



CENA *dinner menu*

ROSEWOOD BAHAMAR

ANTOJITOS

— SMALL PLATES —

HERB GUACAMOLE *(V) (Vegan)* \$21
tlayuda, mezcal and pineapple, pico de gallo

MOLOTE DE PLATANO *(V) (G) (D) (Vegan)* \$22
plantain, oyster mushroom, fresh cheese, roasted
pepper sauce, panela cheese, sour cream
Vegan Option : without cheese and sour cream

QUESO FUNDIDO *(V) (G) (D)* \$28
chorizo, cheese, roasted tomato sauce

LOS TACOS

CHICKEN FLAUTAS *(D)* \$32
sour cream, pickled onion, panela cheese

MAHI MAHI TACOS *(G) (D)* \$40
flour tortilla, mango salad, spicy avocado mayo

SHORT RIB BIRRIA TACO \$42
corn tortilla, dried chillies, Oaxaca cheese

LOBSTER TACOS *(G) (D)* \$52
spiny lobster, black beans, grilled avocado

MUSHROOM TACO *(G)* \$28
local oyster mushroom, corn tortilla,
squash blossom

PLATO FUERTE

Main Courses

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DEL MAR Y DE LA GRANJA from the sea & the farm

SHRIMP FIDEO SECO *(G)* \$48
roasted squash, avocado, caldillo

BERKSHIRE PORK TERRINE \$48
lentil salad, braised leek

MIXIOTE DE PESCADO *(D)* \$ 52
halibut, chayote, potato, mole verde

SPICY LOBSTER ENCHILADAS *(D)* \$58
cotija cheese, green onions, sour cream

ROASTED CHICKEN, SPICY MOLE NEGRO \$32
couscous, radish and avocado salad

GRILLED LAMB CHOPS \$64
salsa macha, eggplant, peanuts

DRY AGED DELMONICO PRIME RIB EYE (12oz) \$120
chilli potato, black pepper reduction

DULCES

— SWEETS —

TRADITIONAL MEXICAN CHURROS *(G) (D) (N)* \$12
cajeta & chocolate sauces

TRES LECHES *(G) (D)* \$12
vanilla cream, fresh berries

BASQUE CHEESECAKE *(G) (D) (N)* \$12
crustless, creamy cheesecake, vanilla ice-cream

ICE CREAMS & SORBETS \$12
strawberry, chocolate, vanilla
mango, raspberry

MI CASA ES TU CASA

COASTAL MEXICAN CUISINE

CEVICHE\$ Y ENSALADAS

— C E V I C H E \$ & S A L A D S —

ROASTED PEAR & FETA SALAD *(V) (Vegan)* \$25
mix greens, hibiscus vinaigrette
Vegan Option : without cheese

AGUACHILE DE PESCADO \$32
pink bream, roasted pineapple, coconuts flakes

TUNA TIRADITO *(N)* \$32
pistachio puree, tomatillo, tomato

OCTOPUS XNIEC \$38
tomato, habanero, onion, avocado puree

BAY SCALLOPS CEVICHE *(V)* \$25
macha sauce, cucumber, peanuts

ACOMPÑAMIENTOS

— S I D E S —

BRUSSELS SPROUTS & MOLE *(V) (Vegan)* \$12

JASMINE RICE *(V) (Vegan)* \$12

BLACK BEANS \$12

(V) Vegan Options

(V) Vegetarian

(G) Contains Gluten

(D) Contains Dairy

(N) Contains Nuts

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

TO SERVE YOU WELL, PLEASE COMMUNICATE WITH THE SERVICE STAFF IF YOU HAVE ANY FOOD INTOLERANCE OR ALLERGY. PRICES ARE SUBJECT TO 15% SERVICE CHARGE AND 10% VAT.

COSTA



MI CASA ES TU CASA



COASTAL MEXICAN

