

CASA DEL LAGO

A TASTE OF ITALY BY THE LAGOON

Insalate

Ensalada Burrata

Tomate heirloom, pesto de albahaca, queso burrata, crumble de pan tostado

\$520

Ensalada César

Lechuga hidropónica, queso parmesano, tomate cherry, crutones de pan ciabatta, y aderezo César

\$520

Ensalada De Kale

Prosciutto de pato, arándanos, lechuga kale, chabacano, tomate cherry, vinagreta de balsámico con trufa

\$480

Carpaccio De Betabel

Pistache caramelizado, arúgula, queso de Ocosingo, alcachofas fritas

\$480

Antipasti

Bruschetta

De Rib-eye - 100 g

Caponata, alioli de trufa, pan de masa madre, brotes mixtos

\$750

Antipasto De La Casa

Queso burrata, mozzarella baby, pesto de albahaca, vegetales rostizados, prosciutto 60 g y aceitunas

\$840

Pizzeta De Prosciutto

Salsa ibérica, espárragos, estragón fresco y lonchas de jamón ibérico

\$760

Hongos Silvestres

Hongos mixtos de la temporada confitados, lechugas mixtas, alioli de trufa, espinacas y pan ciabatta

\$480

Primi Piatti

Mac & Cheese

trufado con Langosta

Salsa de chile poblano, langosta (80 g) y elote amarillo

\$1,150

Ravioli

Ravioli casero relleno de espinaca, queso ricotta, tomate cherry, aguacate, mantequilla de salvia

\$950

Fettuccine Casero

Salsa boloñesa, queso parmesano

\$990

Risotto

Hongos silvestres, brotes de espinaca, queso parmesano y pasta de trufa

\$900

Cacio E Peppe

Spaghetti, queso parmesano, queso pecorino, vino blanco, pimienta negra

\$1,050

Secondi Piatti

Pesca Del Día - 180 g

Salsa boloñesa, queso parmesano

\$950

Rib Eye - 400 g

Servido con salsa Béarnaise

\$1,600

Tomahawk - 1.2 Kg

Servido con chimichurri

\$3,600

Cowboy - 550 g

Servido con salsa de mantequilla y salvia

\$1,800

Porterhouse - 1 Kg

Servido con demi-glacé

\$2,700

Contorni

Chile Shishito Tornado

\$395

Vegetales a la Toscana

\$295

Ejotes con Mantequilla

\$460

Espárragos al Grill

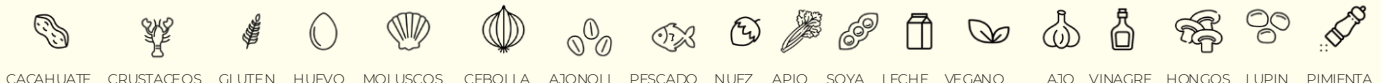
\$465

Papas Trufadas

\$460

PARTNERS IN PROVENANCE

El compromiso de Rosewood con Partners in Provenance surge del respeto por la agricultura indígena de los agricultores locales y de la dedicación a ofrecer alimentos de la más alta calidad. Rosewood Mayakoba colabora con granjas y proveedores locales para ofrecer a los huéspedes productos frescos y de temporada durante todo el año. El concepto general pone énfasis en mantener un menú estacional y diverso que destaque los productos locales y apoye a los productores y pescadores de Yucatán, como Seafood Watch, Mestiza de Indias, Café ICTZE y huevos de gallinas libres locales



El consumo de productos crudos o poco cocidos incrementa el riesgo de enfermedades transmitidas por alimentos. Todos los precios están en pesos mexicanos e incluyen impuestos

CASA DEL LAGO

A TASTE OF ITALY BY THE LAGOON

Insalate

Burrata Salad

Heirloom tomato, basil pesto, burrata cheese, muddica crumble

\$520

Caesar Salad

Hydroponic lettuce, parmesan cheese, cherry tomato, croutons, caesar dressing

\$520

Kale Salad

Duck prosciutto, cranberry, sautéed kale, apricots, cherry tomato, balsamic vinegar with truffle

\$480

Beetroot Carpaccio

Caramelized pistachios, arugula, Ococingo cheese, crispy artichokes

\$480

Antipasti

Beef Rib-Eye

Bruschetta - 100 g

Caponata, alioli de trufa, pan de masa madre, brotes mixtos

\$750

Antipasto de la Casa

Burrata cheese, baby mozzarella, basil pesto, roasted vegetables, prosciutto (60 g) and olives

