



IN-ROOM DINING MENU

JUST WHAT YOU'RE LOOKING FOR



A MESSAGE FROM THE KITCHEN

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, and sustainable products. All cuisine is prepared without (artificial) trans-fat.

The abundance of food products in Mexico is supported by being one of the world's most agriculturally rich countries. This enables our chefs to purchase more than 70% of our food from local producers.

Our country boasts some of the world's finest products, from avocado or local chaya to everybody's favorite tacos and tequila. We proudly serve and source sustainable seafood options through our partnership with local fishing and other conservation programs.

My chefs and cooks care by bringing the freshest ingredients to you and your family. Fairmont Mayakoba is also home to some 5,000 indigenous Melipona bees that thrive here in this beautiful region and reside in our Fairmont Spa. The bee's honey is of the highest quality globally; it has been used medicinally in the region by the ancient Mayans.

Should you have any special requests not listed in the menu or for dietary requirements, kindly call in-room dining, and we will be pleased to do our best to meet your needs.

Sincerely,

Daniel Noguera
Executive Chef
Fairmont Mayakoba

BREAKFAST

SERVED DAILY FROM 6:00 AM TO 11:30 AM



BEVERAGES

LOT 35 TEA COLLECTION

Your Choice of Iced or Hot
*our tea is sustainable

Green Tea

Jasmine, Revitalize, Mojo Mate

Black Tea

Imperial Breakfast, Decaf English, Earl Grey

Infusions (Caffeine Free)

Oregon Mint, Flora's Berry Garden, Bella
Coola Punch

FRESH JUICES 240 ml / 8 oz

Orange, Grapefruit, Papaya, Green Juice, or
Juice of the Day

JUICES 240 ml / 8 oz

Apple, Cranberry, or Tomato

COFFEE

Your Choice of Freshly-made beverages, Regular
or Decaffeinated. *our coffee is sustainable

Small-Pot (Serves 2-3 Cups)

Large-Pot (Serves 4-7 Cups)

ESPRESSO, CAPPUCCINO OR MOCACCINO

MILK OR CHOCOLATE MILK

Choice of Whole, Low-Fat, Lactose Free (12 oz),
Soy, Almond

MILKSHAKES 12 oz

Chocolate, Vanilla or Strawberry

SMOOTHIES 12 oz

ICED TEA, LEMONADE OR COCONUT WATER 12oz

SODAS 12 oz

Coca Cola, Diet Coke, Coca Cola Zero,
Sprite, Sprite Zero, Apple Soda, Orange
Soda, Grape Fruit Soda, and Ginger Ale

LOCAL WATERS

Cristal Mineral 12 oz

Natura 34 oz

Natura Mineral 34 oz

STILL IMPORTED AND LOCAL WATER*

Evian 25 oz

Agua de Piedra 22 oz

BUI 10 oz

BUI 32 oz

SPARKLING IMPORTED AND LOCAL *

Perrier 11 oz

Perrier 25 oz

Agua de Piedra 22 oz

San Pellegrino 25 oz

BUI 10 oz

BUI 32 oz

CEREALS AND YOGURT

175 HOMEMADE MUESLI

Oats, Peanuts, Dehydrated Cranberries,
Pumpkin Seeds, Coconut, Macadamia Nuts,
and Rice Krispy
Served with Milk (7 oz) or Yogurt (7 oz)

HOT OATMEAL

Served with Milk, Brown Sugar and Raisins

NATURAL YOGURT AND FOREST BERRIES

Choice of Greek or Flavor (7 oz)

CEREALS

Corn Flakes, All-Bran, Cocoa Krispies,
Fruit Loops, Frosted Flakes
Served with Bananas or Strawberries
Choice of Milk: Whole, Low-Fat,
Lactose-Free, Soy or Almond

FRUIT

WHOLE FRUIT (3 pieces)

Banana, Apple, Pear, Local Seasonal Selection

FRUIT PLATE

Cantaloupe, Honeydew, Watermelon, Papaya,
Pineapple and Seasonal Fruit

BOWL OF BERRIES

SWEET BREAKFAST

BELGIAN WAFFLE

Choice of Strawberry or Banana. Whipped
Cream, Butter, Maple Syrup, or Honey

PANCAKES (3 PIECES)

Filled with Blueberry, Chocolate Chips or
Banana Garnish. Served with Whipped
Cream and Mixed Berries Compote

FRENCH TOAST (2 PIECES)

Brioche Bread Served with Whipped Cream
and Mixed Berries Compote

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCE PLEASE
INFORM US BEFORE ORDERING. A 100 MEXICAN PESOS
DELIVERY CHARGE WILL APPLY. PRICE IN MEXICAN PESOS,
TAXES INCLUDED. THE 15% SERVICE CHARGE IS NOT
MANDATORY, IT MAY BE ELIMINATED AT YOUR REQUEST.

