

## RAW BAR

**OYSTERS — \$100** (*per piece*)  
Classic Mignonette

**CLAMS CASINO — \$380** (*6 pc.*)  
Butter, Grana Padano, Bacon,  
Garlic, Parsley

**LOBSTER REMOULADE — \$600**  
Ciboulette, Apple, Heart of Palm, Pickles

**YELLOWFIN TUNA — \$450**  
Sesame Seeds, Avocado, Ginger, Soy, Chili Oil

**BAJA CALIFORNIA PRAWNS — \$480** (*3 pc.*)  
Signature Cocktail Sauce, Lime

**CARPACCIO — \$450** (*5 oz*)  
Black Angus Beef, Anchovy,  
Grana Padano, Mustard

**CAVIAR** (*1 oz*)  
**\$5,000\***

*SUSTAINABLE,  
CALIFORNIA, USA*

Crème Fraiche, Capers, Egg, Pickles, Ciboulette,  
Shallots, Brioche, Potato Chips

*\*EXCLUDED FROM ALL INCLUSIVE\**

## APPETIZERS

**FRENCH ONION SOUP — \$350**  
Gruyere, Crouton

**CAESAR SALAD — \$300**  
Romaine Lettuce, Croutons, Emilgranna Cheese, Classic  
Dressing

**HOUSE SMOKED SALMON — \$585** (*5 oz*)  
Cream Cheese, Capers, Quail Egg, Cucumber

**SMOKED PORK BELLY — \$520**  
Scallops, Maple, Pickled Mustard Seeds

**CHIKORY SALAD — \$340**  
Apple, Raisins, Double Cream Blue, Walnuts,  
Champagne Vinaigrette

**CRUDITES — \$360**  
Organic Vegetables, Green Peppercorn Ranch

**CRAB CAKE — \$450** (*4 oz*)  
Spicy Gribiche, Lime

## SAUCES

**\$ 100 PER SAUCE**

**ARGENTINIAN CHIMICHURRI**  
Parsley, Garlic, Oregano, Paprika, Chili

**BEARNAISE**  
Tarragon, Sherry Vinegar

**GREEN PEPPERCORN**  
Cognac, Butter, Shallots

**TAURO STEAK SAUCE**  
Cilantro, Caramelized Tomato, Cinnamon

**HORSERADISH**  
Chardonnay Vinegar

**HOUSEMADE  
CREAMY MUSTARD**  
Ancient Mustard, Dijon, White Wine

## SIDE DISH

**\$ 300 PER DISH**

**ORGANIC VEGETABLES**  
Extra Virgin Olive Oil

**MAC AND CHEESE**  
Swiss, Comte, Emilgrana

**ASPARAGUS**  
Bearnaise

**LOADED BAKED POTATO**  
Bacon, Aged Cheddar, Marscapone Truffle

**POTATO MOUSSELINE**  
Crème, Nutmeg, Butter

**CREAMED SPINACH**  
Garlic, Shallots, Thyme

## TOPPINGS

**GORGONZOLA BUTTER \$100**

**PRAWN** (*2 pc.*) **\$360**

**WILD MUSHROOMS \$200**

**ONION RINGS \$300**

**TRUFFLE FRIED EGG \$200**

Please advise your waiter of any allergies or food restrictions before ordering. Your safety matters most to Fairmont Mayakoba, and we strive to meet the highest quality standards. Following Mexican regulations, we would like to remind you that consuming raw or undercooked food may increase your risk of foodborne illness, and we leave that at your discretion. Our menus are subject to changes without previous notice. Prices are in Mexican pesos, tax included.

MAYAKOBA

# TAURO

KM 298

## PRIME CUTS

FROM A SUPERIOR VARIETY OF CATTLE PROGRAMS

\*(EXCLUDED FROM THE ALL-INCLUSIVE)

### ASK YOUR SERVER HOUSE DRY AGED CHEF'S CUT

**FILET — \$900 (8 oz)**  
Northwest, USA

**NY STRIPLOIN — \$880 (10 oz)**  
Midwest, USA

**LAMB CHOPS — \$900 (10 oz)**  
New Zealand

**PORK CHOP — \$780 (11 oz)**  
Black Garlic Jus  
Southwest, USA

**RIB EYE STEAK — \$1,800 (16 oz)**  
Midwest, USA

**FLAP MEAT — \$840 (10 oz)**  
Midwest, USA

### FROM LINZ HERITAGE ANGUS USDA

**DRY AGED BONE IN KANSAS STEAK\* — \$2,600 (21 oz)**  
Midwest, USA

**TOMAHAWK\* — \$4,600 (42 oz)**  
Midwest, USA Suggested for two

## ENTREES

**TAURO BURGER — \$800**  
Angus, Comte, Onion Jam, Bacon, Truffled Mayonnaise,  
Wedge Potatoes, Potato Bun

**RIGATONI PASTA — \$900**  
Forest Mushroom Bolognese

**TROUT — \$780 (8 oz)**  
SUSTAINABLE, PUEBLA, MEXICO  
Sweet Potatoes, Agrodulce Peppers, Provencal Coulis

**CORNISH HEN — \$700 (14 oz)**  
Spinach, Mushrooms and Chicken Jus

**ROASTED CAULIFLOWER — \$650**  
Asiago Truffle Cream, Toasted Cashews, Chives

## DESSERTS

**CHEESECAKE — \$310**  
Cream Cheese, Gorgonzola, Parmigiano,  
Cured Strawberry

**AGED RUM CRÈME CARAMEL — \$260**  
Berries, White Chocolate

**KEY LIME PIE — \$300**  
Lime Custard, Burned Meringue, Almond Crust

**BAKED ALASKA — \$330**  
Dulce de Leche Ice Cream, Caramelized Banana, Chocolate  
Sponge

**FLOURLESS CHOCOLATE CAKE — \$330**  
Amarena Cherry, Ganache, Passion Fruit

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