



# SIMPLICITY IS THE ULTIMATE SOPHISTICATION



# MENU 01

# APPETIZER

To Choose

#### **TABOO SALAD**

Baby spinach, roasted pepper, asparagus, feta cheese mousse, grilled baby carrot, toasted sesame, balsamic reduction.

#### **MEDITERRANEAN PLATE**

Hummus . spicy feta cheese . tzatziki

#### **FISH CEVICHE**

Catch of the day, bell pepper, chilies Coriander, lime

### DESSERT

To Choose

# BLACK or WHITE CHOCOLATE CAKE

Berries . white and dark Valrhona chocolate

#### **SORBETS**

Lemon . berries . tangerine . green apple

# \$1,000 MXN

Tax included, 15% gratuity not included



# MENU 02

### APPETIZER

To Choose

#### **GREEK SALAD**

Tomato . cucumber . feta cheese . kalamata olives onion . oliv oil

#### **GREEK MEATBALLS**

Wood fired, beef meatballs, Tzatziki

#### **TUNA TARTARE**

Avocado . lemon vinaigrette . arugula

### MAIN DISH

To Choose

#### **SUN DRIED COLOSSAL OCTOPUS**

Grilled, mushy peas, bell pepper, olive oil.

### DESSERT

To Choose

#### **HOMEMADE APPLE TART**

Pan cooked . caramel sauce vanilla ice cream . Almonds

# CARROT CAKE WITH GREEK YOGHURT

Sugar free, gluten free, low carb Organic, pecan nut.

#### **ICE CREAM**

Vanilla . chocolate . coffee . Ferrero Rocher

# \$1,250 MXN

Tax included, 15% gratuity not included



# MENU<sub>03</sub>

# APPETIZER

To Choose

#### **ITALIAN BURRATA**

Arugula . assorted colour cherry tomatoes white balsamic glaze

#### **TUSCAN SALAD**

Grana padano cheese slices, lettuce, tomato Cucumber, avocado, bell pepper orange wedges, red and white cabbage creamy balsamic dressing

#### **FISH CARPACCIO**

Catch of the day, olive oil Sicilian lemon

### **SEAFOOD CROQUETTES**

Tzatziki

# SIDE DISH

To Choose

#### **ROASTED SWEET POTATO**

Cinnamon . cardamom . Greek honey from mount Hymettus

FRENCH FRIES 250 g

#### **SKILLET MUSHROOMS**

Mushrooms . white wine guindilla pepper . olive oil

### Main dish

To Choose

#### **PETIT FILET**

225g

# BLACK RISOTTO WITH CALAMARI

Calamari, Italian bell pepper, calamari ink white wine.

# NEW ZEALAND RACK OF LAMB

Wood fired, mint ragu with olive oil 225 g

### DESSERT

To Choose

#### **BANANA BREAD TIRAMISU**

Banana cream, mascarpone cheese cream coffee, bitter chocolate

# BLACK & WHITE CHOCOLATE CAKE

Berries . white and dark Valrhona chocolate

#### **ITALIAN CHEESECAKE**

Mascarpone . ricotta . Greek honey fresh figs . walnuts 4

### \$1,650 MXN

Tax included, 15% gratuity not included

# 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.

# GRUPO ROSANEGRA

ULTRA HIGH END ENTERTAINMENT RESTAURANTS

CANCUN · TULUM · CDMX · CABOS · ISLA MUJERES