

# AL FRESCO/ *Cocina del Sur de México*

## Botanas y Entradas

Cevichilaquil

Totoaba Green Ceviche, Epazote, Avocado, Onions and Corn Tortilla

King Crab Salpicon with Avocado and “Raspas”

Tomato, Cucumber, Radish, Onion and “Chileajo”

✓ Chayotes and Nopales Salad  
Jicama, Lettuce, Pickled Radish and Ocosingo Cheese

✓ Green “Tomatillo” Salad  
Arugula, Purslane, “Piloncillo” and Oaxaca Cheese

✓ Plantain “Tortita” Chiapas Style  
“Espelon” Beans, Farm Cream and Fresh Cheese

Octopus Enchilada

Red “Pipian” Sauce, Zucchini and Pumpkin Seeds

✓ Dry Chile Pepper Stuffed with Oaxaca Cheese  
“Pasilla” Chile with Cheese, Huauzontles, Zucchini Blossom and Quelites

✓ Black Beans “Tetela”  
With Tomato Salsa and Chile Mixe

## Los Moles de la casa with Smoked Tamalate

The “Mole” is a very especial dish in our country and we serve it only with vegetables to enjoy just the sauce.

✓ **“AMARILLO”** Chayotes, Green Beans, Zucchini and Watercress

✓ **“VERDE”** Potato, Chilacayotes, Purslane and Mushrooms

✓ **“MANCHAMANTELES”** Plantain, Pineapple, Carrot and Radish

✓ **“NEGRO”** Avocado, Cauliflower, Sweet Potato and Sesame Seeds

Monterey Bay Aquarium  
**Seafood Watch**



*We're supporting healthy, abundant oceans by partnering with the Monterey Bay Aquarium Seafood Watch® program, and sourcing only environmentally responsible seafood. We are proud to share that Rosewood Mayakoba is the only Seafood Watch partner in Mexico.*

## Platos Fuertes

Striped Bass “Mextlapique” with Purslane and Chile Serrano Oil

Striped Bass Wrapped in a Corn Leave Stuffed with Onion, Local Sweet Chile and Epazote

“A la Talla” Trout

Dry Chile Crust, Trout, Cucumber, Tomato, Root Beer Leaf and Avocado

Seafood “Pozole” Guerrero Style

Seafood Broth, Herbs and Pumpkin Seeds

Roasted Rock Cornish

Tamal, Sautéed Vegetables and Gravy Sauce

Duck Confit and Chichilo Negro Sauce

Chilhuacle Mole Sauce, Avocado Leaf, Ayocotes Beans, Herbs, Chayote and Green Beans

Beef Tenderloin “Barbacoa”

Grill Beef Tenderloin and Braised Short Rib, Chickpeas, Onion and Cilantro

Roasted Suckling Pig “Garnachero” Style

Red Sauce, Potato, Cabbage, Jalapeño Chile and Pickled Carrot

## Postres

**CACAO** Cacao Crumble, Cardamom, Orange and Cacao Sorbet

**SWEET POTATO, PISTACHIO AND GUAVA**

Pistachio Crumble, Guava Sauce, Coconut Cream and Sweet Potato Ice Cream

**CORN BREAD AND BANANA ICE CREAM** Corn bread, Sucre Cookie and Banana Ice Cream

**COBBLER WITH FRUIT PUNCH** Mango, Apple, Guava, Piloncillo, Vanilla Cream & Dill Crumble

**TRADITIONAL CHURROS** with Vanilla Ice Cream and Caramel Dip Sauce