



APPETIZERS

THREE-COURSE MENU \$560

“MIXTA” SALAD

Lettuce, heart of palm, tomato, avocado, cucumber, lime dressing

CHEESE TEQUEÑOS

Cheese, guasacaca

WEDGE POTATOES

Ketchup

ENTRÉE

FRIED CATCH 5 OZ

Crispy yucca, tartar sauce

CHICKEN MILANESE 6 OZ

Spaghetti al burro

CHEESEBURGER 4 OZ

Oaxaca cheese, wedge potatoes

DESSERTS

CREAM CARAMEL “FLAN”

Caramel sauce

BISCUIT “PIONONO”

Dulce de leche, chocolate, strawberries

TROPICAL FRUIT ICE CREAM

GT Gluten | PN Peanuts | TN Tree Nuts | F Fish | C Crustaceans | DP Dairy Products | V Vegetarian | PB Plant Based

Consuming raw or undercooked products increase 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.

Childrens 5 years old and under, dine for free with the purchase of an adult meal from the regular menu.
Children ages 6 to 12 years old, enjoy 50% off on regular menu selections.



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