

THE ELEPHANT AND THE BUTTERFLY

BY
HARD ROCK
HOTEL

LUNCH MENU

E&B SIGNATURE DISHES

SMASHED SEASONED AVOCADO COMBINED WITH ROASTED HABANERO CHILI, FRIED LEEKS, CORIANDER, RED ONION AND GARLIC CONFIT ANTICUCHOS DE POLLO (3PCS) (3 CHICKEN THIGH SKEWERS MARINATED IN TAMARIND AND CHIPOTLE, SERVED WITH PITA BREAD CLASSIC NACHOS (3 CANACHOS (4	\$20.00	GUACAMOLE CLASICO © SMASHED SEASONED AVOCADO COMBINED WITH ONIONS, JALAPEÑO CHILI, CORIANDER, LIME AND TOMATO	
CLASSIC NACHOS (**) (**) (**) (**) (**) (**) (**) (**	\$24.00 ILI,	SMASHED SEASONED AVOCADO COMBINED WITH ROASTED HABANERO CHILI,	
TORTILLA CHIPS TOPPED WITH BLACK BEANS, MILD RED SALSA, CHEESE SAUCE, MONTERREY JACK CHEESE, COTIJA CHEESE, SCALLION, CHIVES, PICKLED JALAPENOS AND CREME CRÈME FRAÎCHE ADD CHICKEN \$6.00 ADD BEEF STEAK \$10.00 E&B SIGNATURE BEEF BURGER MONTEREY JACK CHEESE, BACON, CARAMELIZED ONIONS, MAYONNAISE, GUACAMOLE AND ICEBERG LETTUCE SERVED WITH FRENCH FRIES AND KETCHUP VEGGIE BURGER © (a) (b) (c) (c) (c) (c) (c) (c) (c) (c) (c) (c	\$22.00 D WITH	CHICKEN THIGH SKEWERS MARINATED IN TAMARIND AND CHIPOTLE, SERVED WITH	
E&B SIGNATURE BEEF BURGER S28 MONTEREY JACK CHEESE, BACON, CARAMELIZED ONIONS, MAYONNAISE, GUACAMOLE AND ICEBERG LETTUCE SERVED WITH FRENCH FRIES AND KETCHUP VEGGIE BURGER S28 100% PLANT-BASED BURGER PATTY, ARUGULA, SAUTÉED BELL PEPPERS AND ONIONS, BLACK BEANS, GUACAMOLE AND MONTEREY JACK CHEESE.		TORTILLA CHIPS TOPPED WITH BLACK BEANS, MILD RED SALSA, CHEESE SAUCE, MONTERREY JACK CHEESE, COTIJA CHEESE, SCALLION, CHIVES, PICKLED JALAPENOS	
MONTEREY JACK CHEESE, BACON, CARAMELIZED ONIONS, MAYONNAISE, GUACAMOLE AND ICEBERG LETTUCE SERVED WITH FRENCH FRIES AND KETCHUP VEGGIE BURGER © (8) (6) (6) (7) (1) (1) (1) (2) (2) (3) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4			
100% PLANT-BASED BURGER PATTY, ARUGULA, SAUTÉED BELL PEPPERS AND ONIONS, BLACK BEANS, GUACAMOLE AND MONTEREY JACK CHEESE.	\$28.00	MONTEREY JACK CHEESE, BACON, CARAMELIZED ONIONS, MAYONNAISE, GUACAMOLE AND ICEBERG LETTUCE	
	\$28.00 Onions,	100% PLANT-BASED BURGER PATTY, ARUGULA, SAUTÉED BELL PEPPERS AND ONIONS,	



















SANDWICHES & WRAPS

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES.

