



~ 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

Prices in Mexican pesos. All prices include taxes.



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