



LUNCH

SALADS

- Blanca Blue**  \$190
Lettuce, Roasted Watermelon, Almonds, Walnuts, Yuzu Dressing, Goat Cheese
- Burrata & Tomatoes**  \$320
Heirloom, Cherry, Basil Pesto, Olive Oil, Balsamic Vinegar
- Caesar** \$190
Anchovy Bread, Parmesan, Homemade Dressing
- Guacamole**  \$320
Cucumber, Jicama, Cherry Tomato, Coriander, Tlayudas

SEAFOOD


- Shrimp Aguachile**  \$250
Lime, Spicy Squid Ink Sauce, Onion, Coriander, Avocado
- White Fish Tiradito**  \$280
Passion Fruit Dressing, Seaweed, Cambray Onion, Chili Morita Dust
- Tuna Ceviche**  \$200
Radish, Pork Rind, Charred Serrano Chili Emulsion, Lime, Avocado
- Fish Rind**  \$290
Beans, Lime, Pickled Onion, Spicy Macha Chili Sauce, Corn Tortillas



SANDWICHES


- Beef Burger** \$290
Portobello Mushroom, Bacon, Chipotle Dressing, French Fries
- Tuna Burger**  \$300
Caramelized Onions and Walnuts, Tartar Sauce, French Fries
- Garza**  \$450
Breaded Beef, Caramalized Tomatoes, French Fries
- Chicken Burrito** \$230
Avocado, Melted Cheese, Refried Beans, French Fries

SOUPS

- Cucumber Gazpacho**  \$200
Fennel, Cherry Tomatoes, Octopus, Mint, Coriander, Greek Yogurt
- Chicken Noodle**  \$150
Cordiander, Lime, Red Onion, Chives, Boiled Egg
- Cream of Mushroom** \$150
Guajillo Chili Oil, Cheese Gratin, Basil in a Loaf of Bread
- Roasted Tomato**  \$180
Eggplant, Quinoa, Basil, Goat Cheese



 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.

LUNCH

TACOS

(3 per Serving)

Beef

Flour Tortillas, Flank Steak, Beans, Cabbage, Assorted Mexican Sauces

\$320

Duck

Homemade Tortillas, Coriander, Radish, Assorted Mexican Sauces

\$310

Pork

Homemade Tortillas, Avocado, Coriander, Assorted Mexican Sauces

\$560

Vegetarian

Mushrooms al Pastor, Pickled Onions, Coriander, Pineapple, Corn Tortillas

\$150



SPECIALTIES

Chicken Breast

Guajillo Chili Butter, Braised Leek, Xcatic Chilli, Fennel, Creamy Potatoes

\$350

Beef Tenderloin

Baked Potato, Chili Demiglace, Seasonal Vegetables

\$600

Daily Catch

Cauliflower Purée, Orange Butter, Roasted Cabbage, Sautéed Beetroot, Asparagus

\$450

Tropical Shrimps

Mango, Tamarind, Red Bell Pepper, Cherry Tomatoes, Coconut Sauce, White Rice

\$400

Grilled Salmon

Pea Purée, Sautéed Vegetables, Tomato and Caper Sauce

\$460

Spaghetti al Pesto

Spicy Roasted Shrimps, Parmesan, Creamy Basil Pesto Sauce

\$410

Seafood Rice

Shrimps, Octopus, Scallop, Crawfish, Mussels, Fish

\$600

Kurobuta Pork Chop

Lyonnais Potatoes, Onion Confit, Port Wine and Fig Sauce

\$900



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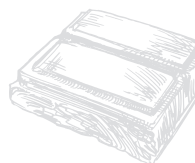


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DESSERTS

Coffee Crémé Caramel

Brown Sugar Caramel, Cacao Nibs



Truffle Tart &

Bittersweet Chocolate, Carajillo Ice-Cream

Citrus Napoleon

Citrus Crémé, Raspberry Geleé,
Aperol Sorbet

Three Milk Cake

Vanilla Pannacotta, Star Anise Cream,
Berries

Corn Bread

Cotija Cheese Ice-Cream, Eggnog Sauce

The price per dessert is \$190 Mexican pesos and includes taxes.