



FIRST COURSE APPETIZERS / SALADS

Pear Salad

Arugula, pear, caramelized walnuts, strawberries, grilled peach, goat cheese, prosciutto and peach vinaigrette

200

Pacifica Salad

Mixed lettuces, peach, strawberries, apple, jicama, goat cheese, caramelized walnuts and tamarind vinaigrette oil

195

Crab Cake

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

240

SOUPS

Corn Soup

With scallops, onions, coriander, fried corn tortilla and chili oil

155

Beet Gazpacho

Shrimp, mango, jicama, pumpkin seed

160

Tuna Tartar

Yellowfin tuna, soy sauce, apple, sesame oil, radish, wasabi aioli and beet oil

200

Blackened Sea Bass

Sea bass, apple, lime, jalapeno chili pepper, cucumber, coriander, orange, yellow lemon and sesame seeds alioli

200

Beef Tartare

Meat, apple, capers, date, mint, basil, olive oil

280

Cold Meat plate

Lavash bread, brie cheese, grapes, mango aioli

180

PASTA

Spaghetti Aglio e Olio

With wild mushrooms, garlic, onions, cherry tomatoes, basil, butter, prosciutto and Parmesan cheese

215



In compliance with health regulations regarding raw ingredients, the dish is served at the consumer's risk. Menu items at all Pueblo Bonito Resorts are trans fat-free. Prices are in Mexican Currency. Tax included.



MAIN COURSES

SEAFOOD

Catch of the Day

Roasted fish, risotto, pesto soup, tropical sauce and
crispy Parmesan cheese

430

Shrimp

Seared Shrimp, quinoa, spinach, sesame seed, guajillo sauce,
tomatillo sauce, beet reduction

465

MEAT AND POULTRY

New York Steak

Served with baby vegetables,
parmesan potatoes,
“guajillo” demi-glaze and parsley oil

740

Chicken Breast

Served with pesto potatoes, onion jam,
Damiana glaze and pepper oil

425

CHEF’S SPECIALTIES

“Cooked on a river stone with fresh and local ingredients”

Not included with your All Inclusive Plan

Lobster Tail

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

AI 1,100 | EP 1,350

Rack of Lamb

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

AI 835 | EP 1,050

Cowboy Steak

17 ounces of steak
flambéed in Oaxacan
mezcal and butter, served
with potato gratin,
roasted asparagus topped
with red wine reduction

AI 835 | EP 1,050

SIEMPRE RESTAURANT SPECIAL

Surf & Turf

595 MXN

Not included with your All Inclusive Plan



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