



PA’ PICAR

Starters to share

SUSTAINABLE OYSTERS 1/2 OZ \$600
Ask about the variety of the day - Mexican Pacific Ocean Lime, Mignonette, House Cocktail and Seafood Sauce

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 \$410
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 2 OZ \$340
Cilantro, Muhammara, Red Onion, Radishes and Guajillo Vinaigrette

“CAZÓN” EMPANADAS 2 OZ \$390
Stewed Sardines, Corn Dough, Cilantro and Garlic Sauce

BATAYAKI MUSSELS 4 OZ \$310
Parmesan, Butter and Lime

SANDWICHES

With Wedge Potatoes, Cheese Sauce and Pickled Vegetables

LATINA BURGER 6 OZ \$570
Brisket, Rib, and Chuck Roll Angus Patty Homemade Sweet Potato Bread, Avocado, Salsa Criolla, Oaxaca Cheese, Pickles and Mayo

GULF SHRIMP 5 OZ \$450
Potato Bread, Dill Sauce and Palmitos

CHARRED MUSHROOMS 6 OZ \$460
Crystal Bread, Vegan Cheese 1 OZ, 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 \$550
Rucola, Tomatoes, Balsamic Vinegar, Oregano and Arbol Chili

DESSERTS

QUINOA VOLTEADA \$210
Chancaca Cinnamon Cream and Quinoa Tuile

CHOCOLATE PIONONO \$235
Cocoa Biscuit, Lucuma Mousse, Caramelized Pecans and Tonka Chocolate Sauce

CHIRIMOYA ALEGRE \$235
Frozen Chirimoya Cream, Orange Jelly, Peruvian Pisco and Meringue Rocks



Vegetarian



SPA

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, payables at the exchange rate of the day. The products with a * are not included in the All Inclusive Plan.