











## BRISAS MEZZE

Served With Pita, Catalan Toast


- MUSABAHA 4 OZ \$210**    
Olive Oil, Parsley and Zaatar
- MARINATED OLIVES \$190**    
Rosemary, Orange and Thyme
- ZA'ALUK \$200**    
Eggplant, Tomato, Peppers, Onion, Garlic and Olive Oil
- EZMA SALAD \$220**    
Pomegranate Molasses, Tomato, Bell Pepper, Xcatic, Parsley and Onion
- BAGNA CAUDA \$240**  
Garlic Cream, Walnut, Anchovies 1 OZ, Vegetables, Egg and Olive Oil

## TAPAS

- CAULIFLOWER JAFFA \$205**    
Lime, Tomato Mojo, Sesame and Zaatar
- PATATAS BRAVAS \$300**    
Pimentón de La Vera, Sriracha y Chives
- CHARRED EGGPLANTS \$290**    
Zug, Carob Molasses, Labneh and Crispy Chili
- GRILLED SHRIMP 6 OZ \$480**  
Black Garlic Aioli, Chili Oil and Cilantro
- MANCHEGO CHEESE 4 OZ \$275**    
Fermented Honey
- SERRANO HAM 3.5 OZ \$300**

## KABOBS

Accompanied with Pita Bread

- HALLOUMI 5OZ \$280**    
Lime, Pickled Golden Raisins and Walnuts
- BLACK SALMON DUKKAH 6 OZ \$400**  
Piloncillo, Spring Onion and Chili Flakes
- HARISSA BEEF KABOBS 5 OZ \$440**  
Onion, Tahini and Hummus
- CHICKEN SHAWARMA 6 OZ \$420**  
Tahini, Pickled Onion and Date Honey

## DESSERTS

- BOUGATSA \$280**  
Financier, Pistachio and Cardamom Honey
- OLIVE OIL & CHOCOLATE SACHERTORTE \$300**  
Sponge, Fig Compote, Ganache and Port
- ORANGE CATALAN CRÈME \$300**  
Raspberry and Lavender
- SORBETS \$230**  
House Selection

-  Spa Recommendation
-  Vegetarian
-  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.