

APPETIZERS



San Carlos deep fried calamari dressed in a creamy smoked jalapeño pepper

Baja black mussels cooked in a broth of fresh tomatoes, garlic, parsley and white wine

Crab cake with panko and lemon zest served with baby lettuce and togarashi mayonnaise

Beef tartar with red onion, black olive, Dijon mustard, served with slices of campagne bread.

Tuna blackened with Cajun, soy vinaigrette and lemon

SOUPS & CREAMS

Corn bisque with cardamom fragrance and mascarpone cheese

Onion soup with thinly sliced onions in a homemade beef broth, perfumed with thyme and bay leaf and served with gratin swiss cheese and croutons



SALADS



Oasis salad with tomato slices marinated in a lemon oil and Dijon mustard, fresh arugula and blue cheese

Quivira salad prepared with iceberg lettuce, crispy bacon, cherry tomatoes, black olives, red onions, bread chips in a balsamic vinaigrette.

Cliff salad baby lettuce, roasted beet slices, goat cheese, praline nuts, cranberries, blackberries and strawberries in a hibiscus vinaigrette

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

PASTAS

Grilled chicken linguine with roasted garlic, Portobello mushrooms and fresh arugula, topped with a creamy pesto and asparagus sauce

Seafood fettuccine with shrimp, mussels and grilled octopus topped with fresh basil and parmesan crostini

Don Bosco risotto served with Portobello and shitake mushrooms, red onions, roasted garlic and parmesan crostini



POULTRY



Adobo-style chicken served with a beet purée, grilled green onions and smoked tender corn

Braised boneless duck breast, brussel sprouts with a red wine reduction, vegetables, with ginger butter and sweet potato purée

FISH & SEAFOOD

Grilled red snapper braised with lemon butter and accompanied by a fresh quinoa vegetable salad topped with fresh mint

Sea bass braised with lemon butter, accompanied by wild rice creamed spinach drizzled with dried chili oil



HOUSE SPECIALITIES



Sirloin cap steak in crunchy garlic crust, topped with braised octopus tentacles accompanied by a bed of rosemary potatoes, arugula and pea purée

Prime Rib Au Jus (400gr.) accompanied by baked potato, grilled vegetables and creamy horseradish sauce

Pork T-Bone steak in Bourbon and plum sauce, chambray onion, smoked orchard corn and carrot and fennel purée

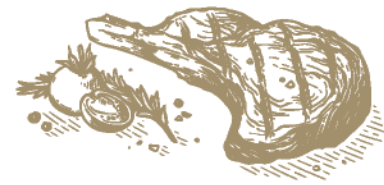
PRIME STEAKS

Filete Mignon (340 gr.)

Petite Filet (230 gr.)

Rib Eye (340 gr.)

New York (340 gr.)



SIDES



- Mashed potatoes
- Mac and cheese
- Fresh corn with cream and smoked jalapeño
- Green peas with garlic butter and fine herbs
- Brussel sprouts with sherry butter and crispy bacon
- Broccoli and cauliflower steamed or grilled butter
- Baked mushrooms with brûlée onions and fine herbs
- Baked potato accompanied by sour cream, crunchy bacon and chives

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SAUCES

Gravy | Port wine gravy
Bearnaise | Pink Pepper | Chiles toreados



CHEF'S SPECIALTIES

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Jumbo shrimp to order grilled with butter or breaded or garlic with grilled vegetables

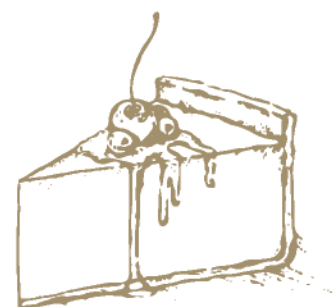
Fresh lobster thermidor with side of asparagus and grilled vegetables

Crispy rack of lamb accompanied by an apple ginger purée, fresh green peas and sweet brussel sprouts

Lamb Ossobucco with a red wine reduction, served with creamy risotto primavera and parmesan crostini

DESSERTS

Quivira Cheesecake
Apple Pie
Carrot Cake
Lime Pie
Boston Cake
Walnut Pie
Chocolate Brownie Cake



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