*NOT PART OF THE ALL-INCLUSIVE PACKAGE



GLUTEN
FREE



LACTOSE
FREE



VEGAN



Our coffee, seafood, and local products come from sustainable sources, respecting the environment
and supporting local communities.

COMPLETE BREAKFAST SELECTION

CONTINENTAL BREAKFAST

565

Choice of Juice, Fruit Plate
Basket of Breakfast Pastries
Toasted Bread
Yogurt Parfait (4 oz)
Small Pot of Regular or Decaffeinated
Coffee or Tea

AMERICAN BREAKFAST

700

Choice of Juice. Two Eggs (4 oz) any Style. Choice
of Smoked Bacon, Ham or Turkey Sausage.
Accompanied with Breakfast Pastries and
Selection of Toast. Piece of Fruit. Small Pot
of Regular or Decaffeinated Coffee or Tea

MEXICAN BREAKFAST

680

Choice of Juice. Ranchero Eggs (4 oz), Motuleño
Eggs (4 oz) or Chilaquiles with Green or Red
Sauce. Mexican Pastries and Piece of Fruit.
Small Pot of Regular or Decaffeinated
Coffee, Tea or Mexican Hot Chocolate.

HEALTHY START BREAKFAST



660

Green Juice, Egg White Omelet (7 oz) with
Spinach, Onion and Mushrooms. Served with
Panels Cheese and Asparagus. Low-Fat Yogurt
Parfait with Chia and Berries. Small Pot of
Regular Coffee, Decaf or Selection of Tea.

CHEF'S FAVORITES

RED OR GREEN CHILAQUILES

350

Tortilla Chips Served with Sour Cream
Fresh Cheese, Cilantro, Red Onion,
and Avocado
Choice of: Chicken or Fried Egg

BREAKFAST BURRITO

360

Scrambled Eggs (4 oz), Beans, Breakfast
Sausage, (3 oz) Onion, Bell Peppers, and Mozzarella
Cheese. (1 oz) Served with Refried Beans and
Pico de Gallo.

HOUSE-SMOKED SALMON (7 OZ)



590

Cocktail Onion, Caper, Chives, Olive and
Sesame Oil.
Served with Crostini and Ground Mustard.

ARTISANAL CHEESES

450

Selection of Artisanal Cheeses (5 oz), Grapes,
Variety of Seeds, Homemade Jam (3 oz).

Add Serrano Ham (1oz)

+120



FAIRMONT SPA Recommends.

VEGAN BREAKFAST

740

Choice of Juice. Avocado Toast with Quinoa,
Vegan Chilaquiles or Vegan Enchiladas
Potosinas. Piece of Fruit. Vegan Yogurt.
Small Pot of Regular or Decaffeinated
Coffee or Tea

ENCHILADAS POTOSINAS



430

Seasonal Vegetables. Served with Guajillo
Sauce, Onion, Cilantro, Vegan Cream and
Cheese.

RED OR GREEN CHILAQUILES



350

Vegan Option Available.

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EGGS AND OMELETTES

TWO EGGS ANY STYLE (2 PIECES)   **395**
Selection of Crispy Bacon, Breakfast Sausage, Canadian Bacon (1 oz) or Turkey Ham (1 oz). Served with Breakfast Potatoes, Asparagus, and Cherry Tomatoes.

EGGS BENEDICT (2 PIECES) **480**
Toasted English Muffin, Poached Eggs, Hollandaise Sauce, Canadian Bacon (1 oz). Served with Green Salad.

YUCATAN EGGS BENEDICT (2 PIECES) **540**
Toasted English Muffin, Poached Eggs, Achiote with Habanero Hollandaise Sauce, Longaniza from Valladolid. Served with Green Salad.

THREE EGG OMELETTE  **460**
Onion, Bell Pepper, Mushroom, Spinach, Tomato, Bacon (1 oz), and Cheddar Cheese (2 oz) Served with Breakfast Potatoes, Asparagus, and Cherry Tomatoes.

RED OR GREEN RANCHERO EGGS   **370**
Two Fried Eggs, Corn Tortillas, Refried Beans.

