

RIVIERA

 **TOMAHAWK XO**
\$1,410 (850g)
PRICES IN MXN

 **NEW YORK WAGYU BLUE**
\$910 (340g)


 **ALASKAN CRAB**
\$1,200 (300g)


 **SURF AND TURF**
SILVER FILLET (280g)
AND LOBSTER (8oz)
\$1,100


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LIVE A GASTRONOMIC EXPERIENCE

Salads

 **Mediterranean Salad**
Cucumber, red onion, feta cheese, tomato, olive oil and lime juice.


 **Beef Carpaccio**
Beef slices, caper vinaigrette, parmesan cheese and watercress salad.

 **Frito misto**
Crunchy squid, fish strips with marinara sauce and lime.

 **Caprese Bruschetta**
Cherry tomato with olive oil, garlic, burrata cheese and focaccia.

 **Traditional Hummus**
Chickpea, olive oil and pita bread.


Soups

 **Mushrooms cream**
Roasted mushrooms with thyme and truffled oil.

 **Cacciucco**
Fish and seafood soup.


Pastas


 **Penne all'Arrabbiata**
Tomato sauce with peperoncino and mozzarella cheese cubes.


 **Spaghetti mar e monti**
Mussels, squid and shrimp with mushroom mix.


 **Spaghetti Bolognese**
Traditional with beef sauce.


Main Courses


 **Beef tenderloin**
Served with baked potatoes, pepper sauce and candied cherry tomatoes.

 **Grilled octopus**
Seasoned with paprika and olive oil. Served with seasonal vegetables and mashed eggplant.


 **Coq au vin**
Braised chicken drumsticks in red wine and spices, served with creamy polenta.


 **Lamb Rack**
Accompanied by vegetable ragout, creamy rice and mint jelly.

 **Robalo en salsa menier**
Seasoned with lime juice, garlic and parsley. Served with white rice and asparagus.


 **Roasted cauliflower**
Served with mashed peas, chipotle aioli and mint sprouts.


Desserts

 **Apple strudel**
Crispy puff pastry, filled with caramelised apple, cinnamon and butter.

 **Baklava**
Layers of puff pastry sheets, filled with dried fruit, honey and butter.

 **Tarta de Santiago**
Ground almond dessert with dried cranberries served over a vanilla sauce.

 **Profiterol**
Choux pastry balls filled with bitter chocolate cream.

 **Lemon pie**
Crunchy biscuit base, filled with sweet and sour lemon cream.

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benefits



GLUTEN



EGGS



DAIRY



VEGAN



CRUSTACEAN



FISH



SESAME GRAINS



PEANUT



SEEDS

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