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## APPETIZERS

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### Crab Cake

With pineapple salad, onion, jam, chipotle aioli and chilis oil

### Beef Carpaccio

Olive tapenade, Parmesan cheese flakes and achiote oil

### From the Sea of Cortez

#### Tuna Tartar

Green apple, onion, tomato, avocado, marinated with soy mixture, sesame oil, wasabi emulsion and yellow lemon zest

### Braised Octopus

Served with cauliflower puree, with chimichurri of oregano and forest salad

### Pacific Ravioli

Ravioli stuffed with shrimp and cottage cheese with a lobster sauce scented with dill

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## SALADS

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### Mediterranean Salad

Organic mix lettuce, diced tuna, tomatoes, egg, radish, green beans, red onion and red bell pepper vinaigrette

### Siempre Capresse Salad

Quince tomatoes with ricotta cheese, fried tomato, arugula leaves bathed in arbequina olive oil and pumpkin seed

### Pacific Salad

Mixed lettuce, strawberry, jicama and avocado supreme with toasted sesame and apple sherry vinaigrette

### Black Quinoa Salad

Sundried tomato, corn, carrot, grape, wheat asparagus with saffron oil

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## SOUPS & CREAM

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### Butternut Squash Cream Soup

Accompanied by a shrimp quiche and bread croutons to the fine herbs

### Mussel Cream Soup

Ensenada mussels, leeks, basil, seafood broth, olive oil and crispy rice noodles

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## PASTA

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### Chocolate Fettuccine with Sautéed Shrimp

Fresh chocolate pasta with creamy garlic sauce and shrimp

### Spicy Alfredo Penne Pasta with Vegetables

Pasta in Alfredo sauce with sautéed vegetables and chili flakes

### Mozzarella Baked Gnocchi Bolognese

Wheat flour pasta stuffed with fresh mozzarella and blue cheese

### Vegetarian Risotto

Seasonal grilled vegetables scented with pistachio pesto and arborio rice

### Seafood Black Fettuccini

Homemade fettuccini with squid ink, Baja seafood, coconut milk, parmesan cheese and basil.

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## MAIN COURSE

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### Catch of the Day

Roasted fish, black bean risotto, basil, tzatziki and crunchy parmesan

### Grill Salmon with Lemon Dill Sauce

Filet salmon with quinoa stew, green asparagus, lemon sauce and capers perfumed with dill

### Shrimp with Chicharron Crust

Red curry, mango chutney and basmati rice

### Chicken Breast

With bacon, cambray potato with rosemary and grilled cauliflower

### Flank Steak to the Coals

With oregano chimichurri sauce and dried tomatoes, potatoes and guacamole accompanied by bean puree, roasted eggplant with parsley oil infusion

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## CHEF'S SPECIALITIES

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### Rack of Lamb

9 oz. of lamb chops flambéed in Oaxacan mezcal with guajillo butter, curry lentil stew, peach jam, topped with mint reduction

### Cowboy Steak

Served with grilled vegetables, smoked carrot puree and red wine BBQ from Ensenada

### Lobster Tail

14 oz. of lobster tail in roasted chimichurri, served with grilled vegetables, potato purée topped with garlic butter

### Beef Back Ribs

Served with grilled vegetables, smoked carrot puree and red wine BBQ from Ensenada

### Siempre's Special

Surf & Turf



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## DESSERTS

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### Tiramisu

Smooth cream of mascarpone cheese, almond liqueur and espresso coffee, cocoa crunch, coffee ice cream, flavored with cloves and cinnamon

### Chocolate Intense

Chocolate brownie ingot, toasted hazelnut iron glaze and chocolate mousse

### Soft Cheese

Spongy cheesecake mounted on a wind doughnut, overflowing with sugar and cinnamon, fruit compote, accompanied by a creamy ice cream of cottage cheese and blackberry

### Crème brûlée

Delicious English cream flavored with Papantla vanilla, bananas brûlée on a pistachio cream, red fruits and Jamaican foam

### Thousand Apple Leaves

Crunchy sheets of puff pastry with delicate sheets of cinnamon apple cream, caramel sauce and delicious vanilla ice cream

## HELADOS HECHOS EN CASA

Grandma Chocolate Ice Cream

Vainilla Ice Cream

Lemon Sorbet



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## HINDU MENU

### Chole

Chickpeas, tomato and garlic sauce, onion and spices accompanied by spiced white rice, fresh coriander leaves and ginger

### Tandoor Shrimp

Shrimp marinated in spicy garam masala with mango chutney and a bell pepper salad, accompanied by spiced rice and naan bread

### Chicken Curry

Chicken with Indian curry, garlic, ginger, spiced with garam masala and accompanied by naan bread

### Lamb Tand

Chuletas de cordero al horno marinados de garam masala con yogurt raita, chutney de mango y ensalada cítrica de betabel y jícama servido con arroz vasmati o pan naan

### Rogan Josh Red Lamb

Stewed lamb ribs, with a garlic and ginger gravy, aromatic spices, onion, yogurt, dried chili and fresh coriander leaves accompanied by vasmati rice or naan bread

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### Chai Panna Cotta

Panna cotta chai with a cardamom essence, accompanied by chocolate mousse and hazelnut ice cream

### Kheer Rice

Rice pudding scented with saffron, cardamom, almond and toasted pistachio

### Gulab Jamun

Fried dough balls, bathed in a cinnamom syrup made with spices, anise and cardamom

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