



## PA' PICAR

Starters to share

### SUSTAINABLE OYSTERS 1/2 DOZ \$695

Ask about the variety of the day - mexican Pacific Ocean lime, mignonette, house cocktail and seafood sauce

### CLASSIC PERUVIAN CEVICHE 4 OZ \$465

Catch of the day, red onion, cilantro, cancha, corn, sweet potato and leche de tigre

### SCALLOP TIRADITO 4 OZ \$480

Red onion, bell pepper, tomato, lime cucumber, cilantro, red radish and Cuyutlán salt

### "MIXTA" SALAD \$450

Avocado 1 OZ, red onion, tomato, cucumber, lettuce and citrus dressing

### AYOCOTES BEAN SALAD 2 OZ \$395

Cilantro, muhammara, red onion, radishes and guajillo vinaigrette

### "CAZÓN" EMPANADAS 2 OZ \$450

Stewed sardines, corn dough, cilantro and garlic sauce

### BATAYAKI MUSSELS 4 OZ \$365

Parmesan, butter and lime

## SANDWICHES

With wedge potatoes, cheese sauce and pickled vegetables

### LATINA BURGER 6 OZ \$660

Brisket, rib, and chuck roll angus patty homemade sweet potato bread, avocado, salsa criolla, Oaxaca cheese, pickles and mayo

### GULF SHRIMP 5 OZ \$520

Potato bread, dill sauce and palmitos

### CHARRED MUSHROOMS 6 OZ \$535

Crystal bread, vegan cheese 1 OZ, plant-based mayonnaise, soy sauce and almonds

## LATIN FISH MARKET

Hook-only catch from our coast prepared to your liking with a selection of sides

### PACIFIC 8 OZ \$925 OR LOCAL/GULF 8 OZ \$870

#### PREPARATION:

#### SUDADO

Tomato, chili and red onion

#### FRIED

Tempura and huancaína

#### GARLIC

Olive oil, Simojovel chili and vinegar

#### ADOBADO

Achiote, aji and Ocopa sauce

#### SIDES: \$125

#### POTATO

Cheese, furikake and tobiko

#### RICE

Jasmine

#### VEGETABLES

Organic

#### AVOCADO

Salsa criolla

#### YUCA

Guasacaca sauce

### ARGENTINE'S BEEF CUT 12 OZ \$1,050

Pickled bell peppers, potatoes and provenzal

### CHICKEN ANTICUCHO 8 OZ \$780

Chalaca, polleria sauce and rice

### BUTTERNUT SQUASH PROVOLETA \$635

Arugula, tomatoes, balsamic vinegar, oregano and arbol chili

## DESSERTS

### QUINOA VOLTEADA \$250

Chancaca cinnamon cream and quinoa tuile

### CHOCOLATE PIONONO \$275

Cocoa biscuit, lucuma mousse, caramelized pecans and tonka chocolate sauce

### CHIRIMOYA ALEGRE \$275

Frozen cherimoya cream, orange jelly, peruvian pisco and meringue rocks



Vegetarian



Spa Recommendation



Vegan



Dairy Free



Gluten Free



Nuts

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.