



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

## Lobster in Sauce

**Yellow Chili Sauce With Peruvian Quinotto**  
Tender lobster coated in a creamy yellow chili (ají amarillo) sauce, served over a quinotto made with fresh cheese and Andean herbs that bring freshness and tradition to every bite.

**\$ 1450 MXN**



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

**MEMBERS 20% OFF**  
IN ALL WINