



GRANDSIRENIS  
RIVIERA MAYA RESORT & SPA  
★★★★★  
RIVIERA MAYA - MÉXICO

# Exclusive

## Tomahawk Bourbon

900g  
**\$ 1750 MXN**



A majestic **Tomahawk** cut, marinated in aged **bourbon whiskey**, bringing out smoky and sweet notes. Perfectly seared over wood-fired embers and finished in the oven for a tender, juicy texture. Served with a rustic baked potato topped with herb cream and a side of **vegetables sautéed in hazelnut butter**.

Our **fresh lobster** is seared on the grill to enhance its natural flavor, then finished with a delicate drizzle of roasted garlic and Meyer **lemon-infused butter**. Served with a refined selection of **steamed asparagus with sea salt and roasted vegetables lightly finished with truffle oil**.

## Grilled Lobster

600g  
**\$ 1450 MXN**



## Special Surf & Turf

200g lobster & 200 g filet mignon  
**\$ 950 MXN**



**Fresh Caribbean lobster**, marinated in garlic butter and fine herbs, perfectly seared to preserve its juiciness. Paired with a **premium beef filet**, drizzled in an exquisite red wine plum sauce that strikes a perfect balance between sweetness and depth. Served with a silky spiced sweet potato purée and a medley of rosemary-roasted vegetables.

**Tiger shrimp** sautéed in a pan with golden butter, confit garlic, white wine, and fresh parsley.

## Tiger Prawn

400g  
**\$ 700 MXN**



# Exclusive

**Bazaar**  
MEDITERRANEAN WAYS  
GREEK, TURKISH & LEBANESE FOOD

## Roasted Lobster

**With Maghreb Spices, Roasted Eggplant Cream & Mint Yogurt**

Chargrilled lobster seasoned with a delicate blend of aromatic Maghreb spices, served over a roasted eggplant cream and topped with fresh yogurt infused with mint and lemon.

**\$ 1450 MXN**



**10% OFF**  
**IN SELECTED WINES**  
WITH THE PURCHASE OF ANY PREMIUM DISH!

**MEMBERS 20% OFF**  
**IN ALL WINES**

# Βαζααρ

ΜΕΔΙΤΕΡΡΑΝΕΑΝ WAYS

GREEK, TURKISH &  
LEBANESE FOOD

# Bazaar

MEDITERRANEAN ways

GREEK, TURKISH &  
LEBANESE FOOD

## TO WHET THE APPETITE

**Olives with feta:** Kalamata olives are native to Greece and are characterized by their fleshiness, almond shape and the contrast between their sweet and salty flavor.



**Natural Hummus:** Traditionally served in small portions on pita bread or crudité's in places like Lebanon, Syria or Turkey. It is made with a chickpea paste made with sesame seeds, garlic and lemon



## THE START OF THE ROAD JOURNEY

**From Türkiye to Cancun:** Lentils cream with pumpkin seeds and cheese (Turkish)



**The Evolution:** Traditional avocado hummus served with our flatbread and carrot crudité's (Eastern Mediterranean)



**Spanakopita:** Greek dumplings with a base of feta cheese and spinach (Greek).



**Authentic Bites:** Dolmas are made with a leaf wrapper that is marinated in a Mediterranean vinaigrette and stuffed with rice, vegetables and spices.



**Greek Salad:** A fresh mix of tomatoes, cucumber, red onion, olives, and feta cheese, dressed with a delicate extra virgin olive oil and fresh oregano.



## A BITE OF CULTURE

**From the Med:** Octopus marinated in a mixture of yogurt, spices (sweet and hot paprika, turmeric, ground cumin), lemon and coriander.



**Shish Taouk:** Chicken skewers marinated in a yogurt sauce with lemon juice and spices. Served with bread, pita and yogurt



**Greek Souvlaki:** Lamb skewer with avocado tzatziki with oregano potatoes, hummus and pita chips



## THE ROAD JOURNEY

**Keftedakia:** Beef meatballs with tomato sauce, chili, feta cheese with mint served with rice pilaf (Greek).



**Psari plaki:** Chef's catch seafood stew with tomatoes, olives and capers, seasoned with Provençal spices (Greek).



**Turkish Regions:** Crispy falafels, rice, pilaf and roasted zucchini, topped with a creamy tahini, cucumber and hummus dressing. Served with pita chips (Turkish).



**The Traditional Dish:** Moussaka made with pork meat and a Mexican touch with chili pepper (Greek).



**Beef Fillet with Fig Sauce:** Honey, spices, and its delicious couscous with almonds and raisins.



## SWEET DELICACIES FROM THE EAST

**Baklava cheesecake:** Baklava cheesecake is a dessert that combines the creamy richness of cheesecake with the crispy layers of phyllo dough and nuts typical of baklava, all drizzled with a sweet honey and spice syrup. It's crunchy, creamy, and full of flavor.



**Lokma:** Deep-fried bread dough topped with honey, cinnamon syrup and sesame seeds (Turkish).



**Mahalabia:** Lebanese pudding made with corn starch and pistachios with a hint of honey (Lebanese)



**Oriental Freshness:** Fruit of the season with mango ice cream.



## MEMBER'S MENU



### MEZZE DIP

**Hummus:** Mashed chickpeas served with pita bread or raw vegetables, tahini, lemon juice, garlic and olive oil.



**Tabbouleh:** Fresh salad with bulgur, prefil, tomato, onion, mint and lemon-olive oil dressing.



**Falafel:** Deep-fried balls of chickpeas or fava beans, seasoned with spices and served with a tahini or yogurt sauce.



**Dolmas:** Made with a leaf wrapper that is marinated in a Mediterranean vinaigrette and stuffed with rice, vegetables and spices.



**Sambousek:** Dumplings filled with meat, cheese and spinach or with a mix of vegetables



# Bazaar

MEDITERRANEAN ways

GREEK, TURKISH &  
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## KID'S MENU

### STARTERS

**Spanakopita:** Greek dumplings with a base of feta cheese and spinach.



### MAIN COURSES

**Pasta Bolognese.**



**Pizza:** With mozzarella cheese, tomato and ham.



**Shish Taouk:** Marinated chicken skewers served with french fries (Lebanese).



### DESSERTS

**Lokma:** Deep-fried bread dough topped with honey, cinnamon syrup and sesame seeds



**Fruit Plate**





## ALLERGENS

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 DAIRY

 NUTS

 GLUTEN

 CELERY

 SESAME

 SULFITES

 EGG


 CRUSTACEANS

 LUPINS

 MOLLUSKS

 FISH

 SOY

 PEANUTS

 MUSTARD

**Bazaar**  
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