





CEVICHE S

	REGULAR	INCLUSIVE
PRAWNS GREEN AGUACHILE 	28	✓
Green ceviche sauce, Mexican style cucumber, cilantro, onion, jalapeño chilli		
COCONUT CEVICHE	28	✓
Poached shrimps, coconut citrus mix, pomegranate, jalapeño and basil oil		
TUNA TOSTADA 	26	✓
Crispy corn tortilla, macha cream, sliced tuna, spicy avocado mousse, compressed cucumber and fried leek		
RIB-EYE RASURADO 	30	✓
Mix of black sauces, lime juice, Maldivian chilli, crispy onions and cilantro		

SALADS

	REGULAR	INCLUSIVE
KALE SALAD	24	✓
Baby kale, pineapple-cilantro dressing, pomegranate, compressed cucumber, candied pecans, queso fresco		
CACTUS SALAD	28	✓
Baby gem lettuce, pickled red onion, cactus, chorizo, cherry tomato, sour cream, cotija cheese		
FRUIT PICO DE GALLO 	22	✓
Fruit salad with lime juice, salt, and Tajín chilli with orange juice		
CAESAR SALAD		
Baby gem lettuce, Caesar-jalapeño dressing, boil egg, crispy pork bacon, parmesan and cotija cheese, crispy corn tortilla croûtons		
CHICKEN	26	✓
PRAWN	28	✓

 Mild  Medium hot  Hot  Vegetarian

 Chilli indicates a spicy dish. Please ask your server if you prefer a different level of heat.
'Regular' price correspond to guests on Half Board and Half Board Plus Package. 'Inclusive' price correspond to guest on Dine Around All Inclusive Package. Listed items and prices are subject to change without prior notice, based on seasonality and government tax regulations. All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge.



H O T S

	REGULAR	INCLUSIVE
CRISPY RIB-EYE BITES Rib-eye cut in cubes, fried and dressed in lime and chilli mix, on top of guacamole and corn tortillas on the side	32	✓
BAJA-STYLE FISH TACOS 🌶️ Fried fish topped with pickled vegetables, creamy macha sauce and avocado purée	26	✓
TUNA AL PASTOR TACO Tuna loin marinated with dry chillis and annato seeds, topped with grilled pineapple, avocado mousse, spring onion and cilantro	32	✓
GRILLED BEEF TACO Grilled beef steak, grilled onion, salsa asada and cactus.	32	✓
BAO BUN PULLED PORK Slow cooked pork shoulder marinated in Mayan spices, pickled red onion and habanero chilli, fried beans and avocado	34	✓
CRISPY BEAN TACO ✓ Refried beans and cheese taco, brushed with chilli oil and cooked on the wood grill	18	✓
CORN KERNELS ✓ Corn kernel, cooked with garlic butter, sour cream, queso fresco, Tajín and epazote oil	18	✓
CHICKEN TINGA QUESADILLA Shredded chicken, onion, tomato, chipotle chilli, mozzarella cheese, guacamole, salsa verde	32	✓
PADRON PEPPERS Lightly fried in garlic-ginger butter, seasoned with sesame oil, sesame seeds, salt and pepper	18	✓
CROQUE MONSIEUR Classic home made sour dough bread, layers of thinly sliced smoked turkey ham, melted cheese, homemade béchamel sauce, baked to perfection	32	✓

🌶️ Mild 🌶️🌶️ Medium hot 🌶️🌶️🌶️ Hot ✓ Vegetarian

🌶️ Chilli indicates a spicy dish. Please ask your server if you prefer a different level of heat. 'Regular' price correspond to guests on Half Board and Half Board Plus Package. 'Inclusive' price correspond to guest on Dine Around All Inclusive Package. Listed items and prices are subject to change without prior notice, based on seasonality and government tax regulations. All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge.



DESSERTS

	REGULAR	INCLUSIVE
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 jalapeño ice cream	18	✓
EXOTIC FRUIT PLATTER Our daily selection of fresh cut fruits	18	✓
SELECTION OF ICE CREAM AND SORBET - one scoop Vanilla ice cream, chocolate ice cream, pistacchio ice cream, lemon sorbet, raspberry sorbet, coconut sorbet	11	✓

'Regular' price correspond to guests on Half Board and Half Board Plus Package. 'Inclusive' price correspond to guest on Dine Around All Inclusive Package. Listed items and prices are subject to change without prior notice, based on seasonality and government tax regulations. All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge.



BEVERAGES

WATERS

	REGULAR	INCLUSIVE
BONAQUA 500 ML STILL	2	✓
BONAQUA STILL 1.5 L STILL	4	✓
SAN PELLEGRINO 750 ML SPARKLING	7	3
ACQUA PANNA 750 ML STILL	7	3

SOFT DRINKS

COCA COLA, DIET COKE, FANTA, SPRITE, BITTER LEMON	5	✓
TONIC WATER, SODA WATER		
RED BULL – ENERGY DRINK	13	5

FRUIT JUICE

CANNED FRUIT JUICE	5	✓
Apple, orange, pineapple, peach, grapefruit, mixed fruit		
TOMATO JUICE	7	✓
CRANBERRY JUICE	9	✓
FRESH FRUIT JUICE	10	5
Orange, pineapple, watermelon, papaya, mixed fruit		

HOUSE WINE

BY GLASS – white, red, rosé	10	✓
-----------------------------	----	---

NON ALCOHOLIC WINE

BY GLASS – white or red	8	✓
-------------------------	---	---

BEER

CARLSBERG DRAUGHT 300ML	10	✓
CARLSBERG DRAUGHT 500ML	15	✓
LION	10	✓
SINGHA	11	✓
CORONA	16	✓
HEINEKEN 0.0 ALCOHOL FREE	10	✓

TEA & COFFEE

POT OF HOUSE TEA	7	✓
English breakfast, Earl Grey, Darjeeling, vanilla bourbon, camomile, Jasmine green tea, Sencha green tea		
ESPRESSO	5	✓
DOUBLE ESPRESSO	8	✓
CAPPUCCINO	8	✓
LATTE	8	✓
HOT OR COLD CH	7	✓
FRAPPÉ	5	✓

'Regular' price correspond to guests on Half Board and Half Board Plus Package. 'Inclusive' price correspond to guest on Dine Around All Inclusive Package. Listed items and prices are subject to change without prior notice, based on seasonality and government tax regulations. All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge.