



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

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 Beverages, Regular or Decaffeinated

Small-Pot (Serves 2-3 Cups)

Large-Pot (Serves 2-3 Cups)

ESPRESSO, CAPPUCCINO OR MOCACCINO

MILK OR CHOCOLATE MILK

Choice of Whole, Low-Fat, Lactose Free, Soy, Almond

MILKSHAKES

Chocolate, Vanilla or Strawberry

SMOOTHIES

ICED TEA, LEMONADE OR COCONUT WATER

SODAS

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

LOCAL WATERS

Cristal Mineral 355ml

Natura 1 lt

Natura Mineral 1 lt

STILL IMPORTED AND LOCAL WATER*

Evian 750 ml

Agua de Piedra 650 ml

BUI 290 ml

BUI 946 ml

SPARKLING IMPORTED AND LOCAL*

Perrier 330 ml

Perrier 750 ml

Agua de Piedra 650 ml

San Pellegrino 500 ml

BUI 290 ml

BUI 946 ml

CEREALS AND YOGURT

175 HOMEMADE MUESLI 180

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

HOT OATMEAL



Served with Milk, Brown Sugar and Raisins

NATURAL YOGURT AND FOREST BERRIES

Choice of Greek or Flavor

CEREALS

130 Corn Flakes, All-Bran, Cocoa Krispies, Froot

Loops, Frosted Flakes

Served with Bananas or Strawberries

Choice of Milk: Whole, Low-Fat,

Lactose-Free, Soy or Almond

FRUIT

175 WHOLE FRUIT (3 pieces) 150

Banana, Apple, Pear, Local Seasonal Selection

130 FRUIT PLATE 340

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

BOWL OF BERRIES 420

SWEET BREAKFAST

110 BELGIAN WAFFLE 300

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

PANCAKES

Filled with Blueberry, Chocolate Chips or Banana Garnish. Served with Whipped Cream and Red Fruit Compote

FRENCH TOAST

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 SERVICE CHARGE OF 15% IS NOT MANDATORY, WHICH MAY BE ELIMINATED AT YOUR REQUEST.

*NOT PART OF THE ALL-INCLUSIVE PACKAGE



GLUTEN FREE



LACTOSE FREE



VEGAN

COMPLETE BREAKFAST SELECTION

CONTINENTAL BREAKFAST

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

AMERICAN BREAKFAST

Choice of Juice. Two Eggs 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

RED OR GREEN CHILAQUILES

Choice of Juice. Ranchero Eggs, Motuleño
Eggs 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

Green juice, White Omelet with Spinach,
Onion and Mushrooms. Served with Panela
Cheese and Asparagus. Low-Fat Yogurt
Parfait with Chia and Berries. Small Port of
Regular Coffee, Decaf or Selection of Tea.



565

RED OR GREEN CHILAQUILES

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

350

700

BREAKFAST BURRITO

Scrambled Eggs, Beans, Breakfast Sausage,
Onion, Bell Peppers, and Mozzarella Cheese.
Served with Refried Beans and
Pico de Gallo.

360

HOUSE SMOKED SALMON

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



590

ARTISANAL CHEESES

Selection of Artisan Cheeses, Grapes,
Variety of Seeds, Homemade Jam.

450

Add Serrano Ham

+120

660



FAIRMONT SPA Recommends.

VEGAN BREAKFAST

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

740

ENCHILADAS POTOSINAS

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



430

RED OR GREEN CHILAQUILES

Vegan Option Available.



350

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VEGAN

EGGS AND OMELETTES

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

EGGS BENEDICT **480**
Toasted English Muffin, Poached Eggs, Hollandaise Sauce, Canadian Bacon. Served with Green Salad.

YUCATAN EGGS BENEDICT **540**
Toasted English Muffin, Poached Eggs, Achiotewith Habanero Hollandaise Sauce, Longaniza from Valladolid. Served with Green Salad.

THREE EGG OMELETTE  **460**
Onion, Bell Pepper, Mushroom, Spinach, Tomato, Bacon, and Cheddar Cheese 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 **120**

Bacon **200**

Breakfast Potatoes **90**

Cream Cheese **85**

Refried Beans **85**

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VEGAN



LUNCH AND DINNER



SERVED DAILY FROM 11:30 AM TO 11.00 PM


APPETIZERS

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

ARTISAN CHEESE PLATTER
Artisan Cheese Selection, Olives, Grapes, Homemade Jam and Crostinis
Add Serrano Ham

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

HOUSE SMOKED SALMON  
Cocktail Onion, Capers, Chives, Olive and Sesame Oil. Served with Crostini and Ground Mustard

SIKIL-PAK  **300**
Pumpkin Seed Dip with Roasted Tomato, Olive Oil, and Lemon Juice

BEET SALAD  **315**
Beet, Radish, Cashew, Orange Vinaigrette.
*Made with organic vegetables, harvest in the region.

SWEET POTATO AND KALE BOWL **340**
Roasted Sweet Potato, Puffed Quinoa, Agave Honey, Pumpkin Seed, Balsamic Vinegar

CRUDITES **310**
Organic Rainbow Carrot, Jicama, Cambray Beet, Cambray Golden Beet, Persian Cucumber. Served with Cilantro Dressing and Chili Powder.
*Made with organic vegetables, harvest in the region.


SOUPS AND SALADS


405 CLASSIC CAESAR SALAD 315
Lettuce, Shaved Parmesan Cheese, and Focaccia Croutons. Served with Caesar Dressing

500 CAESAR SALAD WITH CHICKEN 395

+120 CAESAR SALAD WITH SHRIMP 450

440 COBB SALAD 330
Avocado, Lettuce, Tomato, Red Onion, Corn, Chicken, and Bacon. Served with Cilantro Ranch Dressing

590 GREEN SALAD 280 
Mix of Lettuce, Parmesan Cheese, Green Apple, Pecan Nuts, Pickled Chayote, Honey Mustard Vinaigrette

BEET SALAD  **315**
Beet, Radish, Goat Cheese, Cashew, Orange Vinaigrette

CHICKEN CONSOME   **180**
Seasonal Vegetables and Rice

MEXICAN TORTILLA SOUP 230
Fried Tortilla Strips, Sour Cream, Panna Cheese Avocado, and Chili Pasilla

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CONSUMING RAW OR UNDERCOOKED PRODUCTS INCREASES THE RISK OF FOOD BORNE ILLNESS.



 FAIRMONT SPA Recommends.



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VEGAN

MEXICAN FAVORITES

GUACAMOLE   **300**
Pico de Gallo and Tortilla Chips

ACAPULCO SEAFOOD COCKTAIL   **430**
Shrimp and Octopus, 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 **320**
With Flank Steak **360**
With Shrimp **400**

NACHOS **260**
Accompanied with Guacamole, Pico de Gallo, Jalapeno Peppper, Sour Cream, Cheddar Cheese Sauce, and Refried Beans Sauce

Chicken **320**
Flank Steak **360**
Shrimp **400**

FISH TACOS **370**
Achiote Adobo, Avocado, Pineapple Sauce, Xnipek, Serrano Chili
Made with organic vegetables, harvest in the region and sustainable fishing

CHICKEN TACOS   **230**
Chipotle Adobo, Red Onion, Pico de Gallo

FLANK STEAK TACOS **460**
Cheese Crust, Red Onion, Grilled Jalapeno, Avocado



 FAIRMONT SPA Recommends.

VEGAN TACOS **330**
Soy Protein, Tomatillo, Mushroom Sauce, Cilantro, Avocado, Onion

GRILLED CAULIFLOWER **350**
Almond Mole, Local Squash, Mix of Green Leaves, Radish.

TRADITIONAL GUACAMOLE AND TORTILLA CHIPS **300**



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VEGAN

MEXICAN FAVORITES

MAYAKOBA CLUB SANDWICH 380
Grilled Chicken, Turkey Ham, Bacon, Lettuce, Tomato, Avocado, and Mayonnaise with Herbs. Served on Whole Wheat or White Bread.

