



**THE
ELEPHANT
AND THE
BUTTERFLY**

BY
HARD ROCK
HOTEL

DINNER MENU

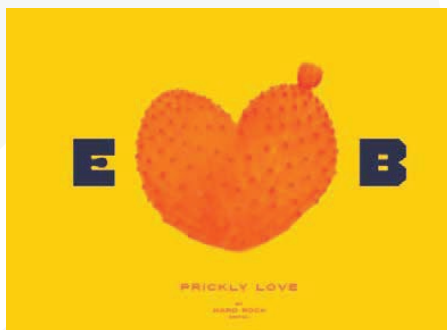
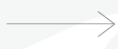
THE FOOD THAT SIMPLY WANTS TO BE LOVED.



THEY WERE KNOWN AS THE ELEPHANT AND THE BUTTERFLY - ALTHOUGH HER FATHER CALLED HER DOVE.

WHEN SHE DIED MORE THAN 40 YEARS AGO, SHE LEFT BEHIND HUNDRED AND FIFTY SMALL PAINTINGS, A THIRD OF WHICH ARE CLASSIFIED AS SELF PORTRAITS.

HE WAS DIEGO RIVERA AND SHE WAS FRIDA KAHLO.



THE ELEPHANT AND THE BUTTERFLY - AN EXPERIENCE INFUSED WITH THE IRRESISTIBLE HEAT, COLORS AND PASSION OF MEXICO'S GREATEST ARTISTS, AND THEIR LOVE STORY.

THEIR LIVES IGNITED THE SENSE OF MANY AND INSPIRED THE IMAGINATION OF GENERATIONS. THEIR LOVE WAS CAPTIVATED BY THE CONTRAST BETWEEN THEM AND THEIR PRICKLY LOVE.

FOOD IN THE ELEPHANT AND THE BUTTERFLY IS THE EXPRESSION OF THIS LOVE.

FOOD THAT SIMPLY WANTS TO BE LOVED

ROOTED IN MEXICO AND INSPIRED BY LATIN AMERICAN NATIONAL CUISINES, ELEPHANT AND THE BUTTERFLY IS A DREAMSCAPE VISION OF PAN-LATIN FLAVORS.

A SLIGHTLY UNREAL VERSION OF REALITY, THIS RESTAURANT AIMS TO HIGHLIGHT THE CONTRAST THROUGH BIG FLAVORS DELIVERED IN A DELICATE MANNER.

CASUAL BUT WITH A STYLE CODE THAT DENOTES COMMITMENT. POLAR ELEMENTS OF RUSTICITY AND SOPHISTICATED, AS IN AN ELEPHANT AND THE BUTTERFLY, CO-EXISTING IN CELEBRATION WITH THE RHYTHM OF COLORS, TASTE AND STYLE, BECOMING THE FOOD THAT SIMPLY WANTS TO BE LOVED.



RAW FROM THE LAND

GUACAMOLE

SMASHED SEASONED AVOCADO COMBINED WITH UNIQUE FLAVORS, ALL THE DISHES ARE SERVED WITH CORN TORTILLA CHIPS.

CLASICO

ONIONS / JALAPEÑO CHILI / CORIANDER / LIME / TOMATO

\$20.00

CARIBBEAN

MANGO / PINEAPPLE / RED ONION / TOMATO / SERRANO CHILI

\$24.00

HABANERO

HOLY GUACAMOLE, *THIS ONE IS NOT FOR THE FAINT-HEARTED!
ROASTED HABANERO CHILI / FRIED LEEKS / CORIANDER / RED ONION / GARLIC CONFIT

\$24.00

CRAB

CHIPOTLE / RED ONION / JALAPEÑO / TOMATO / CORIANDER / ELEVATED WITH WHITE CRAB MEAT

\$28.00

VEGAN CEVICHE

MARINATED FRUITS AND VEGETABLES IN CITRUS JUICE
ALL THE DISHES ARE SERVED WITH CORN TORTILLA CHIPS.

BANANA CEVICHE

RED ONION / CORIANDER / LIME / BLACK SESAME / RED RADISH

\$18.00

JICAMA CEVICHE

MEXICAN YAM / CORIANDER / ONION / TOMATO JUICE / CHIPOTLE / AVOCADO

\$25.00



PRICES ARE QUOTED IN US DOLLARS AND ARE SUBJECT TO AN ADDITIONAL 10% SERVICE CHARGE AND 16% GOVERNMENT TAXES

RAW FROM THE OCEAN

TIRADITO

LATINO SASHIMI

TUNA

SOY TAMARIND / SCALLIONS / SESAME / SERRANO CHILI
CUCUMBER / RED ONION

\$22.00

SALMON

MANGO AND PASSION FRUIT / SERRANO CHILI / CHIA SEEDS /
CORIANDER / RADISH / RED ONION / CUCUMBER

\$32.00

TÁRTARA

SPICED AND RAW

YELLOWFIN TUNA

AVOCADO / OLIVES / RED ONION / SPICY SOY

\$22.00

SALMON

CHILI POWDER / CAPERS / KALAMATA OLIVES / BLACK SESAME SEEDS /
RED ONION / RICE VINEGAR

\$32.00

CEVICHE

MARINATED FISH AND SEAFOOD IN CITRUS JUICE

SNAPPER

BURNT HABANERO CHILI / RED ONION / RED RADISH / CORIANDER / LIME

\$24.00

SEAFOOD

SHRIMPS & OCTOPUS / CHIPOTLE / ONION TOMATO JUICE / AVOCADO /
CORIANDER

\$24.00



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TACOS

SOFT FLAT CORN TORTILLA (3PCS)

