

WELCOME

Terraza Grill

M E N U

ENSALADA AZTECA

Combination of panela cheese and fresh cactus, dressed with vinaigrette, papalo sprouts corn and epazote oil.

SINFONIA MEXICANA

Selection of flavors from Guadalajara and Yucatán reflected in a delicious salad with shrimp, lettuce, tequila and lime, fusioned with blue cheese and exotic chili.

CARPACCIO PULPO

Thin slices of octopus marinated and cooked with aromatic herbs from the region, dressing and orange vinaigrette.

COCHINITA PIBIL

Pork meat baked with a typical combination of spices from Yucatan state, served with red onion corn tortillas.

LOMO DE CERDO ADOBADO

Tender steak grilled pork, marinated in achiote sauce accompanied with cactus, cheese, white rice and vegetables.

SABOR A MI PUEBLO

Chicken breast rolled and stuffed with chaya, panela cheese and red pepper. Finely breaded with amaranth, served with mashed sweet potatoes and cheese sauce, accompanied with coriander.

TAMPIQUEÑA

Juicy beef steak grilled, served with baked potato, red enchilada, rice and fried bananas.

QUESO FUNDIDO

The traditional melted Oaxaca cheese with sausage, served with flour tortillas.

SOPA DE TORTILLA

Delicious combination of Mexican spices and chicken soup, accompanied by fresh cheese, avocado, tortilla and sour cream.

CREMA PREHISPANICA

The perfect combination of poblano cream and corn cream with a touch test of chili guajillo oil.

PESCADO A LA VERACRUZANA

Fresh grouper fillet cooked with olives, capers, red pepper, tomato, guajillo chili and tequila, served with white rice.

FILETE TIKIN-XIC

Yucatan traditional mahi-mahi loin cooked with epazote, tomato and onion wrapped in banana leave.

TACOS DE CAMARON

Tempura shrimp and Mexican spices served in a traditional corn tortilla, accompanied with tamarindo, xnipek and mayonnaise with chipotle chili.

FESTIVAL DE FAJITAS

Delicious grilled beef / chicken / mixed fajitas with bell pepper, onion and dash of beer, accompanied with beans, guacamole and tortillas.

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DESSERTS

DESEO MAYA

Papaya caramelized with Xtabentun liqueur, served with goat whipped stiff milk.

PASTEL AZTECA

From the chef creativity, a combination of sweet tortillas, chocolate cake, served on irish liqueur sauce, accompanied with vanilla ice cream

FLAN DE ELOTE

The Mexican pastry, from the cornfield an exquisite corn flan accompanied with coconut ice cream.

COCTEL DE FRUTAS

Fresh fruit pearls with tangerine juice, accompanied with lemon sorbet.