



**TOMAHAWK**  
\$70 USD



**LOBSTER  
TAIL**  
\$35 USD



**SURF AND  
TURF**  
\$45 USD



**FOOD, ACTIVITIES  
AND FUN**  
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## LIVE A GASTRONOMIC EXPERIENCE

### STARTERS



#### Beef Tiradito

With soy and citrus vinaigrette, avocado with activated charcoal and fried capers



#### Hojaldre

Chardonnay onions and arugula, with red wine reduction



#### Carpaccio Trio

Tuna, fish and salmon with extra virgin olive oil, cherry tomatoes and lemon juice

#### Mussel casserole

Prepared with white wine and roasted garlic



#### Quinoa tartar

Served with green salad and lemon salad

### SOUP & CREAM



#### Bean and cheese soup

#### Shrimp bisque

### SALADS

#### Jicama open ravioli

With beef, sautéed vegetables and passion fruit sauce



#### Taco del huerto

Courgette, coriander, sweetcorn and pepper relish



#### Roasted lettuce

Vanilla mayonnaise, bitter chocolate and fresh mint



#### Sautéed vegetables

Vegetable bowl with olive oil, dill and purple cabbage cream.

### MAIN DISHES

#### Pork entrecôte

Orange and pink pepper velouté sauce, accompanied by vegetables with cardamom



#### Chicken roulette

Stuffed with vegetables and mushroom sauce with goat cheese



#### New york

With marsala sauce, baked potato and broccoli ragu



#### Fishing of the day

With a creamy roasted garlic and parsley sauce, served with buttered vegetables.

#### Roast octopus

With lemonade, fresh salad of parsley, celery and mixed lettuce



#### Roasted cauliflower

Coconut, basil oil and tomato sauce

### DESSERTS



#### Apple pie

Vanilla ice cream



#### Cheese pie

Served with Italian meringue

#### Chocolate soup

Accompanied by pink pepper and crystallised mint ice cream.



GLUTEN



DAIRY



SHELL  
FRUITS



VEGAN



VEGETARIAN

Ask about your **Sandos4u** benefits

\*Consumption of raw or undercooked meat or seafood may increase the risk of contracting a foodborne illness