CHEESEBURGER 475
Choice of: Blue, Cheddar or Swiss Cheese Served with Lettuce, Tomato, Red Onion, and Pickles
Add Bacon +80

CIABATTA CAPRESSE 400
Heirloom Tomato, Melted Fresh Mozzarella Cheese, Pesto and Arugula

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

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



 FAIRMONT SPA Recommends.

PIZZAS AND PASTAS

MARGHERITA 315
Fresh Mozzarella, Cherry Tomatoes, and Basil

MEDITERRANEAN 340
House Made Anchovies, Olives

PEPPERONI PIZZA 330
Tomato and Cheese Pizza with Pepperoni

CAPRICHOSA 340
Basil, Artichoke, Olives, Mushrooms and Ham

PEAR AND PROSCIUTTO 370
Fresh Mozzarella Cheese Base, Pear, Prosciutto, Basil and Arugula

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

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CHOICES OF GRILLED OR SAUTEED

FILET MIGNON 250 GRS **1100**

RIB-EYE 350 GRS **1100**

FLANK STEAK (MARINATED ARRACHERA) 250 GRS **960**

BLACKENED SALMON **905**
Add Shrimp **+180**

All Meats and Salmon are Served with Two Side Dishes. Choice of Asparagus, Mashed Potatoes, Mac and Cheese, Steamed Broccoli or Rice

SAUCE OF YOUR CHOICE:
Chimichurri, Black Pepper, Bearnaise, Demi-Glace, Garlic Mojo

SIDES

Asparagus **180**

Mashed Potato **150**

Mac and Cheese **150**

Steamed Broccoli **130**

Steamed Rice **130**

Creamed Spinach **140**

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

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DESSERTS

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

FLOURLESS CHOCOLATE CAKE		310
Vanilla Cream, Raspberry, Ganache		

CARIBBEAN COBBLER			300
Pineapple, Guava, Cinnamon, Coconut, Pecan		FAIRMONT SPA	*Recommends.

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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

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

180

CHEDDAR CHEESE OMELETTE

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 355ML GLASSES

JUICE / 355ML

Orange or Apple

130

AGUAS FRESCAS

Watermelon, Lemon and Hibiscus

70

SMOOTHIE

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

130

MILK OF CHOCOLATE MILK

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

100

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
*Gluten Free Option Available

160

MAC'N CHEESE

240

QUESADILLAS

Corn Tortilla, Cheese, Turkey Ham.
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 TREES

HAMBURGER

Plain or with Cheddar Cheese

320

CHICKEN FINGERS

Served with Dressing

240

GRILLED SALMON 100 GRS

240

GRILLED CHOP STEAK 100 GRS

245

DESSERTS

CHOCOLATE PUDDING

Marshmallows, Crunchy Chocolate

320

KIDS PARTY

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

240

MILKSHAKE AND COOKIE 235ml

Choice of Strawberry,
Vanilla or Chocolate

240

RAINBOW CUP

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

245

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GLUTEN
FREE



LACTOSE
FREE



VEGAN



LATE NIGHT

SERVED DAILY FROM 11:00 PM TO 6.00 AM

SNACKS

CHICKEN WINGS  **405**
Served with Jicama, Carrot and Cucumber.
Cilantro Ranch Dressing
Your Choice of Buffalo or BBQ

GUACAMOLE   **300**
Pico de Gallo and Tortilla Chips

NACHOS **240**
Served with Guacamole, Pico de Gallo,
Jalapeño Pepper, Sour Cream, Cheddar
Cheese Sauce, and Refried Beans Sauce
With Chicken **320**
With Flank Steak **360**
With Shrimp **400**

SANDWICHES

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

CHEESEBURGER **475**
Choice of: Blue, Cheddar or Swiss Cheese
Served with Lettuce, Tomato, Red Onion,
and Pickles **400**
Add Bacon **+80**

MAYAKOBA CLUB SANDWICH **380**
Grilled Chicken, Turkey Ham, Bacon,
Lettuce, Tomato, Avocado, and Mayonnaise
with Herbs.
Choice of Whole Wheat or White Bread

FLANK STEAK TACOS **460**
Cheese Crust, Red Onion, Roasted
Jalapeño, Avocado

SOUPS AND SALADS

MEXICAN TORTILLA SOUP **230**
Fried Tortilla Strips, Sour Cream,
Panela Cheese, Avocado, and Chili Pasilla

CLASSIC CAESAR SALAD **315**
Lettuce, Shaved Parmesan, Cheese and
Focaccia Croutons. Served with Caesar
Dressing
With Chicken **395**
With Shrimp **450**

PIZZAS AND PASTAS

MARGHERITA **230**
Fresh Mozzarella, Cherry Tomatoes, and Basil

MEDITERRANEAN **340**
House Made Anchovies, Olives

PEPPERONI PIZZA **330**
Tomato and Cheese Pizza with Pepperoni

SPAGHETTI OR PENNE PASTA **315**
* Gluten Free Option Available Pomodoro or
Alfredo Sauce
With Chicken **400**
With Shrimp **500**

DESSERTS

RASPBERRY CHOCOLATE CAKE **270**
Dark Chocolate, Caramel Chocolate,
Raspberry Jelly

TROPICAL CHEESE CAKE **270**
Guava, Passion Fruit, Banana and Pineapple

**TWO GIANT CHOCOLATE CHIP COOKIE
WITH NUTS** **270**

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EXPEDITION MEALS & FAIRMONT IN FLIGHT*

Allow Fairmont Mayakoba 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 extension 3773.



FAIRMONT SPA Recommends.

VEGETARIAN WRAP **390**

Sikil-Pak, Roasted Bell Pepper, Mozzarella Cheese, Sauteed Spinach

MAYAKOBA CLUB SANDWICH **450**

Grilled Chicken, Turkey Ham, Bacon, Lettuce, Tomato, Avocado, and Mayonnaise with Herbs.
Served on Whole Wheat or White Bread.

CHEESEBURGER **520**

Choice of: Blue, Cheddar or Swiss Cheese
Served with Lettuce, Tomato, Red Onion, and Pickles
Add Bacon

CIABATTA CAPRESSE **520**

Heirloom Tomato, Melted Fresh Mozzarella Cheese, Pesto and Arugula

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

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LACTOSE
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VEGAN



BEVERAGE GUIDE

Sparkling / Espumoso

Bottle / Botella

Glass / Copa

Procecco, Pergolo, La Pieve, IT	1550*	355
Chandon Brut, Mendoza AR	1700*	380
Moët & Chandon Brut Imperial, Epernay FR	3335*	515*
Moët & Chandon Rosé Imperial, Epernay FR	4670*	
Moët & Chandon Brut Imperial, Epernay FR (375 ml)	2600*	
Veuve Clicquot Ponsardin Brut, Reims FR	4000*	
Dom Perignon, Brut, Valle Del Marne, FR	9200*	
Champagne Blend, Bollinger Special Cuvee NV, Epernay, FR	6400*	

White / Blanco

Bottle / Botella

Glass / Copa

Vinho Verde, Avelada, Portugal	1750*	345
Dry Riesling, Kung Fu Girl, Washington, USA	1800*	345
Pinot Grigio, Terra Alpina Alois Lageder, Dolomiti, IT	1800*	345
Sauvignon Blanc, Casa del Bosque, Casablanca Valle, Chile	1750*	345
Chardonnay, Louis Latour, Ardèche Burgundy, FR	2050*	375
Sauvignon Blanc, La Crema, Sonoma Country, EU	4100*	
Chardonnay, Gran Reserva Casa Madero, Coahuila,	1800*	
Chardonnay, Rodney Strong, Sonoma Country, EU	3500*	

Rose / Rosado

Bottle / Botella

Glass / Copa

Grenache Gueisard Rosé, Côtes de Provence, FR	1850*	340
Cabernet Sauvignon, Casa Madero Rosé, Valle de Parras, MX	1650*	

