

Mexican Grill

Ceviche Station

Catch of the day ceviche, Xcatic, passion fruit & fresh herbs oil.

Salad Bar

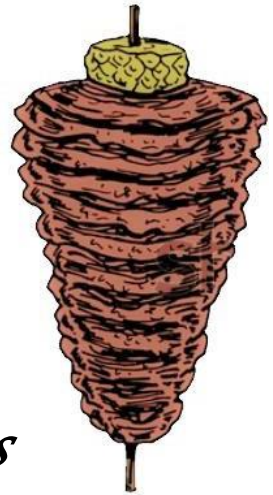
Variety of salads & toppings

Grill

Blue shrimp
Fish fillet
Salmon
Octopus
Rib eye prime
Smoked picanha

Sides

Grilled vegetables
Baked sweet potato
Street corn



Tacos & Quesadillas

Tacos al pastor, chicken tacos, chorizo tacos and flank steak tacos

Traditional quesadillas with Oaxaca cheese

Variety of sauces and dressings: garlic mojo, chimichurri, salsa macha (dry chilli, peanut, pepitas & sesame), green sauce and guacamole

Dessert

Corncake, fried plantain and churros

Chocolate, vanilla and banana split ice cream

Strawberry sorbet

FULL MENU \$3900 Adults
MENU WITH NO BEVERAGES \$2600
KIDS \$1550
All prices are in mexican pesos and include VAT.



Rosewood Mayakoba is honored to support Comepesca, the Mexican Council for the Promotion of Seafood Consumption, and their campaign "Pesca Con Futuro"

**AGAVE DESTILLATES
MEZCAL, BACANORA & TEQUILA**

JAMAICON

Mezcal Bruxo #1 + Hibiscus syrup + lemon

PAPALO FELIPE

Montelobos Espadín + Cointreau + lime +
"Pápalo" + "Chicatanas" salt

YAQUESITA

Bacanora + pineapple + honey + lime +
agave worms salt

ZORRO

Patrón Silver + sour orange + "Matalí"
infusion +
Prune syrup

**SUGAR CANE DESTILLATES
CHARANDA, RUM & AGUARDIENTE**

URUAPAN SOUR & SPICY

Charanda Uruapan + Ancho Reyes +
Aquafaba + lime + mint

VALDEFLORES CAIPIRIÑA

Valdeflores rum + local lime + "Piloncillo" +
oregano

GAVILAN

Ancho Reyes + grapefruit + lime + grapefruit
soda + salt

**MOCKTAILS
INSPIRED ON MARKET INGREDIENTS
& AGUAS FRESCAS**

LIMA & TONIC

Local lima syrup + local lima zest + lima
juice + tonic water

AGUA DE MATALÍ

Matalí infusión + sour orange + syrup

TEQUILA

Herradura Reposado

Maestro Tequilero Añejo

Casa Noble Blanco

Don Julio Blanco

**MEXICAN ARTISANAL
BEER**

LOCAL

Colimita
(Lager Ale) 4.2% alc. Colima

Minerva
(Pale Ale) 6.0% alc. Jalisco

Minerva
(IPA) 6.0% alc. Jalisco

Páramo
(Pale Ale) 5.2% alc. Colima

Jabalí
(Bock) 6.1% alc. México D.F

Ocho Reales, Gluten Free
(Lager)

WINE

SPARKLING

Nao Nis Prosecco

ROSÉ

Pierpaolo Pecorari, Rosalba, Venezia

WHITE

Matua, Sauvignon Blanc, New Zealand

Monte Xanic, Sauvignon Blanc, México

Armónico, Pinot Grigio, Italia

RED

Casa Madero, Malbec, México

Casa Madero 3 V, México

Meiomi, Pinot Noir, USA

MEZCAL

Bruxo #1 Espadín

Monte Lobos, Espadín

Ojo de Tigre, Espadín, Tobalá

Mezcal Verde, Espadín

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