

DINNER

COLD APPETIZERS & SALADS

- Guacamole with Tlayudas**  

Marinated with Mint, Tequila, Cactus Leaf, Cucumber

\$220

**Scallop Aguachile** (4oz)   

Chargrilled Pineapple Aguachile, Marinated Toast with Pineapple Sauce, Garlic Flakes, Serrano Chili

\$240
- Kale Salad**  

Goat Cheese, Grapefruit, Apple Jam, Mint, Xoconostle Compote, Orange Vinaigrette

\$180

**Tuna Tiradito** (3oz)   

Serrano Pepper, Green Apple, Grapefruit, Mint, Chilli Oil, Mango Compote

\$200
- Tomato Salad**  

Heirloom, Cherrys, Green, Tomato Emulsion, Basil, Double Cream Cheese

\$180

**Mushroom Stuffed Chili**  

Pea Sprout, Sautéed Mushrooms, Green Pípián, Pumpkin Seed, Coconut Cream

\$180



HOT APPETIZERS

- Baja Fish Taco** (3oz)   

Beer Tempura, Habanero Chili Mayonnaise, Mexican Sauce with Cabbage

\$240

**Fried Piquillo Pepper Tuna** 

Pumpkin Flower Tempura Stuffed with Oaxaca Cheese, Avocado Cream and Cambay Radish

\$400
- Melted Cheese** 

Three Cheese Blend, Mushroom Tempura, Green Sauce, Chargrilled Sauce

\$210

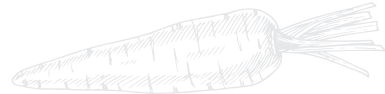
**Duo of Salbute and Gordita** 

Flank Steak 2 oz, Pork Carnitas 2 oz, Cotija Cheese, Sour Cream, Avocado, Lettuce, Coriander, Green Sauce



\$220
- Plantain Turnovers** (3 pcs) 

Stuffed with Corn Field, Sour Curd, Black Beans

\$180






SOUPS



- Stone Broth**  

Shrimp, Octopus, Mussel, Clam, Fish 5 oz, Epazote Broth, Guajillo, Carrot, Tomato

\$210



**Roasted Corn Cream**   

Corn Grains, Bread and Crunchy Corn, Epazote Fritter

\$210
- Tortilla Soup**  

Guajillo Pepper, Sour Cream, Panela Cheese, Avocado, Coriander

\$200


**Crustaceans Bisque**  

Squash, Lemon, Coriander

\$240



 FISH     SEAFOOD     VEGAN     VEGETARIAN     GLUTEN FREE     SPICY

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan. **Prices are in Mexican pesos and include taxes.**  
 Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.





Immerse yourself in an extraordinary culinary experience. Seduce your senses with flavors and aromas from our specialties.

## DINNER



### MAINS

**Salmon with Chili Nage** (6 oz)     
Tomato Confit, Spinach, Sautéed Zucchini,  
Butter Almond


\$450

**Catch of the Day** (6 oz)    
Watermelon Radish, Mixed Lettuce, Cous Cous  
Salad, Mashed Cauliflower, Olive Oil

\$450

**Shrimp Risotto with Huitlacoche and Tartuffe**    
Huitlacoche Risotto, Tartuffe, Parmesan  
Cheese, Cured Lemon, Truffle Oil

\$400

**Braised Pork Shank** (10 oz)   
Bean Purée and Adobo Sauce, Pickled Red  
Onion, Cilantro Leaf, Mexican Rice

\$450

**Chicken Enchiladas** (4 oz)   
Tomato and Chipotle Sauce,  
Avocado, Cream Cheese

\$280

**Beef Fillet with Black Chichilo** (6 oz)   
Onion Sauce, Vegetables Confit,  
Radish, Purslane

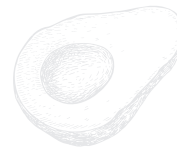
\$620

**Short Rib** (6 oz)  
Beef Stew, Grilled Onion,  
Sweet Potato Sticks, Grilled Corn

\$620

**Chicken Confit** (6 oz)    
Thigh, Pumpkin Seed Puree, Roasted Cambray





\$280



### SPECIALTIES

**Coconut Shrimp** (6 oz)    
Fried and Crusted, Mashed Carrots,  
Mango and Ginger Sauce




\$400

**Spicy Grilled Octopus** (6 oz)      
Sausage, Roasted Garlic Emulsion,  
Chintextle Sauce

\$450

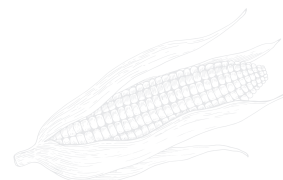
**Pork belly & Green Tomatillo Stew** (6 oz)   \$420  
Pork Rinds with Corn Dough Balls, Beans,  
Radish, Serrano Chili

**Duck Rinds and Mole** (6 oz)  \$450  
Carrot, Potato Chips, Mole, Plantain Tortilla

**Grilled Fish** (Per Ounce)    *Market Price*  
White Rice, Refried Beans, Fresh Mixed Salad,  
Grilled Vegetables, Traditional Mexican Sauce

**Whole Lobster** (Per Ounce)     *Market Price*  
Risotto Funghi, Caper Meunière Sauce,  
Shrimp Ragu, Confit Vegetables

**Seafood Platter Blanca Blue**     \$4,750  
Lobster 35 oz, Shrimp 6 oz, Lion's Paw Scallops 5 oz,  
Octopus 5 oz, Mussels 5 oz, Fish 5 oz, Fettuccini,  
Fruti Di Mare Saucet



FISH



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