



## ESCAPE INTO THE LUXURY

A space that celebrates the passion for living in an atmosphere of total sophistication, inspired by the majesty of several Latin American countries.

Our Beach Club is a journey of sensations, a party of flavors and colors with international influence that will delight your senses in one of the most acclaimed beaches in the world.

# ESCAPE INTO THE LUXURY



## FAMILY STYLE

To share ,minimum 12 people

#### **CREAMY FETA CHEESE**

Fresno pepper, lime relish Artisian pita bread

## APPLE AND GOAT CHEESE SALAD

Letucce mix, red apple ,goat cheese pearls,miso dressing.

#### **TUNA TARTAR**

Creamy wasabi with avocado

### **BLACK SNOOK CEVICHE**

Burnt peppers, assorted bell peppers, Cherry tomato, coriander.

### **MAKI OCTOPUS & AVOCADO**

Octopus, cucumber, salmon skin chips, avocado on the outside.

## MAKI SALMON & GOAT CHEESE

Shrimp inside, salmon, avocado, ginger honey, habanero mayo, goat cheese.

### **MAKI GRILLED MUSHROOMS**

Mushrooms mix:mushrooms,portobello,shitak e,wasabi mayo

## CHEESECAKE SKEWERS TEMPURA

Creamy vanilla cheesecake.. Vanilla ice cream, strawberry sauce, miso caramel sauce.

### \$1,100 MXN

Tax included, 15% gratuity not included



## MENU 01

### FIRST COURSE

To choose

#### **SPANAKOPITA**

Phyllo pastry pie stuffed with spinach feta and goat cheeses . tomato compote and fresno chili.

### **RED OCTOPUS CEVICHE**

Roasted red pepper, assorted bell peppers, cucumber, dried chillies

## APPLE AND GOAT CHEESE SALAD

Letucce mix, red apple, goat cheese, pearls, miso dressing.

### SECOND COURSE

To choose

#### **FISH AND CHIPS**

Fried fish, french fries,,tartar sauce

### **SPAGHETTI DEL MAR**

Shrimp, mussel, parsley , coriander y thai chilli

### **NEW YORK USDA PRIME**

200 g

### SEAFOOD AMALFI LIME

Shrimo , squid, mussels, clams lime ,garlic

### SIDES

To choose

GRILLED VEGETABLES
GINGER MASH POTATO

### DESSERT

To choose

#### **ICE CREAM**

Sorbets, lemon, lime, berries, green apple, tangerine, belgian chocolate.

#### **BROWNIE CHEESECAKE**

White chocolate mousse and peanut butter burnt, marshmallows, dark chocolate.

#### **APPLE CRUMBLE**

Apple, cinnamon, vanilla crumble

### \$1,300 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

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