Red / Tinto

Bottle / Botella

Glass / Copa

Pinot Noir, Heritage du Conseiller, Burgundy, FR	1800*	345
Merlot, Casa Madero, Valle de Parras, MX	2200*	345
Malbec Terrazas de los Andes, Mendoza, AR	2400*	345
Cabernet Sauvignon, Terrazas de los Andes, AR	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*	

Rose / Rosado

Bottle / Botella

Glass / Copa

Semillon Late Harvest, Casa Madero, MX	1550*	340
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ONE IS NEVER ENOUGH!

LIQUORS

		Bottle*	Glass
AMERICAN WHISKEY	Jim Beam	3200	235
	Jack Daniels	4100	290
	Makers Mark	4500	300
SINGLE MALTS	Glenfiddich 12 Years	4100	295
	Macallan 12 Years	7000	510*
SCOTCH WHISKEY	Johnnie Walker Red Label	3300	240
	Johnnie Walker Black Label	5500	320
	Chivas Regal	5300	320
	Buchanans 12 Años	5800	320
GIN	Beefeater	3600	235
	Tanqueray	3900	260
	Bombay Sapphire	4200	280
RUM	Bacardi Blanco	2200	200
	Captain Morgan	2500	240
	Flor de Caña 7 Años	2600	240
AGAVE	Herradura Blanco	3400	315
	Patron Silver	4400	300
	Don Julio Reposado	4400	300
	Don Julio Añejo	5020	320
	Don Julio 70	5500	340*
	Bruxo no. 5 Tobala Mezcal	5000	500*
Union Espadín Mezcal	3800	240	
VODKA	Absolut	2780	295
	Titos	3600	260
	Ketel One	3500	295
	Grey Goose	5000	300
	Belvedere	5300	300
DIGESTIVE	Kahlúa	1800	180
	Baileys	2780	220
	Sambuca Vaccari	2800	220
	Licor 43	4900	300
	Grand Marnier	5400	320
COGNAC	Remy Martin VSOP	6320	360
	Hennessy VSOP	7300	450*
	Remy Martin XO		1000*
	Hennessy VSOP		800*
PORTS	Ferreira		200
	Taylor's 10 Años		640*

*NOT PART OF THE ALL INCLUSIVE PACKAGE

A 100 MEXICAN PESOS DELIVERY CHARGE WILL APPLY. PRICE IN MEXICAN PESOS, TAXES INCLUDED. THE SERVICE CHARGE OF 15% IS NOT MANDATORY, WHICH MAY BE ELIMINATED AT YOUR REQUEST.

COCKTAIL MENU

CLASSIC MARGARITA 280
Herradura Reposado Tequila, Agave Syrup, and Fresh Lime Juice

SPICY MARGARITA 340
Don Julio Reposado Tequila, Agave Syrup, Cucumber, Habenero, and Fresh Lime Juice

CLASSIC MARTINI 340
Gin or Vodka, Dry Vermouth, and Olives

MOJITO 280
White Rum, Fresh Mint, Sparkling Water, Brown Sugar, Lime Juice

DAIQUIRI 280
White Rum and Fresh Fruit

BLOODY MARY 280
Vodka, Tabasco Sauce, Tomato Juice, Worcestershire Sauce, Lime Juice, Pepper, and Salt

PIÑA COLADA 280
White Rum, Coconut Cream, and Pineapple Juice

KIR ROYAL 280
Sparkling Wine and Cassis Licor

BEER

DOMESTIC BRANDS 140
Tecate, Tecate Light, Indio, XX Lager, Bohemia

IMPORTED 160
Heineken

CRAFT BEER 180

NON ALCOHOLIC COCKTAILS

VIRGIN PIÑA COLADA 155
VIRGIN DAIQUIRI 155
LIMONADA MEXICANA 135
ARNOLD PALMER 135

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Fairmont

MAYAKOBA

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.

CAFE MAYA

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

IN ROOM DINNING

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

Is 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.

