



## COLD STARTERS

### RED CARPACCIO

Tuna and beef fillet, passion fruit sauce, soy, baby arugula and citrus

- 🌿 **RICE ROLL**  
Chicken breast and shrimp, lettuce and julienne vegetables with peanut dressing

## HOT STARTERS

### TEMPURA SHELL

Tuna and chicken tempura marinated in ponzu sauce, chipotle dressing and crunchy corn

### CRAB CAKE

Crispy Moroccan crab and pork belly with feta cheese, hearts of palm and ginger dressing

## SALADS

- 🌿🌱 **FINEST SALAD**  
Arugula, tomatoes, shrimp, venison "salmagundi", lemon vinaigrette

### PORTOBELLO SALAD

Confit with garlic pork belly and breaded mussels

## SOUPS

- 🌿 **CLAM CHOWDER**  
Clams in white wine, papa brunoise, bacon and whole cream
- 🌿 **SHRIMP AND BACK RIB SOUP**  
Flavored with epazote and smoked tomatoes

## RICE & PASTAS

### MAC & CHEESE

With jumbo shrimp and rib eye

- 🌿 **CHICKEN AND SCALLOPS RISOTTO**  
Mushrooms, asparagus, white wine, blue cheese and truffle oil

### FETTUCCINI WITH SHRIMPS AND MARINED CECINA

Cheese sauce

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- 🌿 Gluten free dishes
  - 🌱 Includes local ingredients

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





## MAIN COURSES

### CRISPY DUO

Coconut shrimp, brisket wonton, pineapple-habanero sauce and Hoisin sauce

 **GRILLED SALMON AND LAMB**

Red pepper, asparagus and potato sauce

  **OCTOPUS AND VENISON**

Marinated with carving sauce, grilled potatoes, roasted peppers, arugula, smoked oil and salt

 **MIGNON TUNA**

Wrapped in bacon, with mashed potatoes, buttered asparagus, roasted cherry tomatoes and sherry sauce

 **SCALLOPS AND BEEF SKEWER**

Lemon butter, mushrooms, and black garlic mashed potatoes

 **RIB EYE & SHRIMP**

With French fries, garlic puree and Cajun butter

## DESSERTS

Manchego cheese and blueberry cake

Carrot cake deconstruction

 **Banana Crème brûlée**

Spiced raspberry crumble and walnut ice cream

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 Gluten free dishes

 Includes local ingredients

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# WHOLE FOOD PLANT-BASED MENU

## STARTERS

- 🍏 🌿 **SAFFRON ARANCINI**  
Tomato jelly, pickled squash
- 🍏 🌿 **HARISSA CAULIFLOWER**  
Tahini, fried capers, and dill
- 🍏 🌿 **ARTICHOKE TEXTURES**  
Basil, coconut cream, steamed spinach

## SOUP

- 🍏 🌿 **CASHEW CREAM SOUP**  
Roasted grapes, crispy onion

## MAIN COURSES

- 🍏 🌿 **EGGPLANT**  
Tomato Chutney, Pistachio, and Thyme Lavosh
- 🍏 🌿 **GRILL BAO**  
Lentil mix, sweet and sour slaw, curly potato

## DESSERT

- CHOCO PEANUT**  
Cocoa sponge, peanut butter cream and 70% chocolate ganache

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- 🍏 Healthy dishes which help in maintaining balanced diet
  - 🌿 Whole Food Plant-Based option

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# FAMILY MENU

## STARTERS

 **FINEST SALAD**  
(Bowl to share at the center of the table 4 pax)  
Arugula, tomatoes, shrimp, venison  
"salmagundi", lemon vinaigrette

 **RICE ROLL**  
(At the center of the table 1 por pax)

Chicken breast and shrimp, lettuce  
and julienne vegetables with peanut  
dressing

**TEMPURA SHELL**  
(At the center of the table 1 por pax)  
Tuna and chicken tempura marinated  
in ponzu sauce, chipotle dressing and  
crunchy corn

## CREAM SOUP

 **CLAM CHOWDER**  
Clams in white wine, papa brunoise,  
bacon and whole cream

## TO CHOOSE:

**MAC & CHEESE**  
With jumbo shrimp and Rib Eye

 **MIGNON TUNA**  
Wrapped in bacon with mashed  
potatoes, buttered asparagus, roasted  
cherry tomatoes and sherry sauce

 **OCTOPUS AND VENISON**  
Marinated with carving sauce, grilled  
potatoes, roasted peppers, arugula,  
smoke oil and salt

## DESSERT

 Banana crème brûlée

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 Gluten free dishes  
 Includes local ingredients

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of foodborne illness, especially if you have a  
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# KID'S MENU

## STARTERS

 **RICE ROLL**

Chicken breast and shrimp, lettuce and julienne vegetables with peanut dressing

 **CLAM CHOWDER**

Clams in white wine, papa brunoise, bacon and whole cream

## MAIN COURSE TO CHOOSE:

**MAC & CHEESE**  
With Rib Eye

**CRISPY DUO**

Coconut shrimp, brisket wonton, pineapple sauce and Hoisin sauce

## DESSERT

Carrot cake deconstruction

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 Gluten free dishes

  
**finest**  
PLAYA MUJERES, MEXICO