



MENU

BREAKFAST

CONTINENTAL

Seasonal fruit, hams and cold meat, variety of cheeses, toasted bread, butter and jam
Coffee, tea, milk, orange juice

AMERICAN

Seasonal fruit, scrambled or fried eggs with bacon or sausage, toasted bread
Coffee, tea, milk, orange juice

MEXICAN

Mexican eggs (scrambled with onion, tomato, chile) or Ranchero style eggs (fried on a fried omelette sautéed in red sauce) or Chilaquiles (fried tortilla sautéed in red or green sauce) served with refried beans, tortilla chips, sour cream and cotija cheese
Seasonal fruit, coffee, tea, milk, orange juice

MAYA

Cochinita pibil (pork marinated in achiote and sour orange) with pot beans
Seasonal fruit, coffee, tea, milk, orange juice

HEALTHY

Scrambled egg whites with scallions and cherry tomatoes on a bed of roasted portobello
Muesli made with seasonal fruits and Greek yogurt
Seasonal fruit, coffee, tea, milk, orange juice

HOT CAKES

Hot cakes accompanied by scrambled or fried eggs, bacon, maple syrup and butter
Seasonal fruit, coffee, tea, milk, orange juice

LOW CARB

Egg and cream omelette, stuffed with cheese, turkey and vegetables with smoked salmon and baby spinach
Seasonal fruit, coffee, tea



MEXICAN ANTOJITOS

SOPES

Corn dough pinched to the pan with beans and chicken, chorizo, beef or pork rinds topped by cream, cheese, onion and cream

QUESADILLAS

Corn or flour tortilla, stuffed with cheese or chicken, chorizo, beef, pork rinds topped by avocado, sour cream and salsa

SALBUTES

Fried corn dough, with chicken or beef topped by onion, cream, cilantro, avocado and tomato

PANUCHOS

Fried corn tortilla stuffed with beans with chicken or beef topped by onion, tomato, coriander, cheese and cream

ENCHILADAS

Soft corn tortillas stuffed with chicken, cheese or ham, sautéed in red or green sauce, au gratin with cheese and cream

FLAUTAS

Crispy chicken or beef tacos, with lettuce, tomato, cream and cheese

ENMOLADAS

Soft corn tortillas stuffed with chicken, sautéed in mole, with cheese, onion and cream

TOSTADAS

Crispy tortillas with chicken or beef, with lettuce, tomato, cream and cheese



SNACKS

GUACAMOLE

Avocado, tomato, onion, coriander accompanied by tortilla chips

PICO DE GALLO

Tomato, onion, coriander, chili accompanied by tortilla chips

NACHOS

Tortilla chips, melted cheese, guacamole, pico de gallo, beans and sour cream

CRUDITES

Cucumber, celery, carrot, jicama, mango

MEAT PLATE

Mix of hams and sausages accompanied by olives and croutons

CEVICHE TOSTADAS

Ceviche tostadas with avocado and spicy sauce

BURRITOS

Flour tortilla stuffed with beef or chicken with lettuce, spinach, tomato, onion, avocado, chipotle mayonnaise and cheese

HUMUS

Chickpea and sesame dip accompanied by pita bread

ARTICHOKE AND SPINACH DIP

Creamy dip with crackers, parsley and garlic



SOUPS

SEAFOOD SOUP

Shrimp, octopus and catch of the day on a tomato broth and a light touch of chipotle, accompanied by onion, coriander and chips

MINISTRONE SOUP

Traditional Italian pasta and vegetables of the season soup with a touch of pesto

LIME SOUP

Traditional Yucatecan based on roast chicken, bell pepper and sour lime with tortilla chips

TORTILLA SOUP

Creamy tortilla and tomato soup topped by cream, fresh cheese, avocado, guajillo chili and tortilla frying

ONION SOUP

A French classic with red wine and beef broth, topped by a crouton gratin with Gruyère cheese

BRIE CHEESE CREAM

Creamy brie cheese soup accompanied by asparagus, roasted sausage and crouton with fine herbs

HARICOT BEAN SOUP

Haricot bean soup in 2 textures with chile de arbol infusion

ASPARAGUS CREAM

Creamy asparagus soup (lactose free) with prosciutto

AZTEC SOUP

Black bean soup, topped by cream, Cotija cheese, coriander and tortilla chips

LOBSTER BISQUE

Traditional French based on lobster, tomato, brandy and rice broth, served with chunks of grilled lobster

COLD GAZPACHO

Traditional Andalusian cold tomato and seasonal vegetables



MELON AND PROSCIUTTO SOUP

Sweet and sour cold soup based on Valencian melon, crunchy Serrano ham and a touch of mint

FABADA

Stew with beans, chorizo, serrano ham accompanied by aioli and bread

RAMEN

Noodle soup made from beef broth, soy, vegetables, tofu

MISO SOUP

Based on dashi broth with wakame seaweed, shitaki mushroom, tofu and green onion

POZOLE

Mexican classic of pork or chicken with guajillo chili and corn, with oregano lettuce and radish



