

AL FRESCO/ *Cocina del Sur de México*

Snacks & Entrees

Cevichilaquil Totoaba Green Ceviche, Epazote, Avocado, Onions and Corn Tortilla	\$650
✓ Chayotes and Nopales Salad Jicama, Lettuce, Pickled Radish and Ocosingo Cheese	\$480
✓ Green "Tomatillo" Salad Arugula, Purslane, "Piloncillo" and Oaxaca Cheese	\$480
✓ Plantain "Tortita" Chiapas Style "Espelon" Beans, Farm Cream and Fresh Cheese	\$400
Octopus Enchilada Red "Pipian" Sauce, Zucchini and Pumpkin Seeds	\$870
✓ Dry Chile Pepper Stuffed with Oaxaca Cheese "Pasilla" Chile with Cheese, Huauzontles, Zucchini Blossom and Quelites	\$520
✓ Black Beans "Tetela" With Tomato Salsa and Chile Mixe	\$400

Los Moles de la casa

with Smoked Tamalate \$640

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

✓ "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.

Main Course

Striped Bass "Mextlapique" with Purslane and Chile Serrano Oil Striped Bass Wrapped in a Corn Leave Stuffed with Onion, Local Sweet Chile and Epazote	\$1180
"A la Talla" Catch Of The Day Dry Chile Crust, Cucumber, Tomato, Root Beer Leaf and Avocado	\$1180
Blue Shrimp "Zarandeado" Style Roasted Kale, Cilantro Aioli and Lemon	\$1320
Roasted Rock Cornish Tamal, Sautéed Vegetables and Gravy Sauce	\$908
Ribeye , black sikil p'aak and Chichilo Negro Sauce Roasted Ribeye,sikil p'aak Crust ,Mashed Cauliflower ,Shallots and Black Mole Chichilo	\$1,900
Beef Tenderloin "Barbacoa" Grilled Beef Tenderloin and Braised Short Rib, Chickpeas, Onion and Cilantro	\$1500
Roasted Suckling Pig "Garnachero" Style Hummus, Potato, Cabbage, Jalapeño Chile and Pickled Carrot	\$1080

Desert Time

Cacao Tart Cacao Crumble, Orange Zest Pureé, Coffee Ganache And Cinnamon Mousse	\$325
Lime, Coconut and Honey Coconut Sorbet, Lemon Crumble, Lime Granita, Rhum Syrup Biscuit and Mango	\$325
Corn Cake Corn Cake, Banana Ice Cream, Cinnamon Crumble and Frosting	\$310
Traditional Churros Churros with Vanilla Ice Cream and Caramel Dipping Sauce	\$310

✓ Vegetarian Options

Consuming raw or undercooked products increases the risks of foodborne illness

All prices are in Mexican Pesos, Tax included (VAT) and 15% Service Charge will be added.



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