



## PA' PICAR

Starters to Share

### SUSTAINABLE OYSTERS 1/2 DOZ \$600

Ask about the variety of the day - Mexican Pacific Ocean Lime, Mignonette, House Cocktail and Salsa Marisquera

### CLASSIC PERUVIAN CEVICHE 4 OZ \$400

Catch of the Day, Red Onion, Cilantro, Cancha, Corn, Sweet Potato and Leche de Tigre

### SCALLOP TIRADITO 4 OZ \$380

Red Onion, Bell Pepper, Tomato, Lime Cucumber, Cilantro, Red Radish and Cuyutlan Salt

### "MIXTA" SALAD \$390

Avocado 10Z, Red Onion, Tomato, Cucumber, Lettuce and Citrus Dressing

### AYOCOTES BEAN SALAD 20Z \$340

Cilantro, Muhammara, Red Onion, Radishes and Guajillo Vinaigrette

### "CAZÓN" EMPANADAS 20Z \$390

Stewed Sardines, Corn Dough, Cilantro and Garlic Sauce

### BATAYAKI MUSSELS 40Z \$310

Parmesan, Butter and Lime

## SANDWICHES

With Wedge Potatoes with Cheese Sauce and Pickled Vegetables

### LATINA BURGER 60Z \$480

Brisket, Rib, and Chuck Roll Angus Patty Homemade Sweet Potato Bread, Avocado, Salsa Criolla, Oaxaca Cheese, Pickles and Mayo

### GULF SHRIMP 50Z \$450

Potato Bread, Dill Sauce and Palmitos

### CHARRED MUSHROOMS 60Z \$460

Crystal Bread, Vegan Cheese 10Z, Plant-Based Mayonnaise, Soy Sauce and Almonds

## LATIN FISH MARKET

Hook-only-catch from our coast prepared to your liking with a selection of sides

### PACIFIC 8 OZ \$800 OR LOCAL/GULF 8 OZ \$750

#### PREPARATION:

##### SUDADO

Tomate, Chili and Red Onion

##### FRIED

Tempura and Huancaína

##### GARLIC

Olive Oil, Simojovel Chile and Vinegar

##### ADOBADO

Achiote, Aji and Ocopa Sauce

#### SIDES:

##### POTATO

Cheese, Furikake and Tobiko

##### RICE

Jasmine

##### VEGETABLES

Organic

##### AVOCADO

Salsa Criolla

##### YUCA

Guasacaca

### ARGENTINE'S BEEF CUT 12 OZ \$890

Pickled Bell Peppers, Potatoes and Provenzal

### CHICKEN ANTICUCHO 8 OZ \$690

Chalaca, Polleria Sauce and Rice

### BUTTERNUT SQUASH PROVOLETA \$420

Rucola, Tomatoes, Balsamic Vinegar, Oregano and Arbol Chili

## DESSERTS

### QUINOA VOLTEADA \$240

Chancaca Cinnamon Cream and Quinoa Tuile

### CHOCOLATE PIONONO \$275

Cocoa Biscuit, Lucuma Mousse, Caramelized Pecans and Tonka Chocolate Sauce

### CHIRIMOYA ALEGRE \$260

Frozen Chirimoya Cream, Orange Jelly, Peruvian Pisco and Meringue Rocks



Vegetarian



Spa Recommendation



Vegan

Consuming raw or undercooked products increases the risk of foodborne illness, especially if you have certain medical conditions. Please advise your waiter of any allergies you may have to food products. Our menus are subject to change without previous notice. Prices are in Mexican pesos, tax included, payable at the exchange rate of the day. The products with a \* are not included in the All Inclusive Plan.