



MENU CENA

Antipasti

CARPACCIO DI CARNE 🌐

Filete de res, limón amarillo, aceite EVO, sal Maldon, pimienta negra molida, queso parmesano, arúgula

TORTINO DI MELANZANE 🌱

Berenjena empanizada, queso mozzarella, queso parmesano, salsa de tomate, albahaca, guía de chícharo

FRITTO MISTO

Camarón, calamar, zanahoria, calabacita, salsa tártara, limón real

CROSTONE BRIE

Pan de masa madre, pera, anís estrella, tomillo, queso brie, nueces, jamón selva negra

CROSTONE ZUCCHINE E RICOTTA 🌱

Pan de masa madre, calabacitas preservadas, queso ricotta, ralladura de limón, guía de chícharo

BRUSCHETTA 🌱

Pan de masa madre, tomate cherry, ajo, aceite EVO, albahaca, sal, pimienta negra, aceite de albahaca

PROSCIUTTO E MELONE 🌐

Prosciutto di Parma, melón chino, melón valenciano, queso parmesano, menta, brotes de arúgula

Insalate

CESARE CARDINI

Lechuga romana, croutons, queso parmesano, tocino, aderezo César, anchoas

CAPRESE 🌱 🌐

Tomate, queso mozzarella, albahaca, aceite EVO, pesto

FORMAGGIO E PERE 🌱 🌐

Mix de hojas verdes, bulbo de hinojo, peras, queso parmesano, miel, aceite EVO, limón real

Zuppe e Creme

CACCIUCCO

Camarón, callo, pulpo, calamar, pescado, almeja blanca, mejillón, tomate, pan de masa madre

MINISTRONE 🌱 🌐

Vegetales de temporada, romero, queso parmesano

BROCCOLI E SPINACI 🌱

Brócoli, espinaca, croutons, tocino, perejil



Premium Culinary 25% de Descuento para Huéspedes All-Inclusive y Meal Plan | Precios en Pesos Mexicanos, IVA incluido. No se aceptan pagos en efectivo. Cargo de 15% por concepto de servicio para huéspedes en Plan Europeo.
Aviso: El consumo de carnes, aves, mariscos, huevos crudos o poco cocinados, o leche no pasteurizada puede aumentar su riesgo de enfermedades transmitidas por los alimentos.

Pasta

RAVIOLI ALLA VODKA

Ravioli relleno de queso mozzarella y espinaca, salsa de tomate, crema, vodka, ajo, cebolla, camarones, perejil

SPAGHETTI ALLE VONGOLE

Almeja del Pacífico, aceite EVO, tomate cherry, ajo, perejil, pimienta negra

MEZZE MANICHE CARBONARA

Pasta mezze maniche, guanciale, yemas de huevo, queso parmesano y queso pecorino, pimienta negra

RISOTTO AL FRUTTI DI MARE

Arroz arborio, calamari, camarón, pulpo, callo de hacha, almeja blanca, mejillones, mantequilla, queso parmesano, perejil

SPAGHETTI AL PESTO LIGURE

Pesto ligure, camarones, ajo, piñones

RIGATONI RAGU

Salsa ragú, queso parmesano

LASAGNA

Ragú, salsa bechamel, queso mozzarella, queso parmesano, salsa de tomate, albahaca

FETTUCCINE ALFREDO AMERICANO

Mantequilla, queso parmesano, ajo, pollo a la parrilla, perejil

FETTUCCINE ALFREDO

ORIGINALE   Premium Culinary

Pasta fettuccine hecho a mano, mantequilla, queso Parmigiano Reggiano DOP

Extra trufa negra o blanca  Premium Culinary
pregunte a su mesero.

Di Terra e Di Mare

POLLO ALLA CACCIATORA

200gr pechuga con piel, salsa cacciatora, papas rostizadas, ejotes, aceite EVO, limón real

COSTATA Premium Culinary

500gr de cowboy, gravy de res, puré de papas, espárragos

FILETTO AL PEPE VERDE

200gr filete de res, salsa de pimienta verde, champiñones, papas al horno

GAMBERI ALLA NOCCIOLA

200gr camarones, avellana, chalot, Frangelico, crema, puré de camote, vegetales miniatura salteados con ajo y aceite EVO

PESCE GREMOLADA

200gr de pesca del día, perejil, ajo, limón real, papas al horno, vegetales miniatura

STINCO D'AGNELLO

500gr chorro de cordero, cerveza oscura, manzana verde, romero, tomillo, anís estrella, semilla de hinojo, pimienta negra, puré de papas, vegetales miniatura

SALMONE GLASSATO

200gr de salmón, salsa de soya, naranja, jengibre, miel de abeja, ajo, puré de camote, vegetales miniatura, cebollín