APPETIZERS

BEEF CARPACCIO

Thin slices of beef fillet with arugula, olive oil, parmesan cheese and bread

SASHIMI

Salmon or hamachi or tuna or scallops garnished by pickled ginger and ponzu sauce

NORI TOSTADA

Nori seaweed and tempura toast served with slices of salmon, avocado cream, pickled onion and chili

FISH CEVICHE

Catch of the day cooked in lemon juice with tomato, onion and coriander with tortilla chips and avocado

MIXED CEVICHE

Mix of fish, shrimp and octopus, cooked in lemon juice with tomato, onion and coriander with tortilla chips and avocado

SHRIMP AGUACHILE

Shrimp cooked in a green or red lemon-based sauce with red onion, cucumber and fried leek, accompanied by tortilla chips

TIRADITO DE NEW YORK

Grilled sealed New York scallops marinated in lemon, cucumber, red onion and avocado vinaigrette

TUNA TARTARE

Fresh tuna cubes marinated in soy sauce, accompanied by mango, cucumber, jicama and avocado

MARLIN EMPANADAS

Corn patties stuffed with pickled smoked marlin, served with cabbage, cream cheese and Mexican sauce

OCTOPUS ROBATA

Grilled octopus tentacle marinated in eel sauce

MONTADITO

Crouton of bread with serrano ham or brie cheese or anchovy or smoked salmon



POTATO BRAVA

Potatos , dipped in slightly spicy brava sauce

SPANISH TORTILLA

Traditional omelette based on egg and potato with caramelized onion

CHORIPAN

Rustic bread sandwich stuffed with grilled chorizo and chimichurri

EMPANADAS

Stuffed with meat or humita or spinach with ricotta or ham and cheese or chicken or salmon garnished by chimichurri

PICADA

Snack based on different cheeses, sausages, candied vegetables, breaded beef and bread

GRILLED PROVOLONE

Grilled smoked provolone cheese accompanied by confit cherry tomato and rustic bread



SALADS

VIEIRAS

Caramelized scallops served in a mix of lettuce, asparagus, sun-dried tomato, Parmesan and citrus dressing

LOBSTER

Caribbean lobster tail served in a mix of lettuce, mango avocado and asparagus with sweet and sour vinaigrette

CAPRESSE

Traditional Italian fresh mozzarella cheese, tomato and basil with olive oil

SHRIMP AND CARAMELIZED PEARS

With a mixture of lettuce, blue cheese, cashew and romesco vinaigrette

SHRIMP AND MANGO

Mixed lettuce, green apple, celery, mango, shrimp and mango dressing

WALNUTS AND BLUE CHEESE

Mixed Lettuce, Blue Cheese, Caramelized Walnuts, Cherry Tomato, Cranberry, and Cranberry Balsamic Dressing

COBB

Iceberg lettuce, tomato, bacon, onion, avocado, scallion, boiled egg, blue cheese and ranch dressing

ARUGULA FETA AND WATERMELON

Arugula, feta cheese and watermelon with balsamic vinaigrette

CAESAR SALAD

Traditional salad with anchovy dressing topped by croutons, parmesan with or without chicken

SUNOMONO

Cucumber marinated in rice vinegar, with crab surimi and sesame



PASTA

RICOTTA AND SPINACH RAVIOLI

Fresh pasta stuffed with ricotta cheese and spinach in butter and sage sauce

FETUCCINI ALFREDO

Fresh pasta in a creamy sauce of mozzarella cheese, parmesan and butter

PENNE PESTO

Penne pasta in a Genoese pesto sauce based on basil, garlic, pine nuts and Parmesan

LASAGNA BOLOGNESE

Pasta sheets interspersed with bolognese sauce, white sauce and mozzarella cheese

GNOCCHI 4 FORMAGGI

Potato-based gnocchi in creamy 4-cheese sauce

SORRENTINOS

Pasta filled with a mixture of cheeses and walnuts in a butter sauce and fresh basil

PAD THAI

Vietnamese Rice Noodle Pasta, Peanut Chili Sauce with Vegetables and Shrimp

UDON

Japanese noodles sauteed with vegetables, sesame, soy, and chicken or shrimp

PASTA

Spaghetti, fettuccini, penne, fusilli, tagliatelle, pappardelle

Sauces

Napolitana, puttanesca, pesto, cheese, parisien, bolognese, lamb ragu



RICE

PAELLA

Traditional Valencian saffron-based paella can be mixed or seafood

POKE BOWL

Steamed gohan rice served with marinated salmon or tuna and mixed vegetables

RISSOTTO MILLANESE

Creamy saffron infused risotto with Parmesan cheese and braised osso buco

YAKIMESHI

Traditional fried rice in soy sauce accompanied by vegetables, beef, chicken or seafood

