





RAW BAR

<p> FISH ESQUITES Corn, Epazote, Cajun, Jalapeño, Mayonnaise</p> <p> FISH TOSTADA Three Chilis Adobo, Mexican Sauce, Avocado</p> <p> SHRIMP BLACK AGUACHILE Marinated in Citrus Juice, Ashed Onions Habanero Chili, Red Onion, Coriander, Radish, Cucumber</p> <p> TUNA TIRADITO Chipotle Chili Tapioca, Cucumber, Onion, Creamy Avocado, Shallots, Pineapple, Radish, Ponzu Sauce</p>	<p> MARLIN TOSTADA \$250 Smoked Marlin, Bell Peppers, Poblano Chili, Coriander, Onion, Avocado</p> <p> RAW OYSTERS (x6) \$320</p> <p> GRILLED OYSTERS (x6) \$360</p> <p> BAJA LOBSTER (Per Ounce) \$130</p>
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SALADS

<p> CHEF'S SALAD \$210 Mixed Greens, Tomato, Raisins, Caramelized Nuts, Vanilla Vinaigrette</p> <p> GUACAMOLE \$180 Tortilla Chips, Pico de Gallo</p>	<p> TOMATO & BEET \$210 Goat Cheese, Balsamic Reduction, Cherry Tomatoes</p>
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TACOS (x3)

<p> BLACKENED TUNA TACOS \$270</p>	<p> SHRIMP AL PASTOR TACOS \$290</p>
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GRILL

<p>HAMBURGER \$290 Bacon, Cheddar Cheese, Onion, Tomato, Pickles, Chipotle Mayonnaise</p> <p>BBQ CHICKEN \$320 Homemade BBQ Sauce, Grilled Vegetable & Corn Skewer</p> <p>GRILLED FLANK STEAK \$380 Grilled Vegetables, Chimichurri Sauce</p>	<p> FISH A LA TALLA \$340 Coconut Milk, Epazote, Mint, Cucumber, Fennel, Asparagus</p> <p> GRILLED ADOBO FISH \$350 In Chili Adobo, Served with Xnipec Sauce and Lettuce with Mae Ploy Sauce</p> <p> GRILLED PORTOBELLO \$240 Mozarella Cheese, Cherry Tomato, Basil, Chimichurri</p>
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DESSERTS

<p>CARAMEL CHEESECAKE \$190 Mascarpone Cheese, Caramel Sauce, Berries</p>	<p>CHOCOLATE BROWNIE \$190 Soft Chocolate Sponge, Caramel Fudge</p>
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 FISH
  SEAFOOD
  VEGAN
  VEGETARIAN
  GLUTEN FREE

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.