



LA CEVICHERIA

GOOD THINGS COME TO THOSE WHO BAIT

MOLCA-COCTEL • \$600

Blue shrimp, homemade cocktail sauce, avocado, Mexican salsa, olive oil and chips

SCALLOPS ON HALF SHELL • \$660

King crab, sea scallops, shaved chayote, squash, roasted tomatillo sauce with xcatic chili and lemon

SASHIMI PASTOR • \$680

Catch of the day sashimi, roasted pineapple, pickled spring onions, radish and al pastor marinade

PULPO MACHO • \$650

Octopus carpaccio, macha sauce, cucumber, red onion, lemon juice and plantain chips

SHRIMP AGUACHILE • \$660

Shrimp, serrano chili, cucumber, green tomatillo and cilantro

MEXICAN CEVICHE • \$660

Octopus, fish, shrimp, avocado, Mexican salsa and habanero oil

BAJA CEVICHE • \$680

Striped bass, serrano chili, soy sauce, cilantro, potato chips, garlic chips, onion and lemon juice

CEVICHE TASTING • \$950

Baja ceviche, Mexican ceviche and shrimp aguachile

NAYARIT SHOOTER • \$450

Oyster and shrimp, homemade clamato sauce, lime juice, chamoy and tajin

MICHELADAS AND COCKTAILS

TAMARIND MICHELADA • \$480

Beer, lemon juice, clamato, mix of sauces and tamarind

MANGO MICHELADA • \$520

Beer, lemon juice, clamato, mix of sauces and mango

OJO ROJO • \$480

Beer, lemon juice, clamato, and spices

MR. GREEN • \$450

Condasa classic, green chartreuse, narano, pineapple cube and tonic

SANGRIA TONIC • \$390

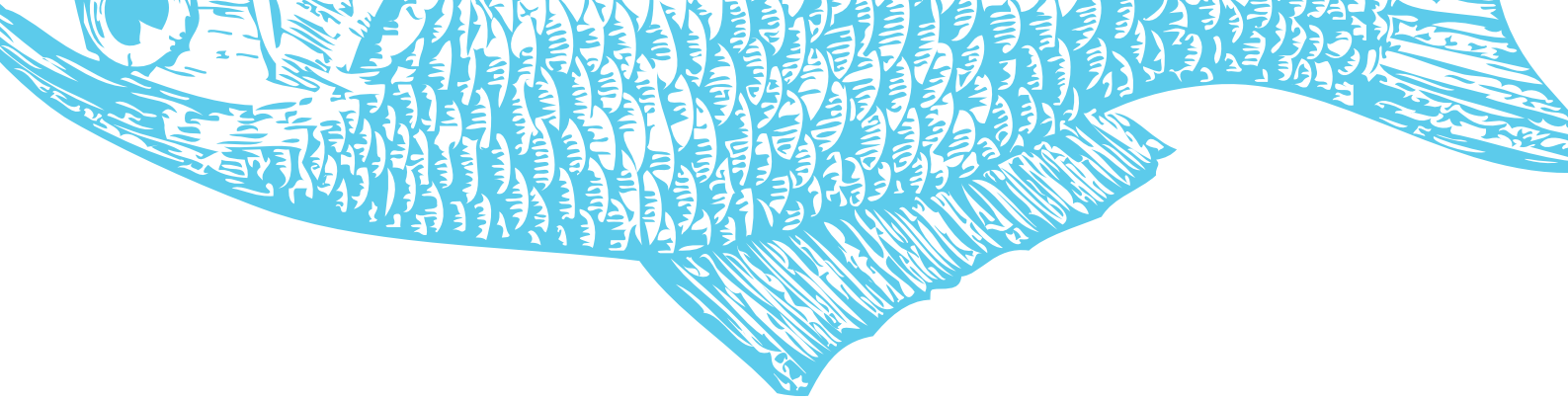
Rosé Casa Madero, natural syrup, angostura bitter, condasa classica and tonic

MOJITO • \$480

White rum, natural syrup, green lime juice, mint leaves and mineral water

Consuming raw or undercooked products increases the risk of foodborne illness.

All prices are in Mexican pesos and include VAT



Partners in Provenance

Rosewood's Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture and a dedication to delivering the highest quality food.

Rosewood Mayakoba partners with local farms and purveyors, to source the highest quality, fair trade ingredients. This dedication ensures a menu that celebrates seasonality, diversity, and the richness of local fare, embodying Rosewood's commitment to excellence.



Rosewood Mayakoba is also a member of COMEPESCA, the Mexican Council for the Promotion of Wild Aquaculture Seafood, and a proud supporter of its "Pesca Con Futuro" campaign which aims to promote sustainable fishing practices, educate stakeholders, advocate for policy changes, and encourage responsible consumer choices for the long-term conservation of marine ecosystems.