



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



Imperial Lobster

over Tagliatelle in a Silky Shellfish and Brandy Cream

Exquisite fresh lobster, delicately flambéed with brandy, served over a bed of tagliatelle coated in a creamy shellfish sauce.

\$ 1450 MXN



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

MEMBERS 20% OFF
IN ALL WINES



TONINO

EL ITALIANO





TONINO
EL ITALIANO

(Pizzas)
the iconic

Queen Margherita

Tomato, mozzarella, and fresh basil.



Prosciutto verdi

Tomato, mozzarella cheese, cooked ham, nuts and parsley.



Marinara sbagliata

Tomato with garlic, cherry tomatoes, baked Parma ham, capers, olives and anchovies.



Diavola

Tomato, mozzarella cheese, spicy salami, onion, olives and oregano.



La tierra tua

Mozzarella, zucchini, spinach and arugula with purslane pesto.



Cheese lovers

Gorgonzola cream, Emmental cheese, mozzarella, goat cheese, walnuts and a hint of honey.



La dama blanca

Mozzarella and parmesan cheese, bacon, mushrooms and portobello.



(starters)

TONINO
EL ITALIANO

L'ACCOGLIENZA

Cucchiaio di tonino

Tomato cream with Italian basil served with garlic bread.



Burrata tropical

Fresh papaya, burrata and prosciutto salad.



Bruschetta caprese

Toasted bread with tomato, fresh mozzarella cheese, basil and olive oil.



Carpaccio di calabacín italiano

Thin slices of zucchini with rocket salad, Parmesan cheese and lemon vinaigrette.



T

THE CLASSICS TRADITIONAL

Pasta

Spaguetti, farfale or maccheroni.



Sauce

Bolognese



Carbonara



Pesto



Marinera



Aglio olio.



THE NEW STARS

•

Caserecce cacio e pepe

Parmesan cheese and black pepper.



Chitarra alla teramana

Spaghetti with pork meatballs in tomato and basil sauce.



Spaghetti al ricotta pesto

Spaghetti with basil, pesto, ricotta, and burrata.



(Main courses)

THE GUESTS OF TONINO

•

The veggie

Vegetarian lasagna made with eggplant, zucchini, and mushrooms.



The authentic

Authentic beef lasagna with Bolognese sauce.



Risotto ai funghi

Creamy rice with Parmesan and mushrooms



Tuscan-Style Salmon

With Truffled Cauliflower Parmentier, Olive Oil, and Parmesan. A succulent salmon fillet perfectly cooked with olive oil, white wine, fresh basil, and ripe tomatoes, capturing the vibrant essence of Tuscan cuisine.



Piedmont-Style Escalopes

Escalopes with mushroom sauce, served with spaghetti aglio olio drizzled with truffle oil.



Chicken Cacciatore

Tender roasted chicken, covered in a delicious homemade tomato sauce with onions, bell peppers, and green olives. Served with mashed potatoes.



**Fresh and simple,
 just like our partners.**

Ravioli ricotta e pomodoro

Ravioli filled with ricotta and spinach,
 served in a smooth butter and sage sauce.



Ravioli vegani

Vegan ravioli with carrot, spinach, and onion.



Gnocchi

Served with a delicate butter and sage sauce,
 a perfect combination of sweetness and aroma



(DESSERTS)

Dolce Vita

The traditional
 Original Tiramisu.



Lemon Tart

Lemon cream tart with Italian meringue.



Passion Cotta

Original panna cotta drizzled
 with passion fruit syrup.



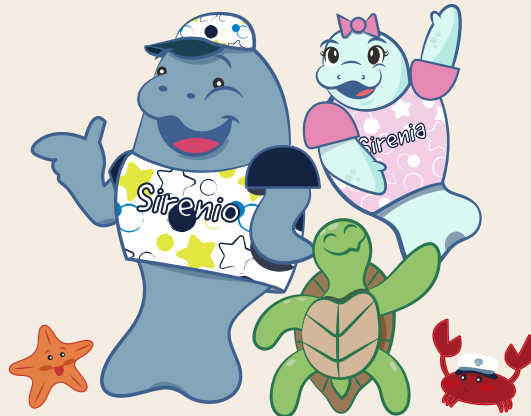
Sicilian Pear

Roasted pear with Sicilian wine,
 mascarpone cheese cream, and caramel.



Breeze of Tuscany

Citrus and melon salad with mint.



KIDS MENU

Caprese Bruschetta

Toasted bread with tomato, fresh mozzarella, basil, and olive oil.



Pasta

Spaghetti, farfalle, or macaroni.



Pizza Margherita

Tomato, mozzarella, and fresh basil.



Breaded Schnitzel (Milanesa)

Breaded schnitzel with lemon.



Lemon Tart

Lemon cream tart with Italian meringue.



Fruit Salad

A mix of fresh fruits.

ALLERGENS

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

