

LA CANTINA

BY NIGHT



UN TACO AL DÍA,
ES LA LLAVE DE LA ALEGRÍA



SNACKS & SALADS

- Guacamole**

Crispy tlayuda, xcatik chili, onion ashes

\$550
- Corn Ribs**  

Cajun powder, paprika, lime, ranch dressing

\$400
- Crudités**  

Hummus, jícama, cucumber, carrots, radish, cherry tomatoes, endive, honey, mint & curcuma

\$400
- Garden Salad** 

Mixed lettuce, pickled vegetables, chayote, jimaca, cherry tomatoes, radish, lemon oil

\$480
- Quinoa Salad**  

Tricolor quinoa, crispy rice, chard, avocado, cucumber, onion, cilantro, mint, cherry tomatoes, sunflower & pumpkin seeds, tamarind-tahini dressing

\$500

FROM THE TRUCK

- Fish Birria Tacos** 

Slow cooked fish, dried chilis, cilantro onion & tomatillo sauce

\$770
- Suadero Tacos**  

Braised beef (150gr), crispy shallots, cilantro, taquera red sauce & lemon

\$730
- Crispy Fish Fillet**    

Breaded white fish fillet in cornstarch (650gr). Served with coleslaw, mint chimichurri, corn ribs and lime

\$1,350
- Softshell Crab Burrito**    

Crab meat (160gr), jicama, cucumber & carrot salad, mango salsa, habanero mayonnaise, plantain chips

\$820
- Shrimp “TJ” Style Tacos**    

Shrimp “Ajillo” style (150gr), Mexican salsa, Oaxaca cheese, habanero mayonnaise, flour tortilla

\$820
- Crispy Chicken Sandwich**   

Chicken breast (140gr), sambal mayonnaise, avocado, arugula, red chimichurri, capers & plantain chips

\$720

CEVICHE & TOSTADAS

- Vuelve A La Vida**    

Catch of the day (50gr), shrimp (50gr), octopus (50gr), jicama, cucumber, celery, home-made sangrita with cherry tomatoes

\$820
- Octopus Tostada**   

Zarandeado octopus (50gr), guacamole, red onion, cajun spices, cherry tomatoes, xcatik mayonnaise, serrano chili

\$365
- AMQ Ceviche**  

Shrimp (120gr), roasted cherry tomatoes, onion, avocado, cocktail & habanero oil

\$680
- Sweet & Spicy Ceviche** 

Catch of the day (120gr), roasted onions, jicama, orange, cilantro, mixed chili, Oaxacan sauce

\$680
- Tuna Tostada**  

Tuna (90gr), avocado, tomatoes, cilantro seeds, macha salsa, jalapeño & lime

\$380

DESSERTS

- Summer Breeze**   

Cheesecake, red fruits, guava gel, honey, strawberries, vanilla crumble, mango & passion fruit sorbet

\$325
- Pineapple Paradise** 

Coconut sorbet, lime crumble, passion fruit jelly

\$420
- Churro Sandwich**   

Chocolate spiral churro, vanilla ice cream, marshmallows, dulce de leche

\$325

              

PEANUTS CRUSTACEAN GLUTEN MUSTARD EGG SULFITES MOLLUSCS LUPINS SESAME FISH NUTS CELERY SOY MILK VEGETARIAN

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.

CONSUMING RAW OR UNDERCOOKED PRODUCTS INCREASES THE RISK OF FOODBORNE ILLNESS.
ALL PRICES ARE IN MEXICAN PESOS, TAX INCLUDED (VAT).

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COCKTAILS

BEERS

June Bug \$470
Gin, midori, kalani, pineapple juice,
sour mix

Jungle Bird \$470
Valdeflores rum, Captain Morgan rum,
Campari, pineapple juice, lime juice

Margarita Aquí Me Quedo \$400
Tequila reposado, kalani, lime juice,
agave nectar, lemon juice, basil, mango

Catrina \$480
Mezcal Amaras, red fruit purée, agave
nectar, lemon juice, basil

Explorador \$500
Lost Explorer Espadín, Condesa gin,
ginger, lime juice and pineapple juice

Colimita \$245
(Lager) 4.2% Alc.
Colima

Indio \$210
(Viena) 4.1% Alc.
Monterrey

Bohemia Weizen \$210
(Wheat Beer) 5.7% Alc.
Cd. de México

WINE BY THE GLASS

	GLASS	BOTTLE
CHAMPAGNE & SPARKLING		
Billecart Salmon Brut Réserve , Champagne, France	\$1,000	\$4,000
Mongarda, Valdobbiadene , Veneto, Italy	\$500	\$2,100
ROSÉ WINE		
Piscis, Grenache , San Luis Potosi, Mexico	\$500	\$2,000
Chateau d'Esclan, Whispering Angel , Côtes de Provence, France	\$780	\$3,100
ORANGE WINE		
Dominio de las Abejas , Vino Naranja, Mexico	\$500	\$2,300
WHITE WINE		
Juguette Velero, Sauvignon Blanc , Australia	\$410	\$1,790
Chablis, Mary Taylor , France	\$700	\$2,900
RED WINE		
Dos Búhos, Gran Reserva, Megacero , Chihuahua, Mexico	\$550	\$2,350
Santos Brujos, Tempranillo , Valle de Guadalupe, Mexico	\$800	\$3,900



DON'T MISS OUT!



FISH MARKET
Every Tuesday & Friday - 12PM

MEXICAN GRILL
Every Thursday - 6:30PM

RAW BAR
Every Saturday - 1PM

TOES IN THE SAND BREAKFAST
Daily - 8AM to 10:30AM

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