

An outdoor dining area at night, featuring several round tables covered with white tablecloths and surrounded by wooden chairs. The tables are set with plates, glasses, and lit candles. The background shows palm trees and a building with a chandelier, all illuminated by warm, ambient lighting. The sky is dark with visible stars.

# PAROLE

COASTAL ITALIAN CUISINE

BY GRUPO ROSANEGRA

SAN JOSE- CABO



## RUSTIC ITALIAN CHARM

Live an Italian dream with romantic decor, cozy spaces and live happenings that will surprise you during your visit. Parole's nights are full of great moments, making it an amazing option in the nightlife scene.

PASSION FOR FLAVORS



# MENU 01

## FIRST COURSE

*to choose*

### **ROASTED TOMATO SOUP**

Basil · goat cheese, pesto

### **MUSSELS WITH WHITE WINE**

Tomato Sicilian lemon red and green bell peppers

### **PAROLE SALAD**

Spinach · ne herbs · olives bell peppers · goat cheese balsamic reduction

## SECOND COURSE

*to choose*

### **TRUFFLED MUSHROOM RISOTTO**

Porcini · morilla · shimeji and enoki mushrooms · parmigiano cheese · true oil

### **WAGYU MEATBALL**

Neapolitan sauce ricotta cheese

### **GRILLED FISH FILLET IN CHASSEUR SAUCE**

Catch of the day · organic baby vegetables · kalamata olives · green olives

## DESSERT

*to choose*

### **PANNA COTTA**

Natural vanilla , berries raspberry jelly , cacao powder

### **CHOCOLATE AND HAZELNUT CAKE**

With chocolate ganache and caramelized nuts · Frangelico true caramel ring

### **ITALIAN ARTISANAL GELATO**

Assorted flavours

**\$900 MXN**

Tax included, 15% gratuity not included



# MENU 02

## FIRST COURSE

*to choose*

### **NEAPOLITAN STYLE EGGPLANT**

Au gratin with Neapolitan sauce  
parmigiano & mozzarella cheese  
pesto

### **SEABASS CARPACCIO**

Cherry tomato mix capers Sicilian  
lemon citrus vinaigrette olive oil  
arugula

### **CAPRESE SALAD**

Italian mozzarella cheese · cherry  
tomato mix · fresh basil · pesto  
olive oil · balsamic glaze

## SECOND COURSE

*to choose*

### **TRUFFLED MUSHROOM RISOTTO**

Porcini morilla shimeji and enoki  
mushrooms parmigiano cheese  
true oil

### **GNOCCHI GORGONZOLA**

Potato gnocchi · creamy gorgonzola  
cheese sauce · true oil · parmigiano  
cheese

### **LAVENDER GLAZED SALMON**

Glazed Nordic salmon honey ·  
lavander

## DESSERT

*to choose*

### **FIG CHEESECAKE**

Ricotta cheesecake roasted  
compote toasted almonds  
balsamic honey

### **AMALFI LEMON CAKE**

Sicilian lemon pie ricotta cheese  
cream lling pistachio powder

### **CHOCOLATE AND HAZELNUT CAKE**

With chocolate ganache and  
caramelized nuts Frangelico true  
caramel ring

**\$1,100 MXN**

Tax included, 15% gratuity not  
included



# MENU 03

## FIRST COURSE

*To choose*

### **CATCH OF THE DAY TARTARE**

Sicilian lemon , capers avocado,  
olive oil , arugula

### **PEAR AND GORGONZOLA SALAD**

Radicchio mix , baby spinach , frissè  
lettuce pear , gorgonzola cheese ,  
caramelized walnut roasted peach  
emulsion , croutons

### **FOUR TOMATOES BURRATA**

Fresh cherry tomato , sundried and  
roasted heirloom tomatoes, tomato

## SECOND COURSE

*To choose*

### **SUNDRIED OCTOPUS**

Charcoaled grilled pea purée , red  
bell pepper , tomato olive oil  
300 g

### **NEAPOLITAN LASAGNA**

Homemade · beef ragù · ricotta ·  
pomodoro sauce · mozzarella and  
Grana Padano cheese

### **CARBONARA FETTUCCINE WITH TRUFFLE**

Saron fettuccine · pancetta Grana  
Padano cheese · black true oil ·  
black pepper