\$840

Prosciutto Pizzeta

Iberian ham sauce, asparagus, fresh tarragon

\$760

Wild Mushrooms

Confit wild mushrooms, mixed greens with truffle oil, spinach, and ciabatta

\$480

Primi Piatti

Truffled Lobster

Mac & Cheese

Poblano pepper sauce, Caribbean lobster (80 g) and yellow corn

\$1,150

Ravioli

Homemade spinach and ricotta cheese ravioli, cherry tomatoes, avocado, sage butter sauce

\$950

Homemade Fettuccine

Bolognese sauce, parmesan cheese

\$990

Risotto

Wild mushrooms, purslane sprouts, parmesan cheese, and tartufo paste

\$900

Cacio E Pepe

Spaghetti, parmesan cheese, pecorino cheese, white wine, and black pepper

\$1,050

Secondi Piatti

Catch of the Day - 180 g

Peperonata, fennel, herbs, and spices

\$950

Rib Eye - 400 g

Served with Béarnaise sauce

\$1,600

Tomahawk - 1.2 Kg

Served with chimichurri sauce

\$3,600

Cowboy - 550 g

Served with sage butter sauce

\$1,800

Porterhouse - 1 Kg

Served with demi-glace sauce

\$2,700

Contorni

Chile Shishito Toreado

\$395

Tuscan-Style Vegetables

\$295

Buttered Green Beans

\$460

Grilled Asparagus

\$465

Truffled Potatoes

\$460

PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance commitment is borne out of a respect for local farmers indigenous agriculture, and a dedication to delivering the highest quality food. Rosewood Mayakoba partners with local farms and purveyors to provide guests with fresh, seasonal products throughout the year. The overall concept places emphasis on maintaining a seasonal and diverse menu featuring local produce and supporting the Yucatan's growers and fish farmers such as Seafood Watch, Pesca con Futuro, Mestiza de Indias, Café ICTZE and local free-range eggs.



PEANUTS



CRUSTACEAN



GLUTEN



EGG



SHELLFISH



ONION



SESAME



FISH



NUTS



CELERY



SOY



MILK



VEGAN



GARLIC



VINEGAR



MUSHROOM



LUPINS



PEPPER

Consuming raw or undercooked products increases the risk of food borne illness. All prices are in Mexican pesos and include TAX

CORAVIN SELECTION

*Indulge with the selection of our most coveted wines,
now by the glass, kept fresh by Coravin.*



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Gaja "Sito Moresco", Italy, Piedmont, Langhe DOCG, 2017

\$2,000

Colour: Bright purple.

Grape Varieties: Cabernet Sauvignon, Nebbiolo, Merlot.

Nose: Juicy shades of strawberries, cherries, plums and red Sicilian oranges.

Palate: Voluminous taste with wonderful fruitiness, silky, smooth tannins and bright acidity.

Pairing Recommendation: Our pasta-based dishes as well as our selection of beef cuts

Signanello, Antinori, Italy, Toscana IGT, 2021

\$3,100

Colour: Intense ruby red.

Grape Varieties: Sangiovese, Cabernet Sauvignon, Cabernet Franc.

Nose: Ripe red fruits, cherries, strawberries and blackberries are harmoniously complemented by delicate shades of violet, mallow and rose flowers.

Palate: Bright beginning of the wine becomes multi-layered and ends with spicy notes of pepper and licorice, which merge with pleasant nuances of aromatic herbs, creating a fresh, long finish.

Pairing Recommendation: Our selection of prime beef cuts.

Fanti, Brunello di Montalcino, DOCG, Italy, Tuscany, 2018

\$1,500

Colour: Deep ruby red with garnet nuances.

Grape Varieties: Sangiovese.

Nose: Notes of red fruits with sharp aromas of liquorice, spices and black pepper.

Palate: Sweetness in the attack is balanced by the fresh and lingering finish. In the mid palate, the wine is full bodied. The tannins are dense, well rounded and integrated.

Pairing Recommendation: Our selection of prime beef cuts or Rib-Eye Bruschetta.

CREAZIONI

*Enjoy these drinks in combination with light bites that echo traditional delicacies.
Cin Cin!*



IL BELLINI DI CASA DEL LAGO

\$680

Prosecco, peach, Italicus, lemon

NOCHE DI AMORE

\$420

Lillet blanc, whisky Woodford & cassis cream

SBAGLIATO

\$480

Campari, vermouth rosso & sparkling wine

HUGO SPRITZ

\$520

Sparkling wine, St-Germain & sparkling water