



ROSEWOOD

MAYAKOBA

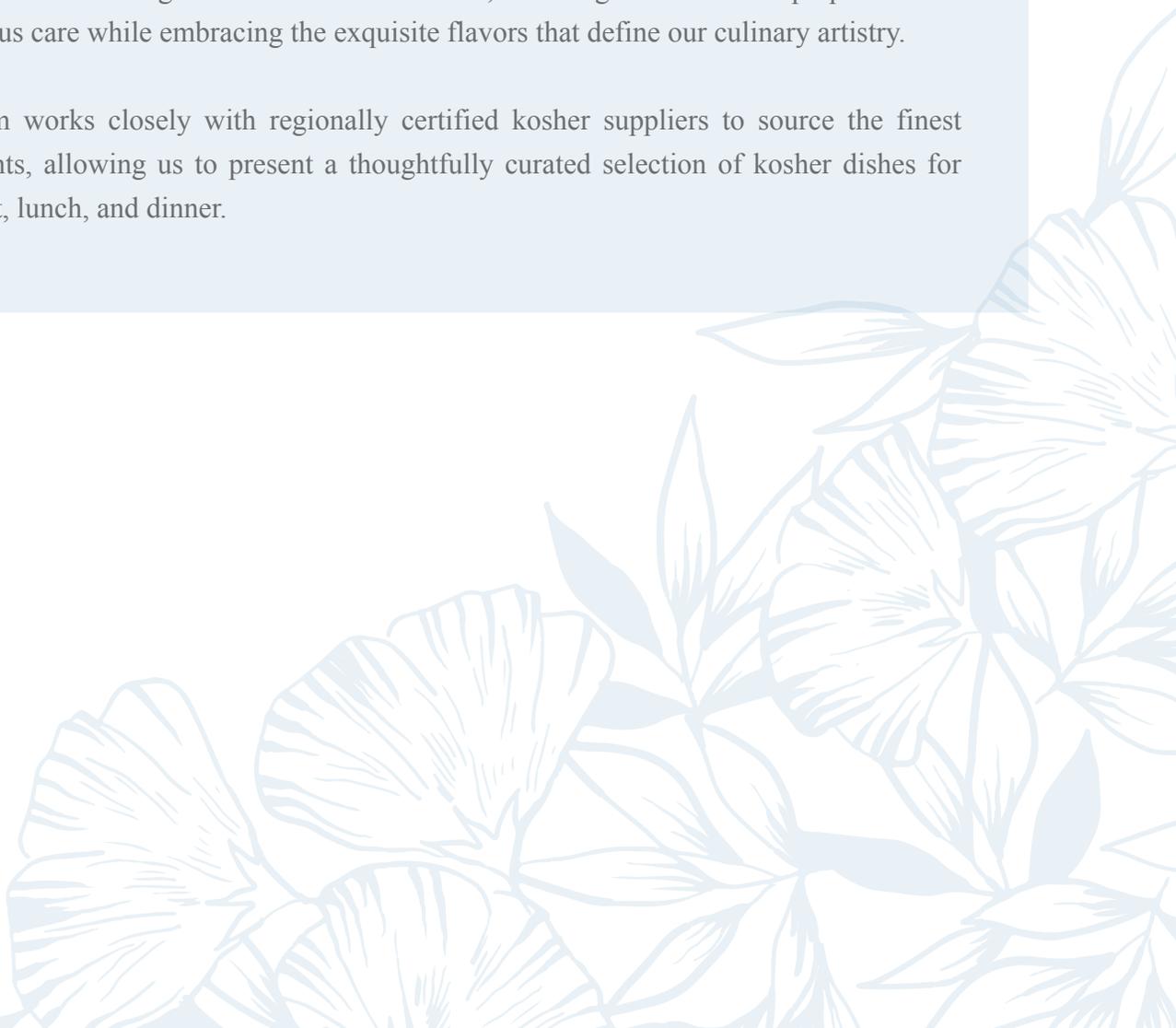
RIVIERA MAYA

KOSHER DINING



At Rosewood Mayakoba, we take immense pride in crafting exceptional dining experiences that cater to the diverse needs of our guests. We are delighted to offer kosher dining options that adhere to the highest standards of kashrut, ensuring each dish is prepared with meticulous care while embracing the exquisite flavors that define our culinary artistry.

