

**• APPETIZERS •**

- San Carlos deep fried calamari dressed in a creamy smoked jalapeño pepper **360**
- Fried burrata cheese, stuffed with sausage and smoked brisket, on mixed lettuce, red onion, marinated cherry tomato and balsamic vinaigrette **320**
- Crab cake with panko and lemon zest accompanied by mixed lettuce and seafood and chipotle dressing **360**
- Shrimp and mussels casserole, sautéed with butter, garlic, arbol chili, tomatoes, parsley, white wine and parmesan cheese **420**
-  Slices of tuna wrapped in smoked bacon, glazed with pineapple and ginger sauce, served with pickled cucumber, fried carrot and grilled avocado slices **520**
-  Salmon "tiradito", citrus vinaigrette, hummus with sesame oil, cucumber, onions variety, coriander and radish **200**

**• SOUPS & CREAM •**

- Clam chowder with bacon, potato, celery and chopped clams **270**
- Onion soup, homemade beef broth accompanied with thin slices of onion, thyme and bay leaf, served with swiss cheese au gratin over campagne crotons **270**

 Indicates RAW fish

In compliance with regulations regarding raw ingredients, these menu selections are served at the client's risk.  
Menu items at all Pueblo Bonito Resorts are trans fat-free. Prices are in Mexican Currency. Tax included.

**• SALADS •**

Quivira Salad, iceberg lettuce, crispy bacon, cherry tomatoes, black olives, red onion and croutons, dressed with balsamic vinaigrette	<b>290</b>
Cliff Salad, mixed lettuce, roasted beet slices, goat cheese, caramelized walnuts, blueberries, blackberries and strawberries with hibiscus vinaigrette	<b>330</b>
Wedge lettuce, iceberg lettuce, sliced tomato, crispy bacon, red onion, served with blue cheese dressing	<b>240</b>
Fresh burrata and chimichurri, dehydrated cherry tomato, fresh tomatoes, fennel, arugula and olive oil	<b>210</b>

**• POULTRY •**

Charcoal chicken, marinated with lemon leaf essence, mint and coriander, thousand leaves of grilled potatoes and vegetables	<b>380</b>
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**• FISH & SEAFOOD •**

Risoles fish fillet, served with bacon wrapped asparagus and mushroom risotto	<b>560</b>
Braised octopus, dried chili marinade in butter, mashed potatoes and sweet carrots	<b>500</b>
Creamy risotto with shrimp, octopus and smoked pork sausage, served with parmesan cheese and grilled loaf bread	<b>530</b>

**• HOUSE SPECIALTIES •**

Pork prime rib, braised with garlic butter and fine herbs, truffle essence, gravy sauce, Thousand potato leaves and bacon	<b>1,050</b>
Rack of aged lamb with pistachio semi-crust, served with apple, mint and ginger gravy sauce and brussels sprouts	<b>1,170</b>

**• PRIME STEAKS •**

<b>FILETE MIGÑON</b> (12 oz)	<b>1,280</b>
<b>PETITE FILET</b> (8 oz)	<b>1,020</b>
<b>RIB EYE</b> (12 oz)	<b>1,330</b>
<b>NEW YORK</b> (12 oz)	<b>1,280</b>

**• SIDES •**

<b>SIDES MASHED POTATOES</b>	<b>130</b>
<b>MAC AND CHEESE</b>	<b>160</b>
<b>BAKED POTATO SERVED WITH SOUR CREAM, CRISPY BACON AND CHIVES</b>	<b>140</b>
<b>BRUSSEL SPROUTS WITH GRAVY SAUCE AND CRISPY BACON</b>	<b>170</b>
<b>BAKED MUSHROOMS WITH BRULEE ONIONS AND HERBS</b>	<b>130</b>
<b>ROASTED ASPARAGUS WITH GARLIC OIL, LEMON ZEST AND PARMESAN CHEESE</b>	<b>220</b>
<b>HAND-CUT FRENCH FRIES SERVED WITH PARMESAN CHEESE AND TRUFFLE OIL</b>	<b>260</b>
<b>BREADED BROCCOLI WITH CHEESE AND THYME SAUCE</b>	<b>240</b>



## • SAUCES •

- GRAIVY SAUCE
- BEARNAISE SAUCE
- CHIMICHURRI SAUCE
- PINK PEPPER SAUCE
- CHILI PEPPERS
- SOUR CREAM & HORSE RADISH
- CREAMY HABANERO SAUCE

## • CHEF'S SPECIALS •

	WITH ALL INCLUSIVE PLAN	REGULAR PRICE
Oysters au gratin on their shells with sauteed onion, garlic, and parsley, gratinated with parmesan cheese	<b>335</b>	<b>400</b>
Grilled shrimps with butter, garlic and lemon juice, served with grilled vegetables	<b>725</b>	<b>1030</b>
Fresh lobster tail grilled or with thermidor sauce accompanied by roasted asparagus and grilled vegetables	<b>2,270</b>	<b>2,720</b>
*Wagyu and dry aged Cuts USDA prime quality, ask about our select cuts available.		

## • DESSERTS •

- 🌾 Cheesecake, crumble and berries sauce **220**
- 🌾 Apple pie with tyme, almond crumble and vanilla ice cream **220**
- Carrot Delight, cheese frosting and caramelized walnuts **220**
- Peanut mousse, dark chocolate ganache and peanut tile **220**
- 🌾 Cake with soft chocolate and hazelnut cream **220**

🌾 Gluten free optional

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