CIABATTA BRE	EAD, SLOW ROASTED PORK SHOULDER, PORK HAM, MBER PICKLES, MUSTARD AIOLI, SWISS-STYLE CHEESE	\$18.00
CIABATTA BRE	EN CUBANO (1) (1) (2) (2) (3) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4	\$18.00
FLOUR TORTIL TOMATOES, KA	ERRANEAN VEGGIE WRAP (*) (*) LLA WRAP FILLED WITH MARINATED ARTICHOKE HEARTS, HUMMUS, ALAMATA OLIVES, RED ONIONS, BABY SPINACH, ARUGULA, SUN DRIED AM CHEESE SPREAD AND SAUTÉED VEGETABLES SALADS	\$21.00
MIXED GREEN TOMATO, AVO ADD GRILLED ADD SEARED	AN SALAD (*) (*) (*) IS, BELL PEPPERS, BLACK BEANS, BABY CORN, RED ONION, CHERRY DICADO, SOUTHWEST DRESSING, FRIED TORTILLA STRIPS CHICKEN BREAST \$5.00 SALMON \$10.00 (*) EAWNS \$10.00 (*)	\$20.00
CAESAI ROMAINE LET ADD GRILLED	R SALAD (1) (1) (2) (2) (3) TUCE, CAESAR DRESSING, CROUTONS, PARMESAN SHAVINGS CHICKEN BREAST \$5.00 SALMON \$10.00 (2)	\$18.00
MIXED GREEN APPLE, QUINC SEEDS: DRESS ADD GRILLED	FOODS SALAD (S) (S) (S) (S) ALSO, BABY SPINACH, KALE, DRIED CRANBERRIES, BLUEBERRIES, GREEN DA, AVOCADO, RED CABBAGE, BROCCOLI, SLICED ALMONDS AND CHIA SED WITH A BEETROOT AND GINGER VINAIGRETTE CHICKEN BREAST \$5.00 SALMON \$10.00 (2) CAWNS \$10.00 (3)	\$23.00
	GLUTEN DAIRY NUTS SEEDS SPICY EGG SEAFOOD VEGETARIAN PORK	

PIZZA

MARGHERITA PIZZA (*) (8) TOMATO SAUCE, MOZZARELLA, OREGANO, GARLIC OIL	\$18.00
PEPPERONI PIZZA (1) (1) TOMATO SAUCE, MOZZARELLA, PEPPERONI, OREGANO, GARLIC OIL	\$20.00
MEXICAN PIZZA (1) (1) (2) (2) TOMATO SAUCE, MOZZARELLA, CHICKEN TINGA, CORIANDER, ONIONS, JALAPEÑO AND CHILI OIL	\$22.00
SPICY TUNA PIZZA (1) (1) (2) (2) (2) TOMATO SAUCE, MOZZARELLA, SPICY MALDIVIAN TUNA, SAUTÉED ONION AND BELL PEPPERS, JALAPEÑO, KALAMATA OLIVES, CHIVES AND CHILI OIL	\$22.00

DESSERTS •

DULCE DE LECHE CHEESE CAKE (9) (9) (6)

CARAMELIZED MILK BAKED CHEESECAKE

ICE CREAM AND SORBET **() (e)**

1 SCOOP US\$ 4.00 / 2 SCOOPS US\$ 8.00 / 3 SCOOPS US\$ 12.00

QUERIDO ARTESANO ICE CREAM

MEXICAN DARK CHOCOLATE / AMERICAN VANILLA / PISTACHIO • / COCONUT / STRAWBERRY

OUERIDO ARTESANO SORBET

MANGO / PAPAYA AND PINK GUAVA SORBET / WATERMELON SORBET MIXED BERRY SORBET

\$18.00



GLUTEN

DAIRY

NUTS

SEEDS

SPICY

(EGG

SEAFOOD

✓ VEGETARIAN

PORK

BOWL OF AÇAL &

BRAZILIAN DESSERT MADE WITH FROZEN AND MASHED AÇAI FRUIT WITH A SORBET TEXTURE SERVED WITH A VARIETY OF TOPPINGS TO CHOOSE FROM

AÇAI NATURAL	\$18.00
AÇAI WITH BANANA SERVED WITH SLICED FRESH BANANA	\$20.00
AÇAI WITH STRAWBERRIES SERVED WITH SLICED FRESH STRAWBERRIES	\$20.00
AÇAI WITH MIX BERRIES SERVED WITH BLUEBERRIES AND SLICED STRAWBERRIES	\$20.00
AÇAI WITH PEANUT BUTTER © SERVED WITH A CREAMY PEANUT BUTTER SAUCE AND TOASTED CRUSHED PEANUTS	\$20.00
ADD GRANOLA ©	\$1.00
ADD EXTRA FRUIT (BANANA, STRAWBERRY, BLUEBERRY)	\$2.00





DAIRY













✓ VEGETARIAN

