

FIVE COURSES EXPERIENCE

DAILY CATCH TIRADITO 60 g

Fresh fish slices, soy-lime dip with smoked chilies.
Pumpkin seeds, red onion.

BEEF BAO 2 pcs

Braised short rib with Asian-style sauce.
Vegetables with sesame.

SHRIMP SALAD IN TWO

TEXTURES 50 g

Arugula and mixed greens with shrimp, almond, and mustard dressing. Crispy rice and shrimp sheet.

BEEF SHORT RIB WITH

ASH SAUCE 100 g

Slow-cooked with smoky chili sauce. Grilled pineapple, chayote, red pickled onion.

EN LAS NUBES (IN THE CLOUDS)

Crisp meringue with white chocolate and pistachio, baked and fresh apple, caramelized Kalamata olive.

Beetroot sorbet.

! Due to its exclusivity, it is not included in the all-inclusive package.

FIVE-COURSE VEGAN EXPERIENCE

MUSHROOM SOPE 1 pc

Sautéed mushrooms, wild fungi, and corn with guajillo sauce and crispy epazote (traditional Mexican herb).

TOMATO & CORN SOUP 150 ml

Tomato, epazote, tortilla, avocado, guajillo chili, grilled tofu.

CREAMY RICE WITH BLACK TRUFFLE, BEET & CAULIFLOWER 200 g

Organic vegetables and black truffle oil.

PORTOBELLO 200 ml

Slow-cooked in extra virgin olive oil and thyme. Quinoa, kale, cashews, hazelnuts, and vegetables.

ENDEMIC

Dark chocolate and agave syrup, hibiscus gelée, amaranth and chia crisp, vanilla bean syrup.

APPETIZERS



CRISPY DUCK RAVIOLI 3 pcs

Confit duck, tamarind sauce, Balsamic reduction.



CRISPY SHRIMP 3 pcs

Fried shrimp with cheese, wrapped in phyllo pastry, guajillo chili vinaigrette.



SPICY TUNA 80 g

Fresh tuna, tobiko, spicy dressing, Avocado mousse. Ikura and soy tapioca pearls.

STARTERS & SALADS

SALAD & FOIE GRAS MOUSSE

Foie gras mousse & caramelized seasonal fruit.
Organic greens, pistachio vinaigrette.



BEEF TARTARE 60 g

Portobello mushroom, scallion, avocado mousse.
Whole grain mustard dressing, balsamic vinegar, and grated tomato.

CAESAR SALAD

Crispy romaine, parmesan cheese, anchovies, and garlic croutons.



BEET & SALAD

Beet & cheese mousse, herb oil, grape must reduction, pumpkin seeds, and croutons.

SOUPS



SEAFOOD & SAFFRON BISQUE 180 ml

Seasonal seafood dumpling. Crustacean oil.



DANZANTE SOUP 180 ml

Green tomato and white corn, crispy tortilla, Cheese from Ojos Negros Valley, avocado, and chili oil.

Premium STEAKS

Due to their exclusivity, Kobe beef cuts are not included in the all-inclusive package and are subject to an additional charge.

JAPANESE KOBE

-  RIB EYE 368g
-  NEW YORK 368g
-  BEEF FILLET 283g

MAIN COURSES



SEASONAL FISH 180g

Sherry vinaigrette, tomato, and fresh basil. Crispy vegetables.



PASSION FRUIT SHRIMP 150g

Toasted almonds, green asparagus. Creamy mashed potatoes.



BEEF FILLET 180g

Beef jus with foie gras, mashed potatoes with black truffle oil, creamed spinach, and Brussels sprouts.



BLACKENED

CHICKEN SUPREME 200g

Roasted with spices, butter, and white wine. Mashed potatoes and organic vegetables.



DANZANTE RISOTTO 150g

Octopus, shrimp, scallop, seasonal shellfish, white wine from San Javier Mission, and Parmesan cheese. Aromatic herb essence.



QUAIL, PORT WINE, APPLE 1pc

Roasted quail au jus with port wine reduction, dark chocolate bacon. Butter-poached yellow apple.

FROM THE GRILL



RACK OF LAMB 280g

Asparagus, semi-aged cheese. Mint sauce.



RIB EYE 450g

Organic vegetables, butter, white wine rom San Javier Mission. Horseradish.



BLACKENED FISH 180g

Organic vegetables, butter, white wine from San Javier Mission.



ANGUS FILET 180g

Mashed potatoes, butter. Beef jus.

DESSERTS



ENDEMICO

Dark chocolate and agave syrup, hibiscus gelée, amaranth and chia crisp, vanilla bean syrup.



CRUNCHY DELIGHT

Phyllo pastry, vanilla bean cream, red berries, pistachio, walnut, and date. Orange syrup, chocolate.



WARM BAKED CHEESECAKE

Warm cheesecake made with Ojos Negros Valley, seasonal fruit, and San Vicente red wine reduction.



WHITE CHOCOLATE & VANILLA

White chocolate and vanilla bean mousse, seasonal fruit. Passion fruit sauce.



VEGAN



GLUTEN



DAIRY



SOY



SEAFOOD



NUTS



GLUTEN-FREE