



DINNER



STARTERS

NIÇOISE SALAD  	210	PUMPKIN RISOTTO 	260
Searched Tuna, Hard Boiled Egg, Pepper Tomatoes Artichoke Mustard Vinaigrette		Pumpkin Purée, Asparagus, Parmesan Cheese, Mascarpone	
BEET CARPACCIO  	220	BURRATA TOMATOES 	265
Peach, Carrot Asparagus Capers, Praline, Goat Cheese, Balsamic Vinegar		Heirloom Tomato, Smoked Grape, Tomatillo Chutney, Fried Quinoa	
SHORT RIB FLAT BREAD	260	VEGGIE FLAT BREAD 	240
Roasted Tomato Sauce, Coleslaw Red Wine Reduction		Pear Purée, Roasted Tomato, Parmesan & Blue Cheese, Basil	
OYSTERS ROCKEFELLER (x5)  	350		
Bechamel, Chard, Cherry Tomato			

ENTRÉES

SEA FOOD BLACK RICE  	290	CHICKEN BREAST AU JUS 	290
Calamari, Shrimp, Braised Artichoke		Mushroom, Spinach Purée, Cauliflower Purée, Sautéed Vegetables	
GALLEGA STYLE OCTOPUS  	310	BRAISED SHORT RIB 	320
Fingerling Potato, Cherry Tomato, Pickled Beets, Lemon Confit Purée, Garlic & Chimichurri Aioli		Sautéed Vegetables, Polenta, Red Wine Reduction	
PASTA WITH MUSSELS 	270	SAUTÉED SALMON  	340
Angel Hair, Bell Pepper, White Wine & Ginger Sauce, Parmesan Cheese		Ginger Honey Glaze, Green Pea Purée, Sautéed Vegetables	

DESSERT

CHOCOLATE MARQUISE	190	TIRAMISU	190
TROPICAL COCONUT 	190	LEMON CLOUD 	190



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.