



[TO BEGIN]

Peruvian Ceviche

Fish, leche de tigre, sweet potato, corn, purple onion

Tuna Tataki

Ponzu, sesame

Octopus Tostada

Garlic sauce, chipotle mayonnaise, avocado

[SOUPS]

Seafood Casserole

Oaxaca cheese, avocado

[BUNS]

Salmon Burger

Cilantro mayonnaise, cucumber, avocado

Beef Burger

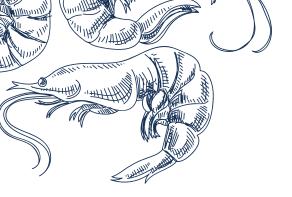
Swiss cheese, crunchy onions, bacon marmalade

Ciabatta Caprese

Tomatoes, oregano, mozzarella, basil mayonnaise

- **⊗** Gluten free dishes





[MAIN COURSES]

***** Tikin Xic Fish

Mayan spices, sour orange, banana leaves

Ensenada Tacos

Fish, beer, pickled cabbage salad

Flank Steak Alambre

Bacon, Poblano chili, cheese, flour tortilla

Shrimp Fettuccine

Cheese sauce

[DESSERTS]

Passion Fruit Chiboust

Strawberry ice cream

12-Layer Chocolate Cake

Tropical Fruit Salad

Orange & spearmint sorbet

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

- Gluten free dishes
- Includes local ingredients



WHOLE FOOD PLANT-BASED MENU

[STARTERS]

•• Chickpea toston Cilantro-Garlic Cream

••• Healthy heart taco salad Mix of mushrooms, corn, carrots, tomatoes, cabbage, jicama, guacamole, sweet potato chips

• ▶ ® Power slaw

Cabbage rolls filled with red cabbage, broccoli, apple, sweet potato, quinoa, almond dressing

[SOUP]

Mint & avocado soup

Chili oil, cucumber, lemon, apple chips

[MAIN COURSES]

• Classic burger

Grilled plant-based patty, cheddar cheese, lettuce, tomato, cucumber, red onion

• Eggplant parmigiana sandwich

Crispy eggplant, homemade marinara sauce, cheese dip, pesto

[DESSERT]

Vegan carrot cake

Spices, yogurt cream

- Nhole Food Plant-Based option ■
- Gluten free dishes
- Healthy dishes which help in maintaining balanced diet