### **PETIT FILET WITH POTATOES**

## DESSERT

*To choose*

### **PANNA COTTA**

Natural vanilla , berries raspberry  
jelly , cacao powder

### **FIG CHEESECAKE**

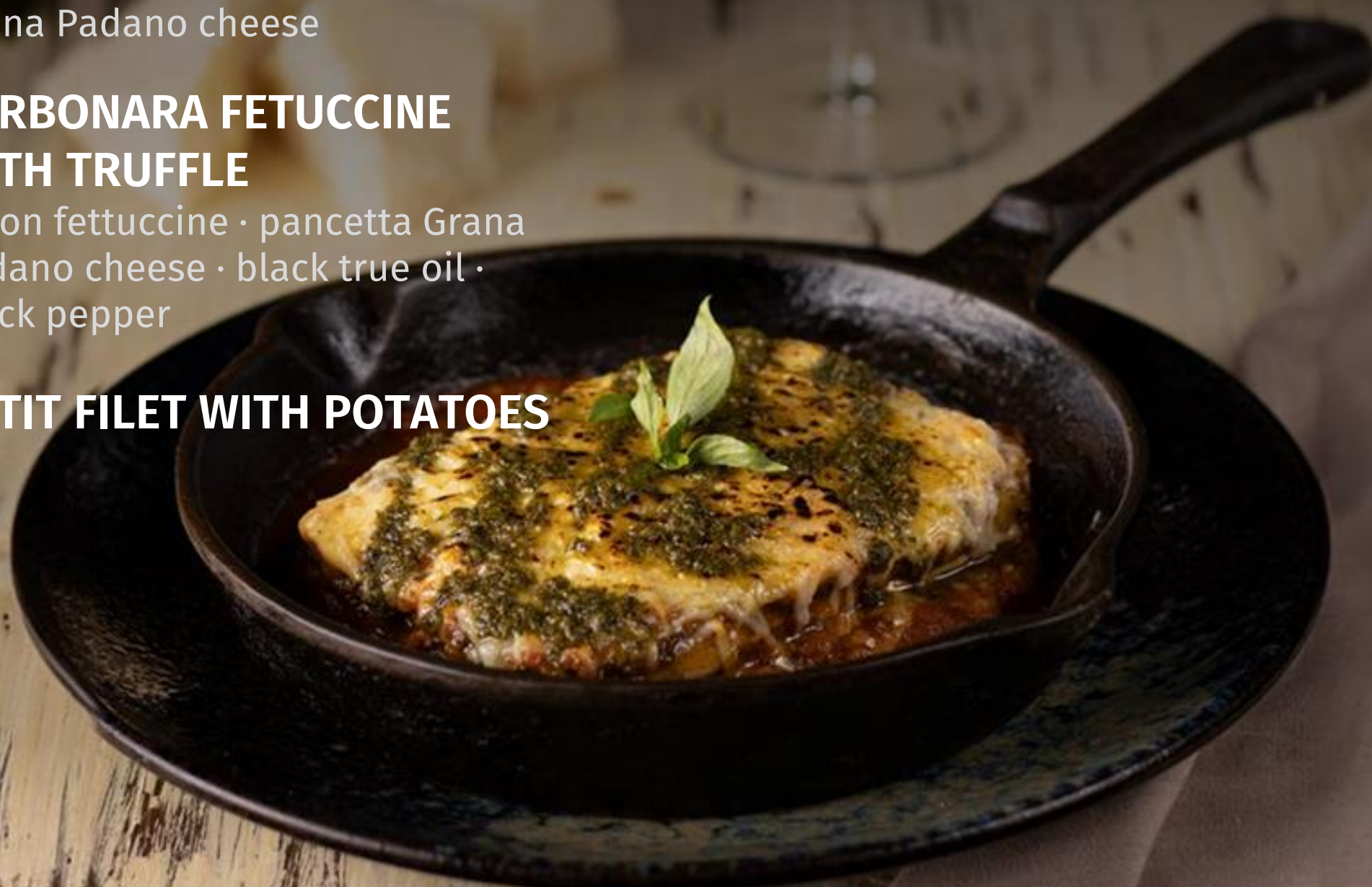
Ricotta cheesecake roasted  
compote toasted almonds  
balsamic honey

### **CHOCOLATE LAVA CAKE**

Warm chocolate fondant · caramel  
and chocolate syrups · vanilla ice  
cream · caramelized nuts

**\$1,450 MXN**

Tax included, 15% gratuity not  
included



*A culinary  
Italian Romance*



# TERMS AND CONDITIONS

Prices include taxes , **15%** gratuity

Dishes included in the menu can be changed for vegetarian, vegan, gluten-free and lactose-free dishes for people who suffers from allergies or intolerances. | The assembly will be carried out at the request of the client, in tables of up to 15 people maximum. | The furniture and decoration of the restaurant cannot be modified. Screens, microphones or lighting that alter the atmosphere of the restaurant are not allowed.

Any request to enter decorative material must be requested in advance. By company policy we do not accept uncorks.

**BUY OUTS** are subject to authorizathion, the sales executive would be send a quotation.

## PAYMENT:

To confirm the reservation a **50%** deposit is required.

The forms of payment if you are within the country (Mexico): It can be direct at the branch days before the event in cash, credit / debit card, wire transfer or PayPal.

International Payments (Outside Mexico): Credit / Debit Card or PayPal.

| The 50% downpayment must be paid upon arrival at the branch on the day of the event. The extras will be paid at the end of the event.

No shows are charge 100%

Any cancellation or change of date with less than 4 days in advance, a **50%** charge will be made on the total service.

With less than 48 hours in advance of the event's start time, a 100% charge will be made on the total service.

CANCUN · TULUM · CDMX · CABOS · ISLA MUJERES · MADRID



GRUPO  
ROSANEGRA

ULTRA HIGH END ENTERTAINMENT RESTAURANTS

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