VEGETARIAN



SAUTÉED SEASONAL VEGETABLES / BLACK BEANS / PICO DE GALLO / AVOCADO MOUSSE

\$18.00

PESCADO



FRIED SPICED REEF FISH / ISLAND CABBAGE SLAW / AVOCADO / LIME DRESSING / PICO DE GALLO

\$20.00

TINGA DE POLLO



CHIPOTLE CHICKEN ADOBO / WHITE CABBAGE / CREAM / AVOCADO

\$22.00

CARNE ASADA



SKIRT STEAK / BLACK BEANS / AVOCADO / PICO DE GALLO

\$22.00

AL PASTOR



SMOKED CHILI RUB PORK SHOULDER / ROASTED PINEAPPLE / FINELY CHOPPED ONIONS / CORIANDER

\$26.00

CAMPECHANO



BEEF STEAK / PORK CHORIZO / ONION / CORIANDER

\$26.00

MIXED MUSHROOMS



SAUTÉED MUSHROOMS WITH MEXICAN SPICES / ONION / CORRIANDER / LIME

\$22.00

GAMBAS AL CHIPOTLE



PRAWNS / CHIPOTLE RUB / MANGO SALSA / JICAMA

\$28.00



GLUTEN



DAIRY



NUTS



SEEDS



SPICY



EGG



SEAFOOD



VEGETARIAN



PORK

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ANTOJITOS

LATIN SNACKS TO SHARE AS AN APPETIZER OR ENJOY AS A MAIN COURSE (3PCS)

TOSTADA DE PICADILLO

\$28.00

OUR VERSION OF THE AMERICAN HARD SHELL TACO.
MINCED BEEF STEW / LETTUCE / PICO DE GALLO / CREAM / CHEESE
FLAT HARD SHELL CORN TORTILLA

VEGGIE QUESADILLA

\$25.00

MIXED VEGETABLE FAJITA / WHEAT FLOUR TORTILLA / MONTEREY JACK
CHEESE / SALSA OF THE DAY

TUNA TOSTADA

\$28.00

RAW TUNA CUBES MARINATED IN A GINGER SOY SAUCE /
ARUGULA / AVOCADO / SPICY MAYO / FRIED LEEKS

ANTICUCHOS

THE LATIN VERSION OF SATAY, MARINATED WITH ITS UNIQUE FLAVORS (3PCS)
SERVED WITH PITA BREAD

POLLO

\$22.00

CHICKEN THIGHS MARINATED IN TAMARIND AND CHIPOTLE

GAMBAS

\$26.00

PRAWNS MARINATED IN MIXED HERBS AND GARLIC MOJO



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ENSALADAS

SALADS

GAUCHA

ICEBERG LETTUCE / MARINATED GREEN OLIVES / CHERRY TOMATO / AVOCADO / RED ONION / GOUDA CHEESE / TRADITIONAL RICH DRESSING MADE OUT OF CHIMICHURRI SAUCE AND AVOCADO

\$18.00

MEXICANA

MIXED GREENS / BELL PEPPERS / BLACK BEANS / BABY CORN / CHERRY TOMATO / AVOCADO / MARINATED PULLED CHICKEN / SOUTHWEST DRESSING / SCALLIONS / TORTILLA STRIPS

\$25.00

SOPAS

SOUPS AND BROTHS

SOPA DE TORTILLA

CORN TORTILLA STRIPS IN A CHICKEN BROTH WITH TOMATOES / PASILLA CHILI / SERVED WITH AVOCADO / COTIJA CHEESE / CREAM

\$18.00

SOPA DE FRIJOL

RICH VEGETARIAN-BASED BLACK BEAN SOUP / LETTUCE / COTIJA CHEESE / TORTILLA STRIPS

\$18.00



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PLATOS PRINCIPALES

MAIN COURSES

FILETE DE SALMÓN



PARMESAN ROASTED POTATO / PEPPERS SAUCE / MEDITERRANEAN PICO DE GALLO

\$38.00

CARNE ASADA



GRILLED BEEF TENDERLOIN / SALSA VERDE / SMASHED BAKED POTATO / SWEET ONIONS / GARLIC CONFIT

\$38.00

CAULIFLOWER STEAK WITH ALMOND MOLE



ONE-INCH THICK ROASTED CAULIFLOWER STEAK SERVED ON TOP OF A SPICED AND RICH ALMOND MOLE SAUCE WITH A SIDE OF STEAMED RICE

\$30.00

PECHUGA DE POLLO



SOUS VIDE CHICKEN BREAST COOKED TO PERFECTION / CHIPOTLE EGGPLANT PURÉE / GRILLED BABY CORN / SPICY TOMATO JAM WITH A SIDE OF STEAMED RICE

\$32.00



GLUTEN



DAIRY



NUTS



SEEDS



SPICY



EGG



SEAFOOD



VEGETARIAN



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DESSERTS

THE SWEETEST END TO A FULL MEAL

CHURROS

FRIED DOUGH / DULCE DE LECHE / MEXICAN COFFEE ICE CREAM / CHOCOLATE SAUCE

\$16.00

DULCE DE LECHE CHEESE CAKE

CARAMELIZED MILK-BAKED CHEESECAKE

\$18.00

GRILLED BANANA BREAD

GRILLED BANANA BREAD WITH WALNUTS / VANILLA ICE CREAM / CRUSHED CARAMELIZED PECANS / CARAMEL SAUCE

\$18.00

ICE CREAMS

HOME MADE ICE CREAM AND SORBET

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

QUERIDO ARTESANO SORBET

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



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