







## MEXICAN BAR FOOD MENU

### CEVICHES




<b>PRAWNS GREEN AGUACHILE</b> 	28
Green ceviche sauce Mexican style cucumber, cilantro, onion, jalapeno chili	
<b>COCONUT CEVICHE</b>	28
Poached Shrimps, coconut citrus mix, pomegranate, jalapeno and basil oil	
<b>TUNA TOSTADA</b> 	26
Crispy corn tortilla, macha crema, tuna sliced, spicy avocado mousse, cucumber compressed and fried leek	
<b>RIB EYE RASURADO</b> 	30
Mix of black sauces, lime juice, Maldivian chili, crispy onions and cilantro	

### SALADS

<b>KALE SALAD</b>	24
Baby kale, pineapple-cilantro dressing, pomegranate, compress cucumber, candied pecans, queso fresco	
<b>CACTUS SALAD</b>	28
Baby gem lettuce, pickled red onion, cactus, chorizo, cherry tomato, sour cream, cotija cheese	
<b>FRUIT PICO DE GALLO</b> 	22
Fruit salad with lime juice, salt and tajin chili with orange juice	
<b>CAESAR SALAD</b>	
Baby gem lettuce, Caesar jalapeno dressing, boil egg, crispy bacon, parmesan and cotija cheese, crispy corn tortilla "croutons"	

CHICKEN 26      PRAWN 28

### HOTS

<b>CRISPY RIB EYE BITES</b>	32
Rib eye cut in cubes fried and dressed in lime and chili mix, on top of guacamole and corn tortillas on the side	
<b>BAJA STYLE FISH TACOS</b> 	26
Fry fish topped with pickled vegetables, creamy macha sauce and avocado puree	
<b>TUNA AL PASTOR TACO</b>	32
Tuna loin marinated with dry chilis and anato seeds, topped with grilled pineapple, avocado mousse, spring onion and cilantro	
<b>GRILLED BEEF TACO</b>	32
Grilled beef steak, grilled onion, salsa asada and cactus	
<b>BAO BUN PULLED PORK</b>	34
Slow cooked pork shoulder marinated in Mayan spices, pickled red onion and habanero chili, fried beans and avocado	
<b>CRISPY BEAN TACO</b> 	18
Refried beans and cheese taco, brushed with chili oil and cooked in wood grill	
<b>CORN KERNELS</b> 	18
Corn kernel, cooked with garlic butter, sour cream, queso fresco, tajin and epazote oil	
<b>CHICKEN TINGA QUESADILLA</b>	32
Sheared chicken, onion, tomato, chipotle chili, mozzarella cheese, guacamole, salsa verde	

 Mild  Medium hot  Hot  Vegetarian  
All prices are in USD, inclusive of 17 % TGST and subject to 10 % service charge  
Ingredients may contain allergens. If you are allergic, kindly inform us for better assistance.

Prices correspond to guests on Half Board and Half Board Plus Package. Listed items and prices are subject to change without prior notice, based on seasonality and government tax regulations.



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### DESSERT

#### CHURROS

Churros rolled in cinnamon sugar, served with chocolate sauce and dulce de leche

18

#### FRESA CON CREMA

Strawberry compote, strawberry jelly, strawberry sauce, light vanilla cream, brown sugar crunch

18

#### CHOCOLATE TART

Full chocolate tart served with Jalapeno ice cream

18

#### EXOTIC FRUIT PLATTER

Our daily selection of fresh cut fruits

18

#### SELECTION OF ICE CREAM AND SORBET

Vanilla ice cream, Chocolate Ice cream, Pistachio Ice Cream, Lemon Sorbet, Raspberry Sorbet, Coconut Sorbet

11

 Mild  Medium hot  Hot V Vegetarian

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