



the grill

Cold Starters

🍏🌿🍷 SHRIMP COCKTAIL

Horseradish cocktail sauce, lemon wedges, and roasted garlic Dijonnaise

🍏🍷 BEEF CARPACCIO

Pepper crust, cilantro, caramelized onions, and Grana Padano

Salads

🍏🌿🍷 PEACH SALAD

Mixed greens, grilled peach, cherry tomatoes, candied pecans, crumbled goat cheese, fried leek and raspberry vinaigrette

🍏🍷 ROMAINE

Romaine, cherry tomatoes, Parmesan cheese, bacon, garlic croutons, and Roquefort dressing

Hot Starters

🍷🌿 ARGENTINIAN EMPANADAS

beef empanada and spinach and ricotta empanada, served with mesclun salad and lemon vinaigrette

🌿🍷 MARROW & RIB EYE

Corn tortilla taco shells, ribeye, bone marrow, grilled avocado, marinated peppers, onion, and cilantro

🍷 CRAB AU GRATIN

gruyère and parmesan mornay, cognac, herb butter, and panko, served with grilled sourdough and charred lemon

Soups

🍷 SHRIMP AND LOBSTER CHOWDER

simmered with tomato and cognac and finished with heavy cream

🌿🍷 POTATO & TRUFFLE CREAM SOUP



From the grill

🍏🌿 PETIT FILET TERES MAJOR

🍏🌿 PICANHA

🍏🌿 NY STRIPLOIN

🍏🌿 BEEF TENDERLOIN

🍏🌿 RIBEYE

🍏🌿 SALMON FILLET

House specials

🌿🥥 BRAISED SHORT RIB
short rib slow cooked, garlic mashed
potatoes and red wine sauce

🍏🌿🥥 GRILLED CHICKEN
grilled leg & thigh, garlic mashed potatoes
and corn on the cob



MIXED GRILL FOR TWO
mixed grill to share with tenderloin, italian sausage, garlic shrimp, chicken breast

Sides

🍏🌿🥥 ASPARAGUS & BROCCOLI
Sautéed asparagus and broccoli, herb butter

🌿🥥 GARLIC MASHED POTATOES

🥥 MAC AND CHEESE

🍏🌿🥥 BAKED POTATO
With sour cream

🥥 TRUFFLE AND PARMESAN FRIES

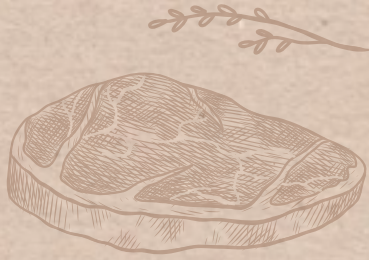
🌿🥥 CREAMED SPINACH

Sauces

🥥 BLUE CHEESE

🥥 GREEN PEPPERCORN

🥥 MUSHROOM CREAM SAUCE



Desserts

🍯🌿 PECAN PIE

Vanilla ice cream, caramel

🍯🌿 LAVA RED VELVET

Berries and Cream cheese ice cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

🍏 Healthy dishes which help in maintaining balanced diet

🌿 Gluten free dishes

🍯 Contains dairy and/or eggs

🌿 Crafted through artisan ways



WHOLE FOOD PLANT-BASED MENU

Cold starters

SMOKED WATERMELON TIRADITO
Caramelized tomatoes, char-grilled chilies,
lemon, parsley pesto

Soups

🌱🥛🌱 **POTATO & TRUFFLE CREAM SOUP**

Hot starters

🌱 **CAULIFLOWER AU GRATIN**
Plant based cheese & mornay sauce,
panko, served with grill sourdough
and charred lemon

From the grill

🍏🌱🌱 **PLANT BASED STEAK**
Soy-based steak marinated in garlic and
rosemary, served with grilled broccoli
and mashed potatoes

Dessert

Salads

🍏🌱🌱 **ROMAINE**
Romaine, cherry tomatoes,
plant base parmesan, dressing

🌱🌱 **RED VELVET**
Eggless red velvet sponge with vanilla
plant-based cream and red berry compote

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- 🍏 Healthy dishes which help in maintaining balanced diet
- 🌱 Gluten free dishes
- 🥛 Contains dairy and/or eggs
- 🌱 Crafted through artisan ways
- 🌱 Food Plant-Based option



EXCELLENCE

PLAYA MUJERES, MEXICO