BREAKFAST SIDES

Breakfast Sausage (4 oz) **120**
Bacon (2 oz) **200**
Breakfast Potatoes (5.3 oz) **90**
Cream Cheese (3 oz) **85**
Refried Beans (5.3 oz) **85**

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LUNCH AND DINNER

SERVED DAILY FROM 11:30 AM TO 11:00 PM

APPETIZERS

CHICKEN WINGS (17 OZ)



Served with Jicama, Carrot and Cucumber.
Cilantro Ranch Dressing
Your choice of Buffalo or BBQ Sauce

405

ARTISAN CHEESE PLATTER

Artisan Cheese Selection (5 oz), Olives, Grapes,
Homemade Jam and Crostinis
Add Serrano Ham (1oz)

500

+120

TUNA TOSTADA (5 OZ)

Ginger and Cilantro Ponzu Sauce, Sriracha
Mayonnaise, Avocado, Cucumber, Sesame
Seeds, Fried Sweet Potato

440

HOUSE-SMOKED (7 OZ)



Cocktail Onion, Caper, Chives, Olive and
Sesame Oil. Served with Crostini and
Ground Mustard

590

SIKIL-PAK

Pumpkin Seed Dip with Roasted Tomato,
Olive Oil, and Lemon Juice

300

BEET SALAD



Baby Spinach, Arugula, Purslane, Beet, Radish,
Red Onion, Goat Cheese (1 oz), Cashews,
Ancho Chilli Balsamic Vinaigrette

315

SWEET POTATO AND KALE BOWL (7 OZ)

Roasted Sweet Potato, Puffed Quinoa,
Agave Honey, Pumpkin Seed, Balsamic
Vinegar

340

CRUDITÉS

Organic Rainbow Carrot, Jicama, Cambray
Beet, Cambray Golden Beet, Persian
Cucumber. Served with Cilantro Dressing
and Chili Powder.

310

*Made with organic vegetables, harvested
in the region.

SOUPS AND SALADS

CLASSIC CAESAR SALAD

Lettuce, Shaved Parmesan Cheese, and
Focaccia Croutons. Served with Caesar
Dressing

315

CAESAR SALAD WITH CHICKEN (5 OZ)

395

CAESAR SALAD WITH SHRIMP (5 OZ)

450

COBB SALAD

Avocado (1 oz), Lettuce, Tomato, Red Onion, Corn,
Chicken (1 oz), and Bacon (1 oz). Served with Cilantro
Ranch Dressing

330

GREEN SALAD



Mix of Lettuce, Parmesan Cheese (1 oz), Green
Apple, Pecan Nuts, Pickled Chayote, Honey
Mustard Vinaigrette

280

BEET SALAD



Baby Spinach, Arugula, Purslane, Beet, Radish,
Red Onion, Goat Cheese (1 Oz), Cashews, Ancho
Chilli Balsamic Vinaigrette

315

CHICKEN CONSOMÉ



Seasonal Vegetables and Rice

180

MEXICAN TORTILLA SOUP

Fried Tortilla Strips, Sour Cream, Panela
Cheese, Avocado, and Chili Pasilla

230

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THE RISK OF FOODBORNE ILLNESS.



FAIRMONT SPA Recommends.



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MEXICAN FAVORITES

GUACAMOLE (7 OZ)   **300**

Pico de Gallo and Tortilla Chips

ACAPULCO SEAFOOD COCKTAIL   **430**

Shrimp (3 oz) and Octopus (3 oz) , Served with Cocktail Sauce, Pico de Gallo, Avocado and Tortilla Chips.

QUESADILLA **280**

Flour Tortilla, Melted Cheese.

Served with Guacamole and Pico de Gallo.

With Chicken (5 oz) **320**

With Flank Steak (5 oz) **360**

With Shrimp (5 oz) **400**

NACHOS **260**

Accompanied with Guacamole, Pico de Gallo, Jalapeño Peppper, Sour Cream, Cheddar Cheese Sauce, and Refried Beans Sauce-



Chicken (5 oz) **320**

Flank Steak (5 oz) **360**

Shrimp (5 oz) **400**

FISH TACOS (4 OZ) **370**

Spicy Cabbage Slaw, Habanero Aioli, Avocado (1 Oz)