Our team works closely with regionally certified kosher suppliers to source the finest ingredients, allowing us to present a thoughtfully curated selection of kosher dishes for breakfast, lunch, and dinner.



A TAILORED KOSHER CULINARY EXPERIENCE

À LA CARTE KOSHER MENU

Our expert chefs craft a kosher menu that seamlessly blends time-honored traditions with the vibrant flavors of Mexican culinary heritage, celebrating fresh, locally sourced ingredients.

PREMIUM INGREDIENTS

We procure only the freshest, highest-quality kosher-certified ingredients, ensuring an unparalleled dining experience.

DIETARY ACCOMMODATIONS

We thoughtfully cater to additional dietary preferences, including gluten-free, dairy-free, and vegetarian options, ensuring every guest enjoys an exceptional meal.

DIVERSE KOSHER DINING VENUES

Kosher meals may be enjoyed at any of our signature restaurants, in the privacy of your suite or villa, or at an exclusive private dining event in one of our stunning venues, such as the beachfront, cenote deck, or La Ceiba Garden & Kitchen.

For kosher dining services at any of our venues, a dedicated kosher chef is available at \$2,000 MXN per hour for every 8 guests.

KOSHER MEAL PREPARATION & SERVICE

- All fruits and vegetables are carefully processed and prepared separately.
- We offer a curated selection of certified kosher products, including spices, rice, pasta, cheeses, and proteins, ensuring full compliance with kosher dietary laws.
- Dedicated kosher utensils and equipment are available exclusively for kosher meal preparation. Should you require new utensils, we are happy to accommodate your request.
- Large kitchen equipment and preparation surfaces are carefully managed using designated kosher-approved materials, including aluminum foil for non-kosher contact areas.

To further personalize your kosher dining experience, we provide a comprehensive selection of kitchen utensils, equipment, and services to ensure a seamless and exceptional stay.

KITCHEN EQUIPMENT & RENTAL SERVICES

For guests observing kosher dietary laws, we offer a variety of kitchen utensils, equipment, and services. If needed, new items can be provided at an additional charge:

- **Kitchen Utensils Set** (includes knives, tongs, spatulas, cutting boards, frying pan, and pot) \$6,300 MXN
- **New Dinnerware & Cutlery Sets** \$6,300 MXN
- **Kosher Grill Rental** (includes charcoal and cleaning service) \$4,500 MXN
- **NutriBullet Blender** \$4,950 MXN
- **New Kosher Grill** (includes charcoal and cleaning service) \$11,700 MXN

RESTAURANT & PRIVATE DINING SERVICES

We offer a range of kosher dining experiences within our restaurants or in private villa settings:

- Restaurant Kosher Chef – A dedicated kosher chef is available at \$1,800 MXN per hour per chef to ensure meticulous adherence to kosher preparation. This service applies in addition to the menu items ordered and accommodates up to 8 guests per hour in our restaurants.
- Private Villa Chef – A personalized kosher dining experience with a private villa chef is available at \$3,600 MXN per hour per chef.
- External Kosher Meals – Pre-prepared kosher meals can be arranged at \$1,170 MXN per person, including delivery with glassware, dinnerware, and disposable cutlery. These meals may be served via suite service or in any of our dining outlets.
- Storage for Frozen & Refrigerated Kosher Products – We offer refrigerated and frozen storage for externally sourced kosher products at \$500 MXN per package, with a maximum storage period of 72 hours.

To maintain kosher integrity, all externally sourced kosher food must be sealed, labeled, with the guest's name, receipt date and meet our storage requirements (signature required upon product reception etc..).

All prices are in Mexican Pesos and do not include taxes.

For further details or to customize your kosher dining experience, please contact our team.

