



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



Roasted Lobster

With Coral Bisque, Citrus Butter & Spiced Sweet Potato Purée

Slow-roasted lobster bathed in a rich coral bisque, enhanced with fresh citrus butter and served with a creamy spiced sweet potato purée.

\$ 1450 MXN



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

MEMBERS 20% OFF
IN ALL WINES

Casa Alma

M E N U



WHETTING YOUR APPETITE

Crispy Aguachile

Shrimp marinated in cucumber, jalapeño, radish, lime and fresh cilantro.

Tartar with green aguachile sauce

Salmon tartare with lime zest, served with apple aguachile*.

Citric tiradito (Peruvian-style thinly sliced raw fish in citrus marinade)

Catch of the day cut into sashimi style pieces, candied lemon, guacamole. Mango, onion, pickles.

Purple carpaccio

Beet carpaccio, feta cheese, cashews, papaya slices and sprouts.

Tuna Toast

Toast with tuna tartare, chipotle sauce. Avocado and fried onion.

Seafood au naturel

Juicy shrimp gently poached in a zesty lemon-infused brine.

FROM OUR FIRE

A flavorful bite

Grilled seafood of the day with herb butter.

Catch of the day

Fish of the day, wrapped in banana leaves, cooked over smoldering embers, served with a virgin sauce and a touch of olives.

Zarandeado Fish

Butterflied, marinated in a flavorful mixture resulting in a smoky and tangy flavor with a slightly crispy exterior.

Yuca-Topped Octopus

Grilled octopus served on a bed of yuca (cassava) puree with chipotle mayonnaise.

Land and Sea Chicken with Shrimp, White Wine and Lemon Sauce.

Served with Truffle Mashed Potatoes

Primavera Pasta

Spaghetti with ribbons of fresh vegetables and roasted cherry tomatoes.

A Final Touch

Lime or Nothing

Agave syrup crumble, tangy lime cream, fluffy meringue, and a hint of pepper.

Concha Tua

Mini shell filled with velvety vanilla ice cream and piping hot champurrado (thick and creamy chocolate drink made with corn dough).

Torrija Mia

French toast with creamy coconut milk, vibrant passion fruit cream and caramelized banana.

Seasoned Fruit

Tropical fruits dusted with Tajín spices and a splash of lime.



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ULTIMATE **ASSOCIATE MENU**
LEISURE CLUB

Zarandeado

Grilled octopus tacos with pico de gallo and crispy yucca on the side.

Tunified

Fresh bluefin tuna tartare marinated with ginger and soy oil.

Salty fish

Catch of the day carpaccio, wakame seaweed, chilli, grapefruit steak, pink pepper, spicy radish sprouts, lemon and olive oil.

Seafood Linguini

Ouzo, fennel and seafood broth.

Casa Alma
KID`S MENU

STARTERS

Fish sticks

Fried breaded fish strips, served with aioli sauce.

Hot Dog

Hot dog with ketchup and fried onions.

DESSERTS

Stuffed mini "concha" (sweet bread)

Filled with velvety vanilla ice cream and piping hot champurrado (thick and creamy chocolate drink made with corn dough).

Tropical fruit

Tropical fruits dusted with Tajín spices and a splash of lime (optional).

MAIN COURSES

Spaghetti with Meatballs.

Catch of the day

cooked over hot coals and wrapped in a banana leaf.

Fish Burger Mini hamburger.

Beef and cheeseburger.



