



## Lunch

### 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 cancha.

[ **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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