



## APPETIZERS

- |   |            |
|---|------------|
| <b>Crab Cake</b>  | <b>305</b> |
| With pineapple salad, onion, jam, chipotle aioli and chilis oil   |            |
| <b>From The Sea of Cortez Tuna Tartar</b>   | <b>355</b> |
| Green apple, onion, tomato, avocado, marinated with soy mixture, sesame oil, wasabi emulsion and lemon zest |            |
| <b>Braised Octopus</b>  | <b>325</b> |
| Served with cauliflower puree, with chimichurri of oregano and forest salad                                 |            |
| <b>Pacific Ravioli</b>  | <b>390</b> |
| Ravioli stuffed with shrimp and cottage cheese with a lobster sauce scented with dill                       |            |

## SALADS

- |  |            |
|--|------------|
| <b>Siempre Capresse Salad</b>  | <b>285</b> |
| Tomatoes with ricotta cheese, fried tomato, arugula leaves with olive oil and pumpkin seed             |            |
| <b>Pacific Salad</b>   | <b>285</b> |
| Mixed lettuce, strawberry, jicama and avocado supreme with toasted sesame and apple sherry vinaigrette |            |
| <b>Black Quinoa Salad</b>  | <b>315</b> |
| Sundried tomato, corn, carrot, grape, wheat asparagus with saffron oil                                 |            |
| <b>Burrata Salad</b>   | <b>315</b> |
| Mix of organic lettuce, burrata cheese, grilled peach, roasted beet, cherry tomato and pistachio pesto |            |



## SOUPS & CREAM

- Butternut Squash Cream Soup** 285  
Accompanied by a shrimp quiche and bread croutons to the fine herbs
- Mussel Cream Soup** 285  
Ensenada mussels, leeks, basil, seafood broth, olive oil and crispy rice noodles

## PASTAS

- Chocolate Fettuccine with Sautéed Shrimp** 380  
Fresh chocolate pasta with creamy garlic sauce and shrimp
- Spicy Alfredo Penne Pasta with Vegetables** 275  
Pasta in Alfredo sauce with sautéed vegetables and chili flakes
- Mozzarella Baked Gnocchi Bolognese** 395  
Wheat flour pasta stuffed with fresh mozzarella and blue cheese
- Vegetarian Risotto** 440  
Seasonal grilled vegetables scented with pistachio pesto and arborio rice
- Seafood Black Fettuccini** 370  
Homemade fettuccini with squid ink, Baja seafood, coconut milk, parmesan cheese and basil.



## MAIN COURSE

### Catch of the Day 545

Pacific day fishing accompanied by a Spanish risotto, squid in the pan, grilled broccoli, and a creamy carrot puree

### Grill Salmon with Lemon Dill Sauce 545

Filet salmon with quinoa stew, green asparagus, lemon sauce and capers perfumed with dill

### Shrimp with Chicharron 590

CRUST Red curry, mango chutney and basmati rice

### Saffron Shrimp 560

Bathed in a saffron butter, sauteed vegetables and a purée of edamame

### Chicken Breast 545

With bacon, cambay potato with rosemary and grilled cauliflower

### Flank Steak to the Coals 355

With oregano chimichurri sauce and dried tomatoes, potatoes and guacamole, and roasted eggplant with parsley oil infusion

### Mussels Curry 380

Mussels from Ensenada, root vegetables, white wine, creamy curry sauce flavored with lemon grass

DINNER MENU





## CHEF'S SPECIALITIES

|  | WITH ALL<br>INCLUSIVE PLAN | REGULAR<br>PRICE |
|--|----------------------------|------------------|
| <b>Rack Of Lamb</b><br>9 oz. of lamb chops flambéed in Oaxacan mezcal with guajillo butter, curry lentil stew, peach jam, topped with mint reduction | 1,060                      | 1,340            |
| <b>Cowboy Steak</b><br>Served with grilled vegetables, smoked carrot puree and red wine BBQ from Ensenada  | 1,060                      | 1,340            |
| <b>Lobster Tail</b><br>28 oz. of lobster tail in roasted chimichurri, served with grilled vegetables, potato purée topped with garlic butter         | 1,405                      | 1,720            |
| <b>Beef Back Ribs</b><br>Served with grilled vegetables, smoked carrot puree and red wine BBQ from Ensenada  | 820                        | 820              |
| <b>Siempre's Special</b><br>Surf & Turf  | 760                        | 760              |

DINNER MENU





## DESSERTS

### Tiramisu 210

Smooth cream of mascarpone cheese, almond liqueur and espresso coffee, cocoa crunch, coffee ice cream, flavored with cloves and cinnamon

### Chocolate Intense 210

Chocolate brownie, toasted hazelnut, ferrero glaze and chocolate mousse

### Soft Cheese 210

Spongy cheesecake on a buñuelo, covered with sugar and cinnamon, fruit compote, accompanied by a creamy ice cream of cottage cheese and blackberry

### Creme Brûlée 210

English cream flavored with Papantla vanilla, bananas brûlée on a pistachio cream, berries and hibiscus foam

### Thousand Apple Leave 210

Crunchy sheets of puff pastry with delicate sheets of cinnamon apple cream, caramel sauce and vanilla ice cream

## HOMEMADE ICE CREAM

### Chocolate Abuelita Ice Cream 170

### Vanilla Ice Cream 170

### Lemon Sorbet 170



## HINDU MENU

|   | WITH ALL<br>INCLUSIVE PLAN  | REGULAR<br>PRICE |
|---|---|------------------|
| <b>Chole</b><br>Chickpeas, tomato and garlic sauce, onion and spices accompanied by spiced white rice, fresh coriander leaves and ginger  |    | 115              |
| <b>Tandoor Shrimp</b><br>Shrimp marinated in spicy garam masala with mango chutney and a bell pepper salad, accompanied by spiced rice and naan bread                                       |   | 305 505          |
| <b>Chicken Curry</b><br>Chicken with Indian curry, garlic, ginger, spiced with garam masala and accompanied by naan bread   |  | 265              |
| <b>Lamb Tandoor</b><br>Baked lamb chops marinated in garam masala with raita yogurt, mango chutney and a beet and jicama citrus salad served with basmati rice and naan bread               |   | 535 785          |
| <b>Rogan Josh Red Lamb</b><br>Stewed lamb ribs, with a garlic and ginger gravy, aromatic spices, onion, yogurt, dried chili and fresh coriander leaves accompanied by basmati rice and naan |   | 535 785          |

## DESSERTS

|   | WITH ALL<br>INCLUSIVE PLAN  | REGULAR<br>PRICE |
|---|---|------------------|
| <b>Chai Panna Cotta</b><br>Panna cotta chai with a cardamom essence, accompanied by chocolate mousse and hazelnut ice cream |  | 115              |
| <b>Kheer Rice</b><br>Rice pudding scented with saffron, cardamom, almond and toasted pistachio                              |  | 115              |
| <b>Gulab Jamun</b><br>Fried dough balls, bathed in a cinnamon syrup made with spices, anise and cardamom                    |  | 115              |

 Included with your All Inclusive Plan

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