

La Marea Sea & Steak

Pizzetta Margarita Mozzarella Cheese, Heirloom Tomato, Basil	\$12
Prime Beef Tartare Olives, Meyer Lime Confit, Shallot, Aged Dijon Mustard	\$13
Angus Beef Carpaccio Tzimin Arúgula, Shaved Ramonetti Cheese, Xcatic Aioli	\$13
Octopus Carpaccio Frisee, Cherry Tomato, Grapefruit Juice, Dry Chili Oil	\$12
Castilla Squash Soup "Achiote" Oil	\$11
Tortilla Soup Avocado, Crispy Tortilla, Epazote, Cheese Foam	\$12
Mixed Greens Salad Grapes, Tomatillo, Mixed Greens, Lime Vinaigrette	\$12
Traditional Caesar Salad Shaved Parmesan Cheese, Croutons	\$12
Arugula Salad Beets, Roots, Vinaigrette	\$12

Prices are in Dollars Currency, Not Includes 16% tax and
15% Service Charge

Sides \$7

- Hand Cut Sweet Potato -Fries Garlic Mashed Potato
- Creamy Chaya & Organic Fried Egg -Grilled Broccoli
- Mac & Bola Cheese -Pepper Confit & Grilled Mushrooms

Grilled Jumbo Shrimp Smoked Lettuce, Sweet Corn Casserole	\$32
Seared Boquinete Swiss Chard Puree, Tomato & Chickpeas Ragout Grilled Onions, Pasilla Chili Sauce	\$30
Herb Crusted Snapper Confit Fennel, Roasted Tomato & Potato, Bearnaise	\$32
Seared Yellowfind Tuna Organic Greens, Garlic Mashed Potato, Chaya & Habanero Sauce	\$32
*Surf & Turf Puerto Morelos Lobster & Baby Lamb Chops Wedge Potato, Glazed Carrots	\$45
Rock Cornish Hen Sauteed Wild Mushroom, Oaxacan Mole	\$30
Confit Duck Breast Arborio Risotto & Brie Cheese, Yams Compote	\$32
Short Rib Steak Braised Apples, Orzo Risotto	\$32
Rib Eye Steak Coliflower Mousseline, Steamed Spinach, Pepper Corn Sauce	\$31
Grilled New York Steak Sweet Potato Puree, Mixed Greens, Tomato & Horse Radish	\$30

*** Indicated selections are Not included in the All-inclusive package
has a Supplement \$15 Charge**