



LA COCINA

"Restaurante familiar en donde podrás degustar la Gastronomía Mexicana con toques Internacionales, los sabores y aromas te transportarán a La Cocina de la Abuela mientras disfrutas de la mejor vista del Mar Caribe."


"Family restaurant where you can taste Mexican Gastronomy with International touches, the flavors and aromas will captivate you to grandma's kitchen while you enjoy the best view of the Caribbean Sea."


ENTRADAS

GUACAMOLE DE LA ABUELA  220
Tomate cherry, queso Cotija, rabano, tlayudas


CEVICHE MAYA "BOOX" 285
Pulpo, camarón, pepino, cebolla morada, fruta de temporada, rábano, aceite de habanero, "leche de tigre negra"

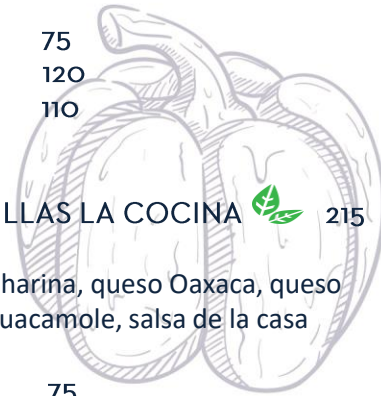
AGUACHILE DE CAYO Y CAMARÓN 310 +180
Sandía, manzana verde, aguacate, pepino, cebolla morada, aceite de oliva, cilantro, totopos

ENSALADA DE ESPINACA CON SALMÓN  310 +180
Lechuga, radiccio, tomate cherry, mora azul, piña, arugula, ajonjolí, vinagreta de jengibre y naranja


ENSALADA COBB CON POLLO BBQ  290
Lechuga, huevo cocido, tocino, frijoles, aguacate, granos de elote parrillados, cilantro, aderezo ranch

ENSALADA CESAR  240
Lechuga romana, aderezo Cesar, crotones
Agrega:
Pollo 75
Salmón 120
Camarón 110


QUESADILLAS LA COCINA  215 (4pcs)
Tortilla de harina, queso Oaxaca, queso cheddar, guacamole, salsa de la casa
Agrega:
Pollo 75
Arrachera 85
Hongos 70





"CASTACAN" Y PULPO FRITO 310
Guacamole, pico de gallo, cilantro, rábano, salsa de la casa, tortilla azul

ARRACHERA  410 +190
Chimichurri con aguacate, papas a la francesa con parmesano y hojuelas de chile

HAMBURGUESA (220gr) 330
Cebolla frita, jitomate, queso cheddar, pepinillos, aderezo xcatic, papas


SANDWICH CAPRESE  295
Queso mozzarella fresco, tomate, jamón serrano, arúgula, reducción balsámica, pesto de albahaca y papas a la francesa

CAMOTE ROSTIZADO Y QUINOA   255
Queso cheddar, manzana, guacamole, cilantro, limón, aderezo de chile xcatic

FUERTES



PESCADO "ROSSIE" 280
Pescado rebozado, papa chip, salsa tártara, salsa búffalo

PASTA FETUCCINI 305
Salsa de vino blanco, tomate cherry, panko, queso parmesano, perejil
Agrega:
Pollo 75
Camarón 110
Hongos 70

ATÚN ADOBADO CON ENSALADA DE COUS COUS  370
Aguacate, tomate cherry, chabacano, pepitas, cebolla morada, menta, vinagreta de limón mayer

CAMARONES  580 +420
Con mantequilla de ajo-limón y arroz salvaje con espárragos

TACOS

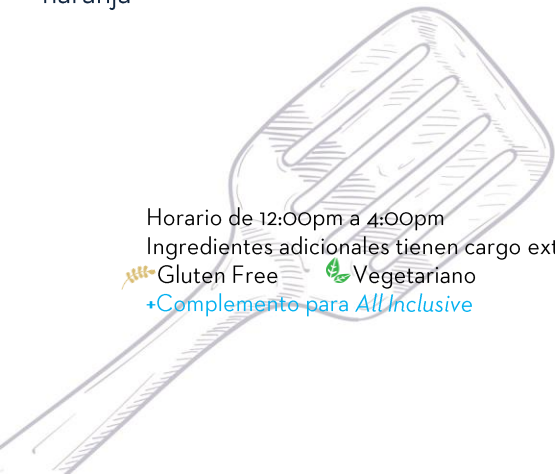
SALMÓN ENNEGRECIDO   330 +160
Pico de gallo del caribe, mayo chipotle, salsa de la casa

Horario de 12:00pm a 4:00pm
Ingredientes adicionales tienen cargo extra

 Gluten Free  Vegetariano
+Complemento para All Inclusive

Precios en pesos, incluyen 16% de IVA.

