



Sample Menus

First Course - Salad

Cous Cous Salad (V)

Berries / Chayote / Avocado / Sprouts / Carrot / Asparagus / Raspberry Vinaigrette

Esquites (Corn Salad)

Steamed Hot Corn / Homemade Aioli / Lemon Juice / Cheese/ Chili Powder and Cream

Chamoy Salad (V, G, D)

*Fresh Green Cantaloupe / Watermelon Cubes / Mango / Coriander
Cherry Tomato / Hibiscus Flower / Morita Chili / Chamoy Sauce*

Calamari Salad

Grilled Calamari / Green Leaves Salad / Mamey Fruit Sauce / Citrus and Basil Vinaigrette

Citrus Marinated Prawns Salad

*Mandarin Orange and Grapefruit Segments/ Fresh Lettuces/ Grilled Onions
Spicy Pimientos / Papaya Sauce / Citrus and Basi Vinaigrette*

Lobster Salad

*Local Fresh Lobster / Home-Grown Organic Vegetables / Berries
White Chocolate / Caramelized Nuts / Citrus Dressing*

Caesar Salad (V)

*Organic Lettuce / Croutons / Leaves & Sprouts
Coconut Bacon / Creamy Caesar Dressing*

House Salad

*Kale / Beetroot / Zucchini / Carrot / Avocado / Sprouts / Nuts / Cheese
Homemade Chucrut Dressing*



Sample Menus

First Course - Soup

Gazpacho (v)

*Baby Spinach / Watercress / Poblano Pepper / Heirloom Tomato
Watermelon / Green Apple / Cardamom*

Mexican Tortilla Soup

*Pulled Organic Chicken Breast / Avocado / Sour Cream
Crispy Tortilla / Panela Cheese / Fried Chili Guajillo Strips*

Lobster Bisque

*Homemade Lobster Stock / Celery / Carrot / Tomato
Thyme / Guajillo Chili / Flamed with Zacapa 23*

Oaxaca Rich Stone Soup

*Locally Sourced Fish and Prawns / Fish Stock / Epazote Leaves
Mexican Pepper Leaf / Pico de Gallo Sauce
(Prepared Tableside in a Hot River Stone)*



Sample Menus

First Course - Appetizer

Ceviche

*Local Fresh Fish, Shrimp or Octopus / Lime Juice / Tomato/ Onion
Olive Oil / Coriander / Tortilla Chips*

Homemade Pâté Board (V, D)

*Beetroot Hummus / Mushrooms and Nuts / Olives Tapenade
Sun- Dried Tomatoes Pesto / Fruits and Nuts*

Sikil P'ak & Flatbread (V)

*Mayan Pumpkin Seed Dip / Guajillo Chili Flatbread
Toasted Coconut Tortillas / Roasted Garlic Oil*

Enchiladas (V)

*Handmade Corn Tortillas / Red Sauce / Queso Fresco / Potatoes / Carrots
Lettuce / Red Onion / Tomato / Sliced Radish / Cream*

Dip Sampler Mix

*Guacamole / Mashed Black Beans / Sikil Pa'k (Mayan Pumpkin Seed Dip)
Coconut Tortillas and Flatbread.*

Vegetable Tacos (V)

*Zucchini / Corn / Mushrooms / Spinach Leaves
Handmade Tortilla / Pico de Gallo / Guacamole*

Bruschetta

Tomatoes / Onions / Bell Peppers / Basil / Three Milk Cheese/ Crostini

Tuna Pibil

Baked Corn Tortilla / Fresh Tuna / Red Onion / Habanero Pepper Slices (Optional).

KanXuk Beef Carpaccio

*CAB Prime Tenderloin / Sour Orange / Raclette Cheese / Radish / Avocado
Tomato / Capers and Olive Powder / Carrot / Citrus / Morita Salt*



Sample Menus

Second Course - Meat

Roasted Prime Rib

*Local Beer & Applewood Smoked Bacon Sauce / Baby Spinach & Lettuce
Roasted Onions / Smashed Potatoes*

Mexican Surf and Turf

*Grilled Prime Beef Tenderloin / Prawns Skewer / Mole Coloradito (Guajillo Chili, Ancho Chili and
Tomato) / Roasted Potatoes / Chambray Onions, Parsnips and Carrots*

Grilled New York Strip Steak

Chimichuri-Bernaise Sauce / Potato Galette / Asparagus

Grilled Flank Steak

*Strawberry-Pistachio Salad / Spring Greens / Avocado
Almond Cheese / Beetroot / Hemp Oil / Apple Cider Vinegar*

BBQ Pork Ribs

*Ginger-Clove-Garlic Dark Beer Marinade
Hibiscus Flower-Tequila-Brown Sugar-Red Onion Barbecue Sauce
Picked Cactus Paddles*