CREAMY CHÍCHARO

Rice cooked in cream of pea and mint accompanied by baked fish



BEEF

TAGLIATA

Fillet on a bed of arugula and parmesan slabs

ROAST

Traditional Argentine barbecue of beef steak, chicken, chorizo and vegetables

BREADED BEEF

Breaded beef escalopes, accompanied by fried potatoes and mixed salad

CHOP SUEY

Beef steak sautéed with vegetables, sprouts and soy sauce, accompanied by steamed rice

TLAYUDAS

Large corn tortilla stuffed with sun dried meat, Oaxaca cheese, tomato, beans, avocado, onion and lettuce

WELLINGTON STEAK

Beef fillet wrapped in puff pastry with a mushroom duxelle filling, accompanied by beef glaze and mashed potatoes

PICANHA

Slow-roasted with rustic potatoes, grilled asparagus and red wine sauce

CHICKEN

CHICKEN PICCATA

Chicken braised in olive oil, garlic and Parmesan cheese

TANDORI CHICKEN

Chicken marinated in garam masala and sour yogurt, baked with basmati rice

CURRY

Sautéed vegetables, chicken and pineapple in a yellow curry and coconut sauce, with basmati rice

CHICKEN WITH MOLE

Chicken cooked in a chili and cocoa-based mole sauce accompanied by white rice, a traditional Mexican



THAI GREEN CURRY

Sautéed chicken, celery, pepper and ginger in curry based on coriander, lemon, coconut and green chilies

GRILLED CHICKEN

Whole butterfly chicken, marinated in garlic and parsley, served with mashed potatoes and roasted vegetables

FISH AND SEAFOOD

PIL PIL FISH

Fish fillet of the day in a creamy sauce based on confit garlic, accompanied by asparagus, roasted bell pepper and saffron rice

GALICIAN OCTOPUS

Octopus tentacles sautéed with potatoes and seasoned with paprika, parsley and olive oil

FRIED CALAMARI

Crispy calamari rings served with lemon and tartar sauce

WON TON

Wonton dough stuffed with shrimp and cheese accompanied by cucumber and rice vinegar salad with sweet and sour sauce

ZARANDEADO FISH

Catch of the day marinated in guajillo chili, grilled with vegetables

SALT CRUSTED FISH

Catch of the day, covered in baked sea salt

GRILLED FISH IN LEMON AND CAPER SAUCE

Baked steak, served with creamy lemon sauce and fried capers

AJILLO SHRIMP

Shrimp sautéed in butter sauce, guajillo chili and garlic

LOBSTER THERMIDOR

Grilled Lobster with Creamy Mustard Sauce, Mushroom Cognac and Hollandaise Sauce



OCTOPUS IN ADOBO

Caribbean octopus in guajillo chili sauce, grilled with cilantro rice

SHRIMP WITH COCONUT AND PANKO

Fried shrimp breaded with panko and coconut with sweet and sour mango sauce

ADDITIONAL BEEF

PATAGONIAN LAMB

Lamb with sweet potato puree, sautéed fennel and Creole sauce

LAMB VINDALOO

Lamb braised in garam masala accompanied by naan bread and jasmine rice

DUCK MAGRET

Duck breast roast in butter with orange sauce, asparagus and creamy potato and beet

DUCK

Braised with black beer and honey accompanied by baked artichokes

GREEN MOLE

Pork rib in green mole and purslane with white rice

POC CHUC

Pork marinated in sour orange, grilled with strained beans and chiltomate

SWEET SOUR PORK

Fried pork in tomato and pineapple sauce with vegetables and basmati rice



BBQ

BEEF

New york
Rib eye
Tomahawk
Porterhouse
Beef ribs
Beef steak
Picanha
Flank steak

CHICKEN

Whole grilled chicken
Wings
Chicken kebab

PORK

BBQ ribs
Chops

OTHER CUTS

Sausage
hot dogs
Hamburger
Chistorra

FISH AND SEAFOOD

Catch of the day
Salmon
Shrimp kebab
Mussel with garlic
Octopus
Lobster

GARNISH

Mashed potatoes
Corn
Grilled vegetables
Charro style beans
Onions and chili peppers
Portobello with cheese
Papa parrillada



DESSERTS

FLAN

RICE PUDDING

CHOCOLATE MOUSSE

TRES LECHES CAKE

CHOCOLATE CAKE

MANGO PUDDING

PANNA COTTA

TIRAMISÚ

RED FRUIT CAKE

APPLE STRUDEL

FRUIT SALAD

TARTE TATIN

PEARS IN RED WINE

LEMON PIE

CHEESECAKE



CHILDREN MENU

CHICKEN FINGERS
Breaded chicken breast strips

BURGERS
Beef and cheese

HOT DOGS
Turkey sausage tomato and onion

FISH BREADED
Breaded fish fillet

AL BURRO PASTA
Buttered spaghetti or penne

BOLOGNESE PASTA
Spaghetti or penne in beef bolognese sauce

ALFREDO PASTA
Fettuccine with mozzarella cheese sauce

WRAPS
Chicken, avocado, tomato

CHICKEN AND PASTA SOUP
Chicken broth with noodle and tomato