and more

All of our burgers have fries.

[FEED THE LION \$295

Activated charcoal bread, "beyond meat" patties, roasted peppers, home-pickled gherkins, red onion, and vegan garlic mayonnaise.

THE CLASSIC \$280

Classic Beef Burger at its best with Chihuahua cheese, caramelized onions with jalapeño pepper BBQ sauce, lettuce, tomato, avocado, and our homemade pickled cucumbers.

CHICKEN LITTLE \$250

Trio of breaded jerk chicken sliders and Caribbean coleslaw salad with a touch of organic coconut sugar.

MIX AND MATCH \$295

Mini version trilogy: feed the lion, the must-see and chicken Little.

[VEGETABLE SANDWICH \$250

Baguette stuffed with herbal portobello with thin layers of carrot, Italian squash, roasted tomatoes and onions, roasted peppers, vegan cajun mayonnaise.

* 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.

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.

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* From the butcher

THOMAHAWK 1.2 KG. \$2,700

Grilled with seasonal vegetables.

RIB EYE 800 GR. \$1,800

Grilled with seasonal vegetables.

Main courses

JERK CHICKEN \$290

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

RASTA PASTA \$180

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

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.

ESCOVITCH FISH \$290

Fried Fish Post with pickled carrots and baby onions.

* **LOBSTER** \$700

Cooked with garlic "mojo", avocado salad with mango and coriander leaves.

Desserts \$175

NIEVES: Carrot with ginger, rice horchata, lemon lime, pineapple.

ICE CREAMS: Papantla vanilla, chocolate, mamey, dulce de leche.

3 tablespoons of your choice with fresh waffles.

RUM FLAN WITH RAISINS

Flan scented with papantla vanilla accompanied by raisins soaked for weeks in rum with caramelized sugar.

PINEAPPLE UPSIDE DOWN

Turned pineapple cake soaked in tepache syrup.

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