El consumo de productos crudos o poco cocidos es bajo responsabilidad de quien lo consume.
Favor de informar al personal en caso de tener alguna alergia alimentaria.





STARTERS

GRANDMA'S GUACAMOLE  220
Tlayuda, Cotija cheese, cherry tomatoes

MAYAN CEVICHE 285
Octopus, shrimp, cucumber, red onion, radish, seasonal fruit, habanero oil, "leche de tigre"


SCALLOP AND SHRIMP AGUACHILE 310 +180
Watermelon, apple, avocado, cucumber, red onion, olive oil, coriander, tortilla chips

SPINACH SALAD WITH GRILLED SALMON  310 +180
Lettuce, radicchio, cherry tomato, blue Berry, pineapple, arugula, sesame seed, ginger and orange vinaigrette


COBB SALAD WITH BBQ CHICKEN  290
Lettuce, boiled egg, bacon, beans, avocado, grilled corn, coriander, ranch dressing

CAESAR SALAD  240
Romaine lettuce, Caesar dressing, crouton

Add:
Chicken 75
Salmon 120
Shrimp 110


LA COCINA QUESADILLAS  215 (4pcs)
Flour tortilla, Oaxaca cheese, cheddar cheese, guacamole, homemade sauce
Add:
Chicken 75
Flank steak 85
Mushroom 70

"CASTACAN" AND FRIED OCTOPUS 310
Guacamole, pico de gallo, coriander, radish, homemade sauce, blue corn tortilla

FLANK STEAK 10oz  410 +190
Avocado chimichurri, French fries with parmesan cheese and chili flakes

BEEF BURGER (220gr) 330
Crispy onion, tomato, cheddar cheese, pickles, xcatic dressing, french fries


CAPRESE SANDWICH  295
Fresh mozzarella cheese, tomato, serrano ham, arugula, balsamic reducción, basil pesto and french fries


ROASTED SWEET POTATO AND QUINOA  255
Cheddar cheese, apple, guacamole, coriander, lime, xcatic dressing

ENTREES

ROSSIE'S FISH & CHIPS 280
Chip potato, tartar dressing, buffalo sauce

FETUCCINI PASTA  305
White wine sauce, cherry tomato, panko, parmesan cheese, parsley
Add:
Chicken 75
Shrimp 110
Mushroom 70

ADOBO TUNA WITH COUS COUS SALAD  370
Avocado, green tomatillo, cherry tomato, dried apricot, pumpkin seeds, red onion, mint, lemon mayer vinaigrette

SHRIMP  580 +420
Garlic and lemon butter, rice with asparagus

TACOS

BLACKENED SALMON  330 +160
Caribbean pico de gallo, chipotle mayo, homemade sauce

Open from 12:0pm to 4:00pm
Extra charge for additional ingredients
Gluten Free Vegetarian
[+All Inclusive Add on](#)

Prices are in Mexican pesos. 16% tax included.
Consuming raw or undercooked products is under the responsibility of those who consume it.
Please inform your server of any food allergies you may have

POSTRES/DESSERTS

Tres Leches | Three Milk Cake 180

Bizcocho de vainilla, bizcocho de café, bizcocho de chocolate y salsa de caramelo con Baileys

Vanilla biscuit, coffee biscuit, chocolate biscuit and caramel sauce with Baileys

Tarta de Frutos Rojos | Red fruit tart 175

Pasta sablée, crema de almendra, relleno de frutos rojos, crumble, compota de frutos rojos y crema de limón

Sablée, almond cream, red fruit filling, crumble red fruit compote and lemon curd

Carajillo | Carajillo 185

Tartaleta de almendra, bizcocho de café, jarabe de Licor 43°, mousse de leche evaporada y espuma de café, domo de chocolate

Almond tart, coffee biscuit, 43° liqueur syrup, evaporated milk mousse and foam coffee, chocolate dome

“Tiburón Ballena” | “Whale shark” 185

Velvet de naranja, gelée de naranja, mousse de queso crema y tiburón de chocolate

Orange red velvet, orange gelée, cream cheese mousse and chocolate Shark

Sorbete del día | Sherbet of the day 170

Sandwich de helado | Ice cream sandwich 95

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