CHICKEN AL PASTOR TACOS (4 OZ)   **300**

Onion, Grilled Pineapple, Cilantro, Raw Green Salsa-

FLANK STEAK TACOS (4 OZ) **460**

Cheese Crust, Red Onion, Grilled Jalapeno, Avocado



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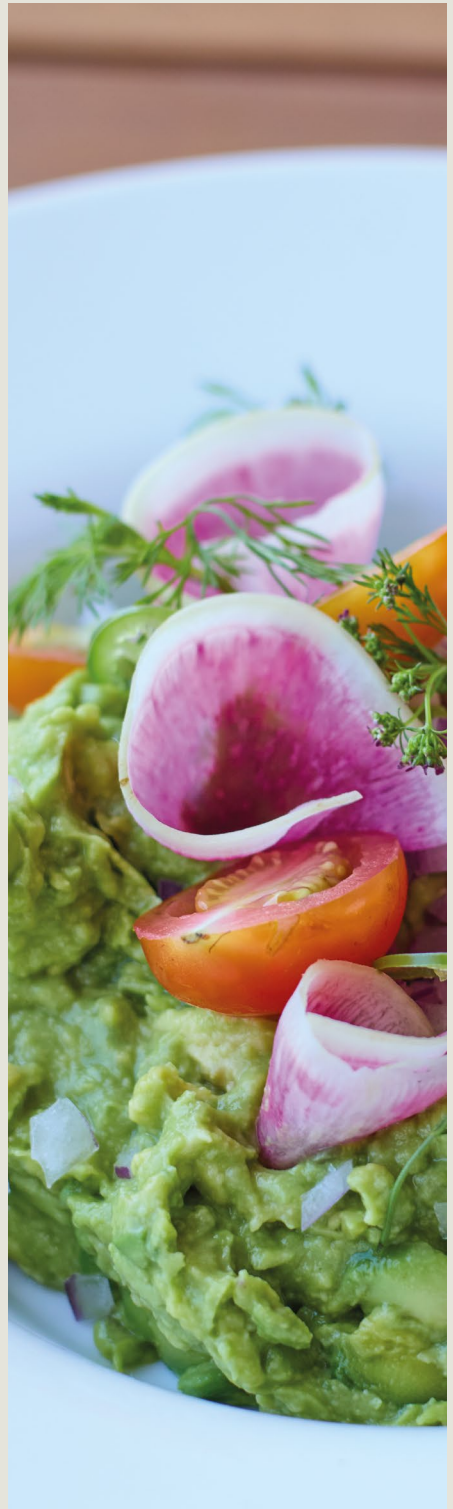
VEGAN TACOS **330**

Soy Protein (5 oz), Tomatillo, Mushroom Sauce, Cilantro, Avocado, Onion

GRILLED CAULIFLOWER (10 OZ) **350**

Almond Mole, Local Squash, Mix of Green Leaves, Radish.

TRADITIONAL GUACAMOLE AND TORTILLA CHIPS **300**



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CHEF'S FAVORITES

All Our Sandwiches are Served with Your Choice of:
Green Salad or French Fries

MAYAKOBA CLUB SANDWICH **380**
Grilled Chicken (6 oz), Turkey Ham (2 oz), Bacon (1 oz),
Lettuce, Tomato, Avocado, and Mayonnaise with Herbs.
Served on Whole Wheat or White Bread.

CHEESEBURGER (7 OZ) **475**
Choice of: Blue (1 oz), Cheddar or Swiss Cheese (1 oz)
Served with Lettuce, Tomato, Red Onion, and Pickles.
Add Bacon (3 oz) **+80**

GREEN SANDWICH **400**
Panela Cheese (5.3 oz), Basil Pesto, Hydroponic
Lettuce, Avocado, Baby Spinach, Alfalfa Sprouts,
Cucumber, Seed Bread

CRISPY CHICKEN BURGER (7 OZ) **475**
Swiss Cheese (1 oz), Lettuce, Tomato,
Red Onion, and Pickles, Ranch Dressing



 FAIRMONT SPA Recommends.

VEGETARIAN BURGER **485**
Pea Protein, Mushrooms, Spinach,
Tomato, Avocado

VEGAN PIZZA **315**
Pomodoro Sauce, Vegan Cheese,
Mushrooms, Onion, Bell Peppers

PIZZAS AND PASTAS

MARGHERITA **315**
Fresh Mozzarella (1 oz), Cherry Tomatoes, and Basil

MEDITERRANEAN **340**
House-Cured Anchovies (1 oz), Olives

PEPPERONI PIZZA **330**
Tomato and Cheese Pizza (1 oz) with Pepperoni (1 oz)

CAPRICHOSA **340**
Basil, Artichoke, Olives, Mushrooms and Ham

PEAR AND PROSCIUTTO **370**
Fresh Mozzarella Cheese Base (2 oz), Pear, Prosciutto (1 oz), Basil and Arugula

SPAGHETTI OR PENNE PASTA **315**
*Gluten Free and Lactose Free option available
Choice of Pomodoro, Alfredo or Bolognese Sauce
With Chicken (4 oz) **400**
With Shrimp (4 oz) **500**

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CHOICES OF GRILLED OR SAUTÉED

FILET MIGNON (8 OZ)	1100
RIB-EYE (12 OZ)	1100
FLANK STEAK (MARINATED ARRACHERA) (8 OZ)	960
BLACKENED SALMON	905
Add Shrimp (4 oz)	+180

All Meats and Salmon are Served with Two Side Dishes.

Choice of Asparagus, Mashed Potatoes, Mac and Cheese, Steamed Broccoli or Rice.

