

Hanal Pixán

Dinner of *the Souls*

Flavors that Return, Roots that Remain.

Menu by Chef *Alejandro Salgado.*

Tender Corn Tamale

Casta Pitaya Rosé

A delicate tamalito of tender corn, sweet and soft like a childhood memory, served with fire-charred baby corn and a tamarind atole that comforts with its balance of tart and sweet.

Pumpkin & Chipotle Meco Risotto

Casta Blanca Chardonnay

Creamy and velvety, with the smoky character of chipotle meco and the sweetness of locally roasted squash. Squash blossom and epazote crown the dish with the aromas of the milpa.

Beef Tenderloin with Mole Chichilo

Casta Syrah

Tender beef tenderloin bathed in a deep, mysterious Oaxacan mole made with ash, one of the great treasures of ancestral cuisine. It is accompanied by purslane, watermelon radish, and a sweet potato and squash purée that softens every bite.

Calaverita

Casta Cardon Syrah, Cabernet, Mouvédre

A sweet and symbolic finale: almond mole and white chocolate mousse hiding a core of black mole, brightened with a citrus gel.

La Marea
BY VICEROY RIVIERA MAYA

VICEROY
RIVIERA MAYA

CASTA
DE VINOS