Rosewood Mayakoba is not responsible for the processes and quality of food ordered by an external supplier of the hotel.

BREAKFAST

Kosher Cereals (<i>individual box of 30g</i>)	\$280
Seasonal Fruit Plate or Whole Grapefruit	\$280
Mixed Berries with Natural Yogurt	\$350
Chia Pudding <i>Made with coconut milk, nuts, and red fruits of your choice</i>	\$225
Hot Oatmeal with Apple and Maple <i>Choose your base: water or milk (coconut or regular) with cinnamon and apple, served with maple honey</i>	\$225
Avocado Toast (<i>160g, Ezekiel bread</i>) <i>Toasted bread topped with avocado, accompanied by sliced tomatoes and cucumber</i>	\$350
Two Farm Eggs (<i>Your Choice</i>) (<i>120g</i>) <i>Served with sliced avocado and tomatoes</i>	\$490
Farm Omelet (<i>120g</i>) <i>With your choice of fillings: tomatoes, peppers, asparagus, spinach, mushrooms, onion</i>	\$490
Smoked Salmon Plate (<i>150g</i>) <i>Includes tomatoes, hydroponic lettuce, capers, red onion, lemon, cucumber</i>	\$550





LUNCH & DINNER

Guacamole and Salsas *(individual box of 30g)* \$280
Pico de gallo with jalapeño, tortilla chips

Mexican Ceviche *(Catch of the Day)* \$550
Mexican salsa with jalapeño, avocado, accompanied by tortilla chips

Ceiba Salad \$460
Heirloom tomato, cucumber, avocado, red onion marinated in garlic vinaigrette, and tender lettuces

Green Salad \$320
Mixed lettuces, asparagus, zucchini, Granny Smith apple, avocado, roasted Brussels sprouts, toasted pumpkin seeds with citronette

Tuna Salad *(150g)* \$575
Fresh tuna, mixed lettuces, avocado, cucumber, red onion, cherry tomatoes with soy sauce and lemon vinaigrette

Penne Pomodoro \$475
Pasta served with local tomato sauce topped with fresh basil

Catch of the Day (220g) \$1250

Roasted Chicken Breast (220g) \$1100

Salmon (220g) \$1350

Tuna Steak (200g) \$1350

Ribeye (380g) \$1900

Beef Burger (220g) \$950

Chicken Milanese Sandwich (220g) \$1100

Our dishes are accompanied by steamed or sautéed vegetables, baked potatoes or roasted sweet potatoes, all wrapped in aluminum foil three times to ensure product quality and adherence to indicated processes.

Our rice is traditionally made, and all ingredients comply with the required protocols (Kosher seals).

Edamame with Salt	\$240
Steamed Rice	\$160
Vegan Poke Bowl	\$510
Tuna or Salmon Sashimi Poke Bowl	\$800
Vegan Fried Rice	\$510
Chicken Fried Rice	\$650

NIGIRIS & SASHIMIS:

2 pieces Nigiri	\$500
6 pieces Sashimi (<i>thick cut</i>)	\$680

- *Salmon*
- *Tuna*
- *Kampachi*
- *Catch of the Day*

SUSHI ROLLS:

Summer Roll	\$550
<i>Rice, nori seaweed, avocado, cucumber, fried plantain, green apple</i>	
Salmon Tartar Roll	\$550
<i>Rice, nori seaweed, avocado, jicama, sesame seeds, scallions, serrano chili</i>	
Tuna Roll	\$460
<i>Rice, nori seaweed, avocado, jicama, spicy tuna, scallions with ponzu</i>	





DESSERTS

Seasonal fruit platter	\$280
Strawberries with chocolate	\$550
Churros with coconut ice cream and chocolate sauce GF	\$310
Nectarines with coconut sorbet and sesame seeds	\$325
Symphony of pear and guava with vegan vanilla ice cream	\$325
Mango, coconut, raspberry sorbet	\$255
Ice pops mango, raspberry, and lemon with mint cucumber	\$210
Häangen-Dazs ice cream (<i>pre-ordered with 3 days notice</i>)	\$460