

SOTAVENTO

SALADS

* *Supplement for our Open Kitchen package

MIXED GREEN SALAD



Mixed green leaves, asparagus, cucumber, grape, green tomato, avocado, toasted sunflower seeds and honey dressing
320

CAPRESSE



Tomato, burrata cheese, basil pesto, toasted macadamia nut and parmesan cheese
380
*+250

ARTICHOKE SALAD



Grilled artichokes, blue cheese and rum cream, quinoa and granola vinaigrette
320

MUSHROOMS SALAD



Grilled portobello, wild mushrooms, lime and chipotle, goat cheese marinated with spices and cranberries with mint jam and colorful chard
340

POTATO SALAD

Potato with port and dill, serrano ham, fresh fennel, piquillo, roasted onion and choricerio pepper
330

CHEF'S SPECIALS

LOBSTER FETUCCINI

Garlic, white wine, crustacean sauce, shredded parmesan cheese and parsley
590 *+300

GRILLED CLAMS PAPPARDELLE

Creamy clam sauce, fennel, parmesan cheese and squash
450 *+250

BEEF TARTAR WITH PROSCIUTTO

Beef filet marinated with spices oil and fried prosciutto, mustard cream, capers, fried meat and shredded tomato
460 *+200

SALMON TROUT TARTAR

Grilled bruschetta, garlic and fish cheese, tabule, salmon caviar, lemon zest and pistachios
420

VEGETABLES TARTAR

Cous cous, watermelon, avocado, Candy beet, jicama, grilled mushrooms, marinated raisins with brandy and blue cheese with nutmeg vinaigrette
340

OYSTERS

Fresh oysters

½ dozen **700***+500

1 pc **140**
*+90

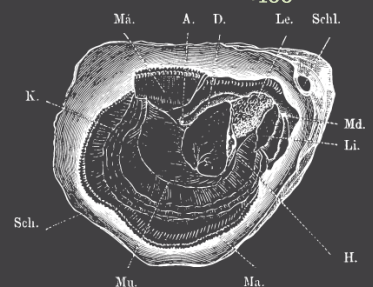
GRILLED

Oysters with habanero or

Oysters with garlic

½ dozen **800***+600

1 pc **140** *+100



CLAMS

Fresh clams

½ dozen **700** *+500

1 pz **120**
*+90

AL GRILL

Clams with habanero or

with garlic

½ dozen **800***+600

1 pc **140**
*+100

THE GRILL

All served with confit vegetables from the garden, smashed roasted garlic and grilled lime

FISHERY

LOBSTER TAIL

1450
*+750

SHRIMPS WITH GARLIC FOR PEELING

680 *+300

GRILLED MAYAN OCTOPUS

620 *+350

SALMON

640

SEABASS

650

SUSTAINABLE FISHERY

Ask for our catch of the day from the Caribbean sea and the Pacific

850

*+300

BEEF

PORTER HOUSE **810**

*+500

PICAÑA **780**

*+500

RIB EYE **720** *+500

FLANK STEAK **560**

GRILLED HALF CHICKEN

Marinated with lime, garlic, cumin, parsley, curry and honey

450

= VEGETARIAN = NUTS = GLUTEN FREE = VEGAN



Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify us if you have any food allergies.
Prices shown in Mexican pesos. VAT included. Service not included.

SOTAVENTO

HUMMUS

Chickpea, mixed tomatoes and lavosh bread

240

AVOCADO HUMMUS WITH MANGO

270

GRILLED POLENTA

Truffle mayonnaise, shredded parmesan, lemon and parsley

260

SIDES

GRILLED VEGETABLES

290

ROASTED SWEET POTATO

Cucumber, greek yogurt, mint and cumin honey

250

ROASTED ONIONS

Served with blue cheese and lemon juice

230

WHITE RICE

240

SPICY POTATOES

250

FROZEN DESSERTS

CINAMMON APPLE AND CARAMEL

Cooked apple with cinammon, oatmeal crumble, caramel. Served with salty caramel ice cream

200

AFFOGATO

Moka biscuit, espresso cream, chocolate sauce, cacao nibs and vanilla Ice cream

SMOORE

Vanilla ice cream, chocolate sauce, orange cookie, amaretto whipped cream and flamed marshmallows

BLACK FOREST

White chocolate cream, chocolate biscuit and cassis ice cream

PAVLOVA

Lavender-lime meringue, raspberry ice cream, limoncello mousseline and cinnamon cookie

KIDS MENU

STARTERS

TUNA SALAD

With tomato, lettuce, avocado, mayonnaise and grilled bread

180

PASTA SALAD

Cheese, ham, house dressing and chopped parsley

180

CHICKEN GYROS

Over pita bread, grilled chicken, tomato, lettuce and yogurt dressing

210

PASTAS

FETTUCCINI AL BURRO

Fettuccini with butter and parmesan cheese

180

MAC&CHEESE

180

SIDES

AVOCADO HUMMUS

150

GRILLED POTATO

150

WHITE RICE

150

GRILLED SWEET POTATO

150

GRILLED

Served with mixed salad

SALMON

120 GR

280

SEA BASS

120 GR

280

SHRIMP

120 GR

280

FLANK STEAK

120 GR

230

CHICKEN BREAST

120 GR

190