



**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

130 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.



GLUTEN  
FREE



LACTOSE  
FREE



VEGAN

\*NOT PART OF THE ALL-INCLUSIVE PACKAGE

## 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  
Panera 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

### 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, Capers, 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

330

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

### 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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CONSUMING RAW OR UNDERCOOKED PRODUCTS INCREASES  
THE RISK OF FOODBORNE ILLNESS.



FAIRMONT SPA Recommends.



GLUTEN  
FREE



LACTOSE  
FREE





VEGAN



## 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

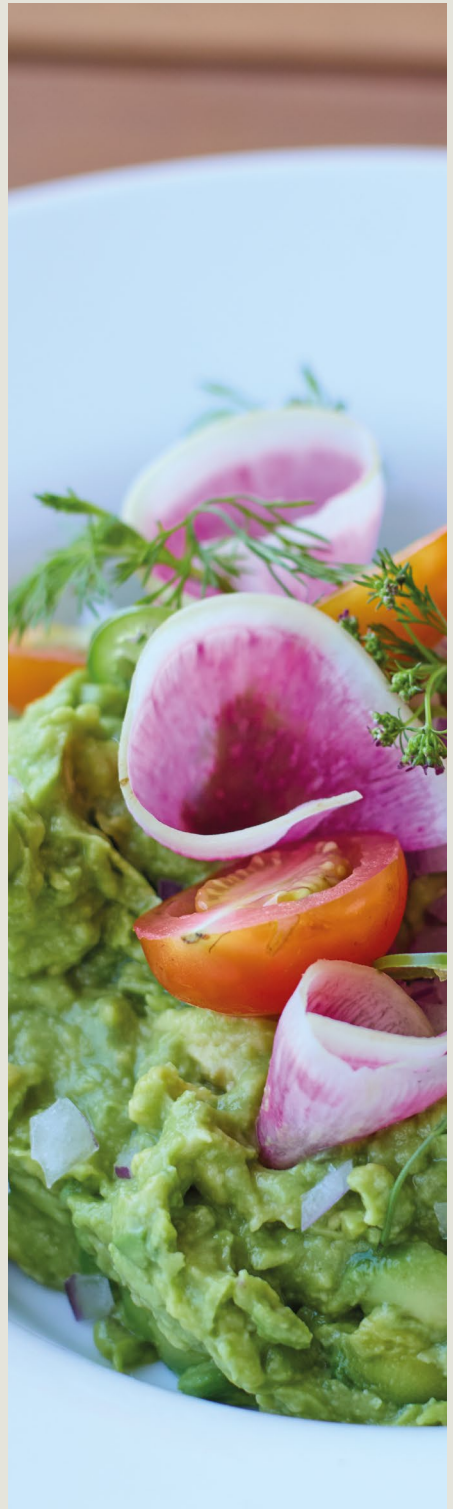


 FAIRMONT SPA Recommends.

**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

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

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)	<b>180</b>
Mashed Potato (2 oz)	<b>150</b>
Mac and Cheese (2 oz)	<b>150</b>
Steamed Broccoli (3 oz)	<b>130</b>
Steamed Rice (3 oz)	<b>130</b>
Creamed Spinach (3 oz)	<b>140</b>

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## DESSERTS

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

<b>FLOURLESS CHOCOLATE CAKE</b> Vanilla Cream, Raspberry, Ganache		310
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<b>CARIBBEAN COBBLER</b> 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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GLUTEN  
FREE



LACTOSE  
FREE



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

405

### GUACAMOLE (7 oz)

Pico de Gallo and Tortilla Chips

300

### 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)

320

360

400

## 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)

475

+80

### 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

380

### FLANK STEAK TACOS (4 oz)

Cheese Crust, Red Onion, Roasted  
Jalapeño, Avocado

460

## SOUPS AND SALADS

### MEXICAN TORTILLA SOUP

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

230

### CLASSIC CAESAR SALAD

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

315

With Chicken (5 oz)

395

With Shrimp (5 oz)

450

## PIZZAS AND PASTAS

### MARGHERITA

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

230

### MEDITERRANEAN

House-Cured Anchovies, Olives

340

### PEPPERONI PIZZA

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

330

### SPAGHETTI OR PENNE PASTA

\* Gluten Free Option Available  
Pomodoro or Alfredo Sauce

315

With Chicken (4 oz)

400

With Shrimp (4 oz)

500

## DESSERTS

### RASPBERRY CHOCOLATE CAKE

Dark Chocolate, Caramel Chocolate,  
Raspberry Jelly

270

### TROPICAL CHEESE CAKE

Guava, Passion Fruit, Banana and Pineapple

270

### TWO GIANT CHOCOLATE CHIP COOKIES WITH NUTS

270

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.

CONSUMING RAW OR UNDERCOOKED PRODUCTS INCREASES  
THE RISK OF FOODBORNE ILLNESS.



GLUTEN  
FREE



LACTOSE  
FREE



VEGAN





# 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

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# BEVERAGE GUIDE

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

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

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

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

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

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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

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

## BEER 12 oz

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

## NON-ALCOHOLIC COCKTAILS 12 oz

<b>VIRGIN PIÑA COLADA</b>	<b>155</b>
<b>VIRGIN DAIQUIRI</b>	<b>155</b>
<b>MEXICAN LEMONADE</b>	<b>135</b>
<b>ARNOLD PALMER</b>	<b>135</b>

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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.

