



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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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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Desserts \$175

BUÑUELOS

Sweet wheat toast with papaya jam.

COCADA

Fresh coconut cake, meringue and lemon compote.

[CHOCOLATE CAKE

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

CHEF'S SPECIAL

Chef's special. We change everyday.

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