*As a commitment to our environment, we are proud to only use sustainable fishing

SAUCE OF YOUR CHOICE:

Chimichurri, Black Pepper, Bearnaise, Demi-Glace, Garlic Mojo

SIDES

Asparagus (5 oz)	180
Mashed Potato (2 oz)	150
Mac and Cheese (2 oz)	150
Steamed Broccoli (3 oz)	130
Steamed Rice (3 oz)	130
Creamed Spinach (3 oz)	140

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 **VEGAN**



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DESSERTS

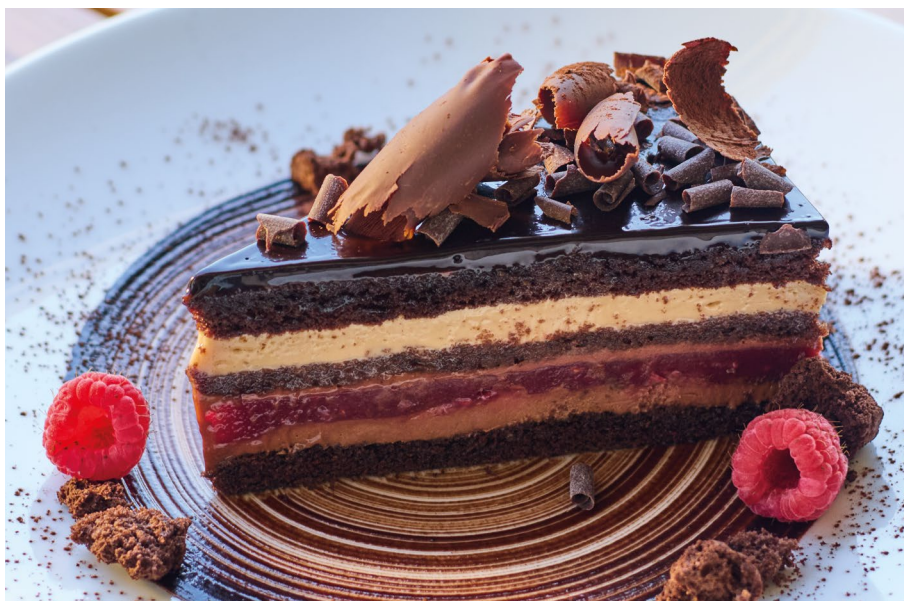
RASPBERRY CHOCOLATE CAKE Dark Chocolate, Caramel Chocolate, Raspberry Jelly	270
APPLE TART Hazelnut Crumble, Cranberries, English Cream	270
THREE MILK BRÛLÉE Vanilla Sponge Cake, Three Milk Syrup, Rompope Creme Brûlée, Strawberry Chutney	270
TROPICAL CHEESECAKE Guava, Passion Fruit, Banana and Pineapple	270
CARAMEL FLAN Baileys, Creamy Caramel, Whipped Cream	270
TWO GIANT CHOCOLATE CHIP COOKIES WITH NUTS	270
ICE CREAM AND SORBET SELECTION	270

FLOURLESS CHOCOLATE CAKE Vanilla Cream, Raspberry, Ganache		310
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CARIBBEAN COBLER Pineapple, Guava, Cinnamon, Coconut, Pecan			FAIRMONT SPA	*Recommends.	300
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REIMAGINING WARM MEMORIES FOR A CAUSE

Inspired by the spirit of giving, three chefs from Fairmont hotels around the world have created special desserts for World Wish Day on April 29th, honoring the first wish ever granted by Make-A-Wish. Join us at Fairmont Mayakoba to enjoy one of these unique creations and support the cause, as a portion of each sale goes directly to the organization.

The Make-A-Wish Foundation is a distinguished nonprofit organization dedicated to granting the wishes of children diagnosed with critical illnesses. Wishes that give families hope through dark times, strength to persevere and experiences that forever change their lives. In support of this mission, we are proud to present our special Make-A-Wish S'mores Cake, a delicious twist on a classic dessert.

MAKE A WISH S'MORES CAKE

Marshmallow, chocolate ganache,
graham cracker anglaise, raspberries

270



DISCOVERY CLUB CHILDREN'S MENU

ASK FOR OUR BABY FOOD SELECTION, OUR CHEFS WILL BE HAPPY TO PREPARE VEGETABLE, PROTEIN OF FRUIT PURÉES TO YOUR SPECIFICATION, PLEASE ADVISE US OF ANY FOOD ALLERGIES OR INTOLERANCE BEFORE ORDERING.