Grilled Boneless Korobuta Pork Belly

Tomato and Morita Chili Sauce / Fresh Leaves / Vegetables

Stone Oven Baked Lamb Chops

*Pumpkin Seed-Tarragon-Orange Butter
Beetroot and Red Fruits Puree with Hazelnut Powder and Bell Peppers*



Sample Menus

Second Course - Poultry

Chicken Adobo

*Free Range Chicken Breast / Adobo Glaze / Annatto Seeds
Chambray Potatoes / Black Olives / Truffle Oil*

Chicken Mole Poblano

Free Range Chicken Breast / Sautéed Vegetables / Plantain and Corn Chips

Chicken Mezcal

*Marinated Free Range Chicken Breast / Chipotle Aioli
Fire Roasted Vegetables And Fruit / Pea Puree*

Chicken Poblano Green Sauce

Corn Tortilla / Sautéed Baby Spinach / Yucca Chips

Grilled Duck Breast

Oaxaca Mole Negro Sauce / Sugar Beets / Green Leaves / Citrus Salt



Sample Menus

Second Course - Seafood

Pescado “a la talla”

Local Catch of the Day / Adobo Marinade / Organic Cherry Salad / Chipotle Aioli

Pescado “al Pastor”

*Local Catch of the Day / Annatto Seed and Sour Orange Marinade
Pineapple Puree / Green Tea Pineapple Infused / Super Greens Salad / Cilantro / Onion*

Pescado Coconut and Avocado Butter

Local Catch of the Day / Organic Lettuce Salad / Coriander / Vinaigrette / Hibiscus Flower

Grilled Whole Fish

Local Catch of the Day / Plantain Puree / Corn Salad (Ripe Tomato-Cilantro-Fresh Red Chili)

Grilled Tuna

Sweated Chili Sauce / Apple / Pineapple / Pear / Asparagus / Mushrooms / Pistachios Powder

Octopus and Chiltomate Sauce

Sour Orange / Paprika / Black Beans / Grilled Tomato - Habanero Chili Sauce/ Grilled Avocado

Giant Prawns Grilled Skewer

Guacamole / Green Bean Salad / Citrus-Basil Vinaigrette

Mayan Honey Lobster

*Butter / Garlic / Avocado / Bell Peppers / Onion Fajitas
Grilled Corn Mayan Honey / Mezcal / Chipotle Adobo*



Sample Menus

Second Course - Vegetarian

Super Greens Salad (V)

*Baby Spinach / Mixed Greens / Sprouts / Assorted Vegetables
Avocado / Cherry Tomatoes / Spirulina Powder / Toasted Seed Dressing*

Options: Grilled Prawns or Grilled Chicken Breast

Caesar Salad (V)

*Organic Lettuce / Croutons / Leaves & Sprouts
Coconut Bacon / Creamy Caesar Dressing*

Vegan Zucchini Lasagna

Spinach / Black Quinoa / Cashew Cheese

Seasonal Mushrooms Quesadillas (V)

*Coconut flour tortilla / Boletus (Dehydrated Mushroom) / Yucatecan Chaya Leaves / Vegan Coconut
Cheese Roasted Green Tomato Sauce / Guacamole / Pineapple Pico de Gallo*

Mexican Ravioli (V)

*Cuitlacoche (Mexican Truffle) and Mushroom Ravioli
Creamy Corn Sauce / Sprouts and Green Leaves*

Mexican Bowl

*Mixed Greens / Tomatoes / Roasted Mayan Squash / Baked Sugar Beets
Roasted Peppers / Avocado / Black Quinoa*

Options: Grilled Flank Steak or Grilled Chicken Breast



Sample Menus

Third Course - Dessert

Rice Pudding Apple Cannelloni

Creamy Mexican Rice Pudding / Apple / Grated Cocoa Bean / Cinnamon Ice Cream

Pineapple Trio

Pineapple Sponge Cake / Pineapple Shortbread / Piña Colada Foam

Hibiscus Cake

Hibiscus Flower Cupcake / Five Spice Whipped Cream

Chocolate Macadamia Vegan Moose

Wild Berries / Roasted Macadamia Moose / White Ganache / Edible Flowers / Iced Coulisse

Hibiscus Sorbet with Regional Cured Fruits

Mexican Flan

Creamy Guava and Eucalyptus Leaves Custard / Red Fruits

Tres Leches Cake

Cocoa Sponge Cake / Vanilla and Milk Sauce / Hazelnut and Cocoa Ice Cream

Churros

Avocado Pastry Cream / Vanilla Bean Eggnog Sauce

Grilled Corn Break Cake

Strawberry Compote / Mexican Chocolate Custard