ARAGOSTA Premium Culinary

500gr de cola de langosta, vegetales miniatura, fettuccine alfredo, mantequilla con ajo y limón





DINNER MENU

Antipasti

CARPACCIO DI CARNE 🌐
Beef fillet, lemon, EVO oil, Maldon salt, ground black pepper, parmesan cheese, arugula

TORTINO DI MELANZANE 🌱
Breaded eggplant, mozzarella cheese, parmesan cheese, tomato sauce, basil, pea guide

FRITTO MISTO
Shrimp, squid, carrot, zucchini, tartare sauce, lemon

CROSTONE BRIE
Sourdough bread, pear, star anise, thyme, brie cheese, walnuts, Black Forest ham

CROSTONE ZUCCHINE E RICOTTA 🌱
Sourdough bread, preserved zucchini, ricotta cheese, lemon zest, pea guide

BRUSCHETTA 🌱
Sourdough bread, cherry tomato, garlic, EVO oil, basil, salt, blackpepper, basil oil

PROSCIUTTO E MELONE 🌐
Prosciutto di Parma, cantaloupe, honeydew melon, parmesan cheese, mint, arugula sprouts

Insalate

CESARE CARDINI
Romaine lettuce, croutons, parmesan cheese, bacon, Caesar dressing, anchovies

CAPRESE 🌱 🌐
Tomato, mozzarella cheese, basil, EVO oil, pesto

FORMAGGIO E PERE 🌱 🌐
Mix of green leaves, fennel, pear, parmesan cheese, honey, EVO oil, lemon

Zuppe e Creme

CACCIUCCO
Shrimp, scallop, octopus, calamari, fish, white clam, mussel, tomato, sourdough bread

MINISTRONE 🌱 🌐
Seasonal vegetables, rosemary, parmesan cheese

BROCCOLI E SPINACI 🌱
Broccoli, spinach, croutons, bacon, parsley



Premium Culinary 25% Discount applies for All-Inclusive and Meal Plan Guests | Prices in Mexican Pesos, TAX included.

Cash payments are not accepted. For guests on the European Plan a 15% service charge will be added.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Pasta

RAVIOLI ALLA VODKA

Ravioli filled with mozzarella and spinach, tomato sauce, cream, vodka, garlic, onion, shrimp, parsley

SPAGHETTI ALLE VONGOLE

Pacific clam, EVO oil, cherry tomatoes, garlic, parsley, black pepper

MEZZE MANICHE CARBONARA

Mezze maniche pasta, guanciale, egg yolks, parmesan cheese and pecorino cheese, black pepper

RISOTTO AL FRUTTI DI MARE

Arborio rice, calamari, shrimp, scallop, octopus, white clam, mussel, butter, parmesan cheese, parsley

SPAGHETTI AL PESTO LIGURE

Ligurian pesto, shrimp, garlic, pine nuts

RIGATONI RAGU

Ragu sauce, parmesan cheese

LASAGNA

Ragu, béchamel sauce, mozzarella cheese, parmesan cheese, tomato sauce, basil

FETTUCCINE ALFREDO AMERICANO \$359

Butter, Parmesan cheese, garlic, grilled chicken, parsley

FETTUCCINE ALFREDO

ORIGINALE Premium Culinary

Handmade fettuccine pasta, butter, Parmigiano Reggiano cheese DOP

Extra black or white truffle Premium Culinary

Ask your waiter

Di Terra e Di Mare

POLLO ALLA CACCIATORA

7 oz chicken breast with skin, cacciatora sauce, roasted potatoes, green beans, EVO oil, lemon

COSTATA Premium Culinary

17 oz cowboy, beef gravy, mashed potatoes, asparagus

FILETTO AL PEPE VERDE

7 oz beef fillet, green peppercorn sauce, mushrooms, baked potatoes

GAMBERI ALLA NOCCIOLA

7 oz shrimp, hazelnut, shallot, Frangelico, cream, sweet potato purée, baby vegetables, garlic and EVO oil

PESCE GREMOLADA

7 oz catch of the day, parsley, garlic, lemon, baked potatoes, baby vegetables

STINCO D'AGNELLO

17 oz lamb shank, dark beer, green apple, rosemary, thyme, star anise, fennel seed, black pepper, mashed potatoes, baby vegetables

SALMONE GLASSATO

7 oz salmon, soy sauce, orange, ginger, honey, garlic, sweet potato purée, baby vegetables, chives

ARAGOSTA Premium Culinary

17 oz lobster tail, baby vegetables, alfredo fettuccine, butter with garlic and lemon



Premium Culinary 25% Discount applies for All-Inclusive and Meal Plan Guests | Prices in Mexican Pesos, TAX included.

Cash payments are not accepted. For guests on the European Plan a 15% service charge will be added.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.