

arenal

Appetizers



Bass carpaccio

Ginger-yuzu vinaigrette, avocado
and frisse lettuce

Caesar salad

Cincho cheese, anchovy and lime emulsion,
glass bread, pumpkin seed and coriander
+ shrimp

Beet salad

Jocoque foam, pickled blueberry, sorrel
and pistachio

Green salad

Lettuce mix, red wine vinaigrette,
caramelized walnuts, avocado, green apple
and gorgonzola cheese



Main Dishes

Pipian-Curry

Pickled vegetables

Seafood dry rice

Octopus, baby squid, lobster, catch of the day
and chilhuacle

Tuna

Spiced black bean, avocado
and coriander purée

Roasted half chicken

Lettuce mix, mustard sauce
and French fries

Glazed short rib

Carrot purée and glazed carrots

Catch of the day

Beet sauce, roasted pineapple and papaya relish,
coriander oil and fresh fennel



Grilled Cuts

Rib-eye

New York

T-Bone

Tomahawk

Cattle prod

Optional garnishes

Roasted chilis with baked onion

Pont neuf sweet potato

Mac & Cheese

Spinach cream

Truffled potato purée

Grilled vegetables

Baked potato with crispy bacon and cream

Sweet corn with cincho cheese



Desserts

Maya tribute

Chocolate fudge with cacahuazintle corn praliné
and soursop ice cream

Strawberries and cream

Vanilla cream and white chocolate crumble
with pistachios

Three milks

Pixtle Chantilly cream, tropical fruit
and vanilla ash ice cream