

DESSERTS

Cheesecake

With mango-blackberry sauce

105

Apple Strudel

With vanilla ice cream

105

Crème Brûlée

Almond crust and wild fruits sauce

100

Tiramisu

100

Chocolate Mousse

With vanilla cream

100

Ice Cream (3 oz)

Chocolate, vanilla or strawberry

90



All Pueblo Bonito Resorts are recipients of the Distinctive H Hygiene Award.
Cash payments will not be accepted in our restaurants and bars.
Please sign your bill with charge to your room account or pay directly with your credit or debit card.

DINNER

APPETIZERS

Fresh Salmon Carpaccio (3.5 oz)

With dill, honey and mustard dressing

165

Octopus Terrine

With cherry tomato, cucumber, serrano chile, marinated jicama with infusion of oils

155

Prosciutto with Pearls From Melon to Port

145

Beef Carpaccio (100 grs)

With salad of arugula, capers and cheese grana padana

145

Panko Breaded Mozzarella Sticks

Served with tomato cherries sautéed and sangria salad with basil dressing

155

SALADS

Traditional Caesar Salad

Lettuce, croutons with garlic, parmesan cheese and Caesar dressing

135

Avocado Shrimp Salad

Mixed lettuce, fried camembert, avocado and shrimp, with mango and habanero chili vinaigrette

155

Garden Salad

Basket of parmesan cheese with mixed lettuce, fruit and citrus segments with yogurt dressing

155

Menu items at all Pueblo Bonito Resorts are trans fat-free. Prices are in Mexican Currency. Tax included.

CREAM SOUPS

**Shrimp Bisque, with Croutons
Gruyere Cheese**

135

**Poblana Cream Soup
with Brie Cheese**

105

Mediterranean Seafood Soup
Seafood sautéed with julienne of
vegetables scented to Pernod

140

HOMEMADE PASTA

Fettuccine Frutti di Mare
Shrimp, squid, fish, octopus, green
asparagus and mushrooms in white
wine sauce

290

Cheese Ravioli
In tomato sauce with basil

210

Spaghetti a la Puttanesca
Tomato sauce with beef tenderloin,
black olives, anchovies and capers

225

MAIN DISHES

Baked Pork Chop (8.5 oz)
Served with mushroom barbecue,
leonese potato and guajillo chili sauce

230

1/2 Chicken Risolado (15.8 oz)
With curried rice, stir-fried Thai beans
and tangerine sauce

205

Grilled Fish Fillet (6.3 oz)
With squid ink pasta, fingerling
potato, stuffed pumpkin and
creamy guajillo sauces

225

Shrimp (5.3 oz)
To coconut, grill, imperial or breaded.
Served with risotto and vegetables
with mango and ginger sauce

325

Surf and Turf
Steak and lobster. Includes salad
and dessert.
25 USD With All Inclusive Plan

860
25 USD with All Inclusive Plan

Chicken Breast Rempa (6.4 oz)
With mashed potatoes, sautéed
vegetables and lychee sauce with
habanero

225

Veracruz-Style Fish Fillet (6.4 oz)
With Jasmine rice and its classic peppers
and yellow hot pepper sauce

225

Beef Fillet (6.4 oz)
With green asparagus, baked potato
and béarnaise sauce

280

Lobster Thermidor
Sautéed lobster with white wine,
mushrooms and gratin with Dutch
and parmesan cheese, accompanied
with fettuccine

780

25 USD with All Inclusive Plan