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GOOD MORNING SUNSHINE

SERVED DAILY FROM 7:00 AM TO 11:30 AM

ALL IN ONE BREAKFAST

Choice of Milk, Chocolate Milk or Juice
Eggs with Toasted Bread Chocolate Chips
Pancakes, Bacon.
Yogurt with Granola, and Banana

400

SCRAMBLED EGGS (3 oz)

Choice of Ham, Bacon, Sausage or Tomato
Served with Refried Beans

180

CHEDDAR CHEESE OMELETTE (5 oz)

Served with Toast and Refried Beans

200

CHOCOLATE CHIP PANCAKES

Served with Maple Syrup and Berries

240

FRENCH TOAST

Brioche Bread, Whipped Cream, and Berries

240

FRUIT BOWL

Sprinkled with Granola

150

BEVERAGES

CHILDREN'S BEVERAGES ARE SERVED
IN 12 OZ GLASSES

AGUAS FRESCAS

Watermelon, Lemon and Hibiscus

70

SMOOTHIE

Fresh Fruit and Yogurt
Selection of Strawberry, Banana, Peach,
Mango, or Papaya with Honey

130

CHOCOLATE MILK

Choice of Whole, Low-Fat, Lactose-Free
or Soy Milk

110

LUNCH AND DINNER

SERVED DAILY FROM 11:30 AM TO 11:00 PM

CHICKEN SOUP

Rice, Vegetables and Chicken

160

SPAGHETTI

Pomodoro or Bolognese Sauce (3 oz)
*Gluten Free Option Available

160

MAC'N CHEESE (4 oz)

240

QUESADILLAS

Corn Tortilla, Cheese (2 oz), Turkey
Ham (1oz), Served with Refried Beans

160

FRENCH FRIES

130

THE MAIN COURSES OF THIS SECTION ARE SERVED WITH
YOUR CHOICE OF: FRENCH FRIES, MASHED POTATO OR
BROCCOLI

HAMBURGER (4 oz)

Plain or with Cheddar Cheese

320

CHICKEN FINGERS (3 oz)

Served with Dressing

240

GRILLED SALMON (3 oz)

240

GRILLED CHOP STEAK (3 oz)

245

DESSERTS

CHOCOLATE PUDDING

Marshmallows, Crunchy Chocolate

200

KIDS PARTY

Oreo Ice Cream, M&M's, Waffle Cone,
Caramel Sauce

200

MILKSHAKE AND COOKIE 235ml

Choice of Strawberry,
Vanilla or Chocolate

180

RAINBOW CUP

Whipped Cream, Strawberries, Raspberry
Jelly, Vanilla Cookie, Candies

200

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VEGAN



LATE NIGHT

SERVED DAILY FROM 11:00 PM TO 6.00 AM

SNACKS

CHICKEN WINGS (17 oz)



Served with Jicama, Carrot and Cucumber.
Cilantro Ranch Dressing
Your Choice of Buffalo or BBQ

GUACAMOLE (7 oz)

Pico de Gallo and Tortilla Chips

NACHOS



Served with Guacamole, Pico de Gallo,
Jalapeño Pepper, Sour Cream, Cheddar
Cheese Sauce, and Refried Beans Sauce
With Chicken (5 oz)
With Flank Steak (5 oz)
With Shrimp (5 oz)

SANDWICHES

All Our Sandwiches are Served with Your Choice of:
Green Salad or French Fries

CHEESEBURGER (7 oz)

Choice of: Blue, Cheddar or Swiss Cheese
Served (1 oz) with Lettuce, Tomato, Red Onion,
and Pickles
Add Bacon (3 oz)

MAYAKOBA CLUB SANDWICH

Grilled Chicken (6 oz), Turkey Ham (2 oz),
Bacon, (1 oz), Lettuce, Tomato, Avocado,
and Mayonnaise with Herbs.
Choice of Whole Wheat or White Bread

FLANK STEAK TACOS (4 oz)

Cheese Crust, Red Onion, Roasted
Jalapeño, Avocado

SOUPS AND SALADS

405

MEXICAN TORTILLA SOUP

230

Fried Tortilla Strips, Sour Cream,
Panela Cheese, Avocado, and Chili Pasilla

300

CLASSIC CAESAR SALAD

315

Lettuce, Shaved Parmesan Cheese and
Focaccia Croutons. Served with Caesar
Dressing

240

With Chicken (5 oz)
With Shrimp (5 oz)

395
450

320

360

400

PIZZAS AND PASTAS

MARGHERITA

230

Fresh Mozzarella (1 oz), Cherry Tomatoes, and Basil

MEDITERRANEAN

340

House-Cured Anchovies, Olives

PEPPERONI PIZZA

330

Tomato and Cheese (1 oz) Pizza with
Pepperoni (1 oz)

475

SPAGHETTI OR PENNE PASTA

315

* Gluten Free Option Available
Pomodoro or Alfredo Sauce

+80

With Chicken (4 oz)
With Shrimp (4 oz)

400
500

380

DESSERTS

RASPBERRY CHOCOLATE CAKE

270

Dark Chocolate, Caramel Chocolate,
Raspberry Jelly

460

TROPICAL CHEESE CAKE

270

Guava, Passion Fruit, Banana and Pineapple

TWO GIANT CHOCOLATE CHIP COOKIES WITH NUTS

270

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THE RISK OF FOODBORNE ILLNESS.



