



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

BUTCHERS



Grilled Lobster

Flambéed with Cognac and Café de Paris Butter, with Truffled Purée
Juicy lobster braised to perfection, flambéed tableside with cognac and topped with a rich Café de Paris butter full of deep aromas. Served with a silky truffled mashed potato purée.

\$ 1450 MXN



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

MEMBERS 20% OFF
IN ALL WINES

BUTCHERS

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BEYOND MEATS

THE GRATIN BOWL

Creamy chicken soup served in rustic bread



GOLDEN CORN

Corn cream soup with a touch of caramelized onion and croutons



CESAR BUTCHER

Caesar salad with grilled chicken from our rotisserie



SPINACH DIP

Creamed spinach with cream cheese and Parmesan



FIRE & FLAVOR COMBO

Spiced potatoes, chicken wings, onion rings, chili poppers, buffalo sauce, and creamy sauce



FROM OUR CHARCUTERIE

CARPACCIO ART

Chef's carpaccio (prepared with the meat of the day) with Parmesan cheese and arugula



THE BUTCHER'S GRILL

STRAIGHT FROM OUR ROTISSERIE

GRILLED CHICKEN

Served with mac and cheese croquettes and a fresh salad



BBQ GLAZED PORK RIBS

With au gratin potatoes, broccoli, and corn on the cob



BEEF ARRACHERA

Served with mashed potatoes, grilled asparagus, and corn on the cob



ARGENTINIAN-STYLE PICANHA

WITH CHIMICHURRI

Served with au gratin potatoes, corn on the cob, and onion rings



FRENCH-STYLE NEW YORK STEAK

WITH GARLIC BUTTER

Served with mac and cheese, grilled tomato, and broccoli



BUTCHER'S MIXED GRILL (SERVES 2)

Criollo sausage, chicken, arrachera, and pork ribs accompanied by spiced potatoes and a fresh salad



CRISPY COCONUT SHRIMP

Coconut-breaded shrimp, served with a mango emulsion and jasmine rice with cilantro and lime.



T-BONE STEAK

Perfectly salted, served with spiced potatoes, corn on the cob, and broccoli



SLOW-COOKED BEEF RIB

Served with truffled mashed potatoes, charred chiles, corn on the cob, and warm tortillas



RIB EYE WITH ROASTED POTATOES,

Served with Sour Cream and Mustard Honey Sauce



SHRIMP BURGER

with Crispy Bacon, Chipotle Dressing, and Strawberry Jam



NICE TO MEAT YOU

CHEF'S SPECIALS

TEX-MEX CHICKEN FAJITAS

Served with warm tortillas, guacamole, pico de gallo, and green salsa



THE FAVORITE BURGER

100% beef patty with double cheddar, bacon, caramelized onions, and tomato, served with spiced potatoes

NOT JUST MEAT

GRILLED SALMON

Seasoned with herbs and spices, grilled to perfection, served with dill sauce and sweet potato mash



MEMBER'S MENU

THE CHOSEN ONE

Beef tenderloin topped with chipotle gravy, served with rustic mashed potatoes



SURF & TURF

Shrimp and beef tenderloin center drizzled with creamy mushroom sauce, served with grilled asparagus, baked potato, and sour cream



TIKIN XIC STYLE FISH

Grouper fish marinated in achiote paste cooked on the grill with French fries



KID'S MENU

HAM AND CHEESE BITES WITH CRUNCHY POTATOES



SPAGHETTI WITH TOMATO SAUCE AND PARMESAN CHEESE



BREADED FISH FINGERS WITH MAC AND CHEESE



CHICKEN SCHNITZEL WITH FRENCH FRIES



ICE CREAM SUNDAE



DESSERTS

THE CLASSIC NEW YORK-STYLE CHEESECAKE

Baked on a cookie crust and topped with a red berry compote



DEATH BY CHOCOLATE

A nostalgic childhood chocolate cake with a hint of chili



ICE CREAM SUNDAE

Ice cream topped with chocolate syrup, fruit, nuts and whipped cream



EXOTIC SALAD

Tropical fruit salad seasoned with fresh orange juice and Tajín chili powder



ALLERGENS

-  **DIARY**
-  **NUTS IN SHELL**
-  **GLUTEN**
-  **CELERY**
-  **SESAME**
-  **SULPHITE**
-  **EGG**
-  **CRUSTACEANS**
-  **LUPINS**
-  **SHELLFISH**
-  **FISH**
-  **SOY**
-  **PEANUTS**
-  **MUSTARD**