

Menu

DINNER MENU



Appetizer

- (GF)** **Roasted Bell Pepper and Crab** 380
Sauté local crab, bell peppers, cilantro, sambal dressing
- (DF)** **Tuna Tiradito** 345
Spicy sesame oil, chives essence, green apple, pressed beets, avocado, jicama, wonton chips
- Crispy Pork Belly** 290
Spicy peanut glaze, apple compote, cilantro, scallions
- (GF) (V)** **Stuffed Portobello Mushroom** 340
Roasted cherry tomatoes, feta cheese, carrots, avocado, fresh herbs

Salad

- (GF) (DF) (V)** **Quinoa & Avocado Salad** 290
Quinoa, bell peppers, cilantro and cherry tomatoes with a citrus and white wine vinaigrette
- (GF) (V)** **Burrata** 430
Artisan burrata cheese, grilled peach, cherry tomatoes, basil, balsamic reduction, FPOO
- (GF) (V)** **Toasted Organic Corn** 290
Fresh corn kernels, goat cheese, tomato, red onion, chives, cilantro, persan cucumber, jalapeño vinaigrette
- (GF) (DF)** **Pacific Blue Shrimp and Octopus** 530
Poached shrimp, Pacific octopus, bell peppers, onion, tomato, green olives, cilantro, fresh oregano, lemon zest vinaigrette

Soup

- Corn Chowder** 345
Chocolata clams base, fresh corn, potatoes, bacon bites, hogaza bread
- (GF) (DF) (V)** **Spinach and Lentils** 270
slow-cooked lentils with fresh organic spinach, simmered a flavorful vegetable stock, topped with seasoned herbed croutons
- French Onion Soup** 270
Yellow onions, beef base, brioche crouton, gruyere cheese

(GF) Gluten Free

(DF) Dairy Free

(V) Vegetarian

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Taste of Mexico

- (GF) (DF) (V) Wild Mushrooms Birria** **380**
Mixed mushrooms, dried peppers adobo, onion, cilantro, lime, corn tortillas
- (DF) Pork Shank and Manchamanteles** **430**
Black beans tamal, plantain, slow roasted pork shank and traditional Manchamanteles sauce
- (GF) (DF) Wood Roasted Chicken** **455**
Marinated with adobo, sautéed potatoes, thyme, pickled red onion, avocado salsa
- (GF) Zarandeado Red Snapper** **530**
Red rice, grilled onions, tatemada sauce, lime, corn tortillas
- (GF) Pan Seared Blue Shrimp** **485**
Ajillo beurre blanc, potato purée, chards stew
- (GF) Flat Iron Steak Tampiqueña** **650**
Black beans, guajillo chimichurri, poblano pepper stew, mushrooms enchiladas, corn tortillas

Siempre Signatures

- Lasagna Casserole** **550**
Beef bolognese, white wine sauce, mozzarella and parmesan cheese
- (V) Caprese Empanadas** **320**
Filled with cherry tomatoes, fresh basil and mozzarella cheese, topped with a zesty cilantro pesto
- Siempre Style Paella** **660**
Chocolata clams, blue shrimp, octopus, bay scallops, Spanish chorizo, saffron rice
- Roasted Salmon** **595**
Sautéed quinoa risotto, brunoise vegetables, lemon grass butter
- Chicken Parmesan** **485**
Stuffed with mozzarella cheese, parmesan crust, piancone sauce, spaghetti aglio olio

Sweet Finally

- (V) Selection of Ice Creams and Sorbets** **150**
Vanilla, dulce de leche, chocolate, coconut sorbet, berries sorbet
- (V) Tres Leches Cake** **185**
Coconut eggnog sauce and torched Italian meringue
- (V) Siempre Style Churros** **185**
Stuffed with cajeta, chocolate sauce
- (V) Apple Strudel** **185**
Traditional strudel, vanilla ice cream, powdered sugar icing
- (V) Warm Dates and Chocolate Brownie** **185**
Horchata ice cream, mixed berries

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★ Golden Menu

EXTRA CHARGE DISHES

GF Rack of Lamb	EP 1,920	AI 1,600
9 oz. of lamb chops flambéed with Oaxacan mezcal and guajillo butter, curry lentil stew, peach jam, topped with mint reduction.		
Cowboy Steak (17 oz.)	EP 2,160	AI 1,800
Cowboy steak, flambéed with tequila and butter, complemented with gratin potatoes, asparagus & red wine reduction		
GF Lobster (28 oz.)	EP 2,725	AI 2,270
Roasted Pacific lobster, chimichurri sauce, served with grilled vegetables, potato purée topped with garlic butter		
GF Braised Short Rib	EP 1,405	AI 1,100
Slow braised short rib, roasted broccoli, potatoes puree & chives		
GF Surf & Turf	EP 1,920	AI 1,600
7 oz. Beef filet, 6 oz. of pacific jumbo shrimps, mashed potatoes, grilled asparagus		

EP Indicates Regular Price / AI Indicates Special Price with your All-Inclusive Plan

GF Gluten Free

DF Dairy Free

V Vegetarian

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.