GLUTEN
FREE



LACTOSE
FREE



VEGAN



Our coffee, seafood, and local products come from sustainable sources, respecting the environment
and supporting local communities.



EXPEDITION MEALS & FAIRMONT IN FLIGHT*

Allow Fairmont Mayakoba's chefs to cater your meals for your sightseeing trip or your flight back home.

We will deliver them to your room the following day at the time you specify. Meals are packed in disposable service containers.

Contact In-Room Dining the night before your outing by using the extension number 3773



 FAIRMONT SPA Recommends.

VEGETARIAN WRAP

390

Sikil-Pak, Roasted Bell Pepper, Mozzarella Cheese (3 oz), Sauteed Spinach

MAYAKOBA CLUB SANDWICH

450

Grilled Chicken (6 oz), Turkey Ham (2 oz), Bacon (1 oz), Lettuce, Tomato, Avocado, and Mayonnaise with Herbs. Served on Whole Wheat or White Bread

SERRANO HAM CIABATTA (3 oz)

520

Sun-Dried Tomatoes, Goat Cheese (1 oz), Spinach, Caramelized Onion

GREEN SANDWICH

470

Panela Cheese (5.3 Oz), Basil Pesto, Hydroponic Lettuce, Avocado, Baby Spinach, Alfalfa Sprouts, Cucumber, Seed Bread

"ALL SANDWICHES ARE SERVED WITH POTATO CHIPS, WHOLE FRUIT AND WATER" CALL IN-ROOM DINING FOR YOUR OWN SPECIAL CREATION AT EXTENSION 3770.

*NOT PART OF THE ALL-INCLUSIVE PACKAGE

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCE PLEASE INFORM US BEFORE ORDERING. A 100 MEXICAN PESOS DELIVERY CHARGE WILL APPLY. PRICE IN MEXICAN PESOS, TAXES INCLUDED. THE 15% SERVICE CHARGE IS NOT MANDATORY, IT MAY BE ELIMINATED AT YOUR REQUEST.

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BEVERAGE GUIDE

Sparkling	Bottle 25 oz	Glass 5 oz
Prosecco, Pergolo, La Pieve, IT	1700*	365
Chandon Brut, Mendoza AR	1850*	385
Moët & Chandon Brut Imperial, Epernay FR	5200*	650*
Moët & Chandon Rosé Imperial, Epernay FR	6400*	
Moët & Chandon Brut Imperial, Epernay FR (375 ml)	2400*	
Veuve Clicquot Ponsardin Brut, Reims FR	6980*	
Dom Perignon, Brut, Valle Del Marne, FR	16120*	

White	Bottle 25 oz	Glass 5 oz
Lagar de Cervera, Albariño, Rias Baixas, SP	1960*	355
Chateau St. Michelle, Gewürztraminer, Columbia, USA	1700*	345
Nicchio Botter Veneto, Pinot Grigio, IT	1400*	345
Sauvignon Blanc, Casa del Bosque, Casablanca Valle, Chile	1750*	345
Chardonnay, Louis Latour, Ardèche Burgundy, FR	2050*	375
Chardonnay, Rombauer, Napa Valley, EU	5000*	
Chardonnay, Seguin Manuel, Pouilly Fuissé, FR	4500*	

Rose	Bottle 25 oz	Glass 5 oz
Grenache, Studio Miraval, Provence, FR	1950*	385
Grenache, Cinsault, Whispering Angel, Provence, FR	2700*	

Red	Bottle 25 oz	Glass 5 oz
Pinot Noir, Heritage du Conseiller, Burgundy, FR	1800*	345
Merlot, Casa Madero, Valle de Parras, MX	2200*	345
Malbec Catena Zapata, Mendoza, AR	2100*	345
Cabernet Sauvignon, Casa Madero, MX	2400*	345
Shiraz Anxelin, Valle de Encinillas, MX	2550*	355
Bordeaux Blend Amado IV, Ensenada MX	4100*	
Cabernet Sauvignon, Emeve, Valle Guadalupe, MX	2600*	
Cabernet Sauvignon, Decoy, Duckhorn, Napa, USA	3100*	

Dessert Wine	Bottle 25 oz	Glass 5 oz
Errazuris Late Harvest, Sauvignon Blanc, CH	1550*	340

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ONE IS NEVER ENOUGH!

