

When the Italian community came to Mexico in the late nineteenth century, they had to adapt their cooking with ingredients found in Mexico.

Our menu is an homage and reinterpretation of this Italian cuisine with a Mexican soul.

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.

Monterey Bay Aquarium
Seafood Watch



Vegetarian Dish 

Whole Wheat & Gluten Free Pasta Available

COLD DISHES

Tomatoes “Pizzeta”

Goat Cheese, Pesto and Caramelized Onions

Salmon Trout Bruschetta

Honey Chipotle Dressing, Jicama, Watercress

Local Squash Carpaccio

Orange, Lima from Yucatan and Queso Fresco

Beef Carpaccio

*Onion and Leek Crust, Truffle Dressing, Mushrooms,
Arugula and Parmesan Cheese*

Fish Tiradito

Chorizo Purée, Avocado, Fennel, Coriander

Endives Salad

Caramelized Pecan Nuts , Gorgonzola and Balsamic

Artichoke Salad

Sundried Tomatoes, Olives and Parmesan Cheese

Grilled Octopus Salad

Potatoes with Lima from Yucatan, Cherry Tomatoes and Arugula

Ceiba Garden Salad

Tomato, Avocado, Cucumbers, Red Onion, Herbs and Garlic Vinaigrette

Antipasto della Casa

Burratta, Smoked and Natural Mozzarella, Prosciutto and Pestos

HOT DISHES

Gnocchis and Chilpachole

Potato Gnocchis, Jumbo Crab Meat, Chipotle Broth, Coriander, Baby Spinach

Roasted Tomato Soup 

Chaya Pesto, Spicy Queso Fresco and Plantain Chips

Truffled Lobster Mac'n Cheese

Poblano Pepper and Yellow Corn

Linguine with Jumbo Shrimps

Basil Pesto, Pine Nuts, Mixed Olives, Sundried Tomatoes and Baby Spinach

Homemade Fettucine Bolognesa

Pancetta and Smoked Pasilla Chile from Oaxaca

Risotto Fiori di Zucca & Poblano 

Zucchini Blossoms, Zuchinis and Sweet Corn

Risotto Fungi & Huitlacoche 

Corn Mushroom, Epazote, Cactus and Green Salsa

MEATS, SEAFOOD & POULTRY

Salmon Trout Saltimbocca

Gazpacho and White Beans Salad, Avocado, Cucumber and Red Onion

Catch of the Day

*Spring Vegetables Scafata with Local Mint, Tomatillos,
Lemon and Chile Guajillo, Fennel Puree and Black Garlic*

Mixed Seafood “A la Tumbada”

Homemade Papardelle, Chipotle, Avocado and Epazote

Tuscany Roasted Chicken

*Potatoes, Tomatoes and Asparagus, Pickled Eggplants,
Gremolata, Black Bean Reduction with Avocado Leaf*

Veal Milanese

*Arugula from Tulum, Parmesan Cheese,
Vegetables in Escabeche and Dry Chiles Adobo*

Lamb Loin

*Olives, Capers, Dry Pasilla Pepper, Cherry Tomatoes,
Almonds Purée, Balsamic Vinegar*

Rib Eye Tagliatta

Recado Negro Crust, Avocado, Arugula and Parmesan Cheese

Beef Filet

*Pizzaiola Sauce, Crispy Corn “Salbutes”, Nopales,
Spring Onions and Morels*