



~ APPETIZERS

cold

- SHRIMP AGUACHILE** \$240 mx
Shrimp marinated in lime juice, served with cucumber, onion, and fried leek.
- OCTOPUS CARPACCIO** \$250 mx
Thin octopus slices with coriander vinaigrette
- GUACAMOLE W/ CHAPULINES** \$100 mx
Fresh avocado cubes with lemon drops, red onion, coriander and grasshoppers (chapulines)
- LILA'S CEVICHE** \$220 mx
Catch of the day marinated in lime juice, fine herbs and seasonal vegetables
- DUCK TOSTADAS** \$180 mx
Grilled duck, red onion and coriander marinated with sour orange served on corn tostada

hot

- CHEESE APPETIZER** \$160 mx
Pepperleaf stuffed with Oaxaca and goat cheese served with chile sauce
- PORK RIND GORDITAS** \$160 mx
Corn puffed-up stuffed with pressed cracklings, lettuce, cream and cheese
- TAMALE WITH CHEESE FOAM** \$150 mx
Corn dough stuffed with corn smut, green sauce, and cheese foam
- TINGA SOPES** \$130 mx
Mushrooms in tomato sauce on a corn puffed-up tortilla
- KIBBE** \$130 mx
Lamb, fine herbs blend, and kibble wheat in deep frying

Prices in Mexican pesos. All prices include taxes.

SOUPS

- NOODLE SOUP** \$130 mx
Noodles with chorizo, tomato and cotija artisan cheese
- PORK RINDS SOUP** \$120 mx
Creamy pork rind with epazote
- CREAMY POBLANO PEPPER SOUP** \$120 mx
Creamy poblano pepper soup, served with corn kernels and garlic scented crouton
- TORTILLA SOUP** \$100 mx
Chipotle broth with a touch of epazote and crispy tortilla

SALADS

- GREEN SALAD** \$100 mx
Combination of lettuce and spinach in balsamic vinaigrette with goat cheese, walnut, and grilled pears
- CACTUS SALAD** \$110 mx
Fine cubes of roasted cactus, red onion, and tomato bathed in red wine vinaigrette and Parmesan
- ARUGULA AND BEET SALAD** \$110 mx
Arugula, beets, roasted seeds, and cheese with agave honey and yogurt
- SPINACH AND ALMOND SALAD** \$110 mx
Baby spinach with crispy tortilla, almonds, pasilla chile flakes and lemon dressing

MAIN DISHES

- ROYAL CHILI PEPPERS** \$280 mx
Softened wide poblano pepper stuffed with flank steak, pork rinds, avocado, onion and coriander
- PORK IN 3 CHILIES** \$250 mx
Slow cooked pork fillet soaked in fine marinade with 3 chilies
- TUNA IN HABANERO INFUSION** \$320 mx
Tuna medallion in creamy habanero sauce with roasted garlic and purslane
- PORK SHANK IN CHILI-GARLIC SAUCE** \$310 mx
Slow cooked pork shank in chili-garlic sauce
- SHRIMP IN RED GARLIC CHILI** \$360 mx
Shrimp soaked in fine sauce served with grilled potatoes and caramelised spinach
- CHEMITA STEAK** \$290 mx
Grilled beef steak with gratin cheese served with mashed potatoes and butter sauce

- SEA BASS "AL PASTOR" STYLE** \$300 mx
Catch of the day in a delicious red chilli and spice sauce served with roasted pineapple
- LAMB MIXIOTE** \$290 mx
Fine steamed lamb meat, bathed in chili sauce with maguery crust
- MIXED FAJITAS** \$220 mx
Thin chicken and flank steak strips served with panela cheese, guacamole and refried beans
- MOLCAJETE** \$310 mx
Served with soft pieces of flank steak, panela cheese, xcatic chili, chambray onions, avocado and tatemada sauce
- GRILLED OCTOPUS** \$310 mx
Deep fried octopus marinated with spices, crispy pork, chambray potatoes bathed in garlic





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2 CACHITO

SALADS

Mixed lettuce, chicken and Apple with papaya vinaigrette. \$120 mx

Spinach and pumpkin with celery vinaigrette. \$150 mx

Lettuces and pineapple with honey dressing. \$140 mx

SANDWICHES

Salmon with olives bread. \$95 mx

Prosciutto and salami with cranberry bread. \$135 mx

Bacon and dried tomato with nuts bread. \$170 mx

TACOS

Pork rind marinated with lime juice, tomato & onion. \$235 mx

Battered shrimp with coriander dressing & fried leek. \$250 mx

Gouper marinated in annatto seed & roasted pineapple. \$170 mx

Beef steak confit with bone marrow. \$250 mx

Prices in Mexican pesos. All prices include taxes.



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~ DESSERT

CACHITO

CORN AND ROMPOPE
CAKE \$130 mx
Soft regional white corn
with rompope

CHOCOLATE CAKE WITH
ALMOND AND COCOA
\$130 mx
Dark chocolate and almond
topped with cocoa bean
cobblestone

GUAVA MOUSSE WITH
CHEESE \$120 mx
Fresh guavas mousse with
cream cheese

THREE MILK AND ROM-
POPE CAKE \$120 mx
Soft vanilla sponge cake
with a fine mixture of 3
milks and rompope

CHOCOLATE TAMAL \$110
mx
Fine chocolate mixture
wrapped in steamed banana
leaf served with vanilla ice
cream

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