LIQUORS

		Bottle* 25 oz
AMERICAN WHISKEY	Jim Beam	3200
	Jack Daniels	4100
	Makers Mark	4500
SINGLE MALTS	Glenfiddich 12 Years	4100
	Macallan 12 Years	7000
SCOTCH WHISKEY	Johnnie Walker Red Label	3300
	Johnnie Walker Black Label	5500
	Chivas Regal	5300
	Buchanans 12 Años	5800
GIN	Beefeater	3600
	Tanqueray	3900
	Bombay Sapphire	4200
RUM	Bacardi Blanco	2200
	Captain Morgan	2500
	Flor de Caña 7 Años	2600
AGAVE	Herradura Blanco	3400
	Patron Silver	4400
	Don Julio Reposado	4400
	Don Julio 70	5500
	Bruxo no. 5 Tobala Mezcal	5000
	Santo Gusano	3800
VODKA	Absolut	2780
	Titos	3600
	Ketel One	3500
	Grey Goose	5000
	Belvedere	5300
DIGESTIVE	Kahlúa	1800
	Baileys	2780
	Sambuca Vaccari	2800
	Licor 43	4900
	Grand Marnier	5400
COGNAC	Remy Martin VSOP	6320
	Hennessy VSOP	7300
	Remy Martin XO	
	Hennessy VSOP	
PORTS	Ferreira	
	Taylor's 10 Años	

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COCKTAIL MENU

CLASSIC MARGARITA	280
Herradura Reposado Tequila (1.5 oz), Agave Syrup, and Fresh Lime Juice	
SPICY MARGARITA	340
Don Julio Reposado Tequila (1.5 oz), Agave Syrup, Cucumber, Habanero, and Fresh Lime Juice	
CLASSIC MARTINI	340
Gin or Vodka (2 oz), Dry Vermouth (0.5 oz), and Olives	
MOJITO	280
White Rum (1.5 oz), Fresh Mint, Sparkling Water, Brown Sugar, Lime Juice	
DAIQUIRI	280
White Rum (2 oz) and Fresh Fruit	
BLOODY MARY	280
Vodka (1.5 oz), Tabasco Sauce, Tomato Juice, Worcestershire Sauce, Lime Juice, Pepper, and Salt	
PIÑA COLADA	280
White Rum (2 oz), Coconut Cream, and Pineapple Juice	
KIR ROYAL	280
Sparkling Wine (3 oz) and Cassis Liqueur (0.5 oz)	

BEER 12 oz

DOMESTIC BRANDS	140
Tecate, Tecate Light, Indio, XX Lager, Bohemia	
IMPORTED	160
Heineken	
CRAFT BEER	180

NON-ALCOHOLIC COCKTAILS 12 oz

VIRGIN PIÑA COLADA	155
VIRGIN DAIQUIRI	155
MEXICAN LEMONADE	135
ARNOLD PALMER	135

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LOOKING FOR OPTIONS OUTSIDE YOUR ROOM?

GAIA

Gaia, known as Mother Earth in Greek, is Fairmont Mayakoba's signature restaurant. It is a seafood delight inspired by gratitude and is poised to bring elements of the sea to Maykana.

FUEGO

The perfect spot for outdoor-dining and complete with a wood fire grill, guests savor the pure flavors of life.

LA LAGUNA

Fairmont Mayakoba's ultimate destination for Mexican cuisine - combining traditional and contemporary.

LA CANTINA

A traditional Mexican bar providing a low-lit, cozy atmosphere for imbibing the house Margarita, and the traditional Mexican "antojitos".

TAURO

An upscale American steakhouse infused by Mexican ingredients featuring an in-house dry-aging program and a Martini Bar.

BRISAS

A fresh à-la-carte breakfast will transition into an all-day menu by noon. Highlights will feature mezze, Mediterranean shareable bites, and tropical cocktails.

AQUA

Aqua is the perfect place to enjoy fresh Latin flavors and locally crafted cocktails.

CIELO

Upbeat lounge for adults to imbibe and share conversation. With a prime view of the Caribbean and its breathtaking sunsets.

BASSANO

Brings an element of Italian comfort, delivering big flavor in every dish served. Complete with a beautifully designed outdoor pizza bar and oven.

HIX

An oasis featuring classic cocktails, an extensive spirits selection, and curated wines. Guests can find a refreshing menu of sushi and locally-inspired small bites.

KI BEACH

Ki' represents the seaside space. The word is Mayan for "friendship" and Korean for "yummy."

KI KOREAN BBQ

When the sun sets, the bar transforms into an intimate Korean grill experience with your feet on the sand.

CAFÉ MAYA

Stock up on fresh-baked goods, specialty coffee drinks & premium tea, Mexican pastries, or choose from everyone's favorite, ice cream.

IN-ROOM DINING

Enjoy Fairmont's always satisfying menu selections in the privacy of your room or the peaceful seclusion of your terrace or balcony.

MAYKANA BEACH CLUB

The heart of the property, "May" (from the Mayan culture) stands for our desire to invite guests to experience local history and culture through the five elements of nature; air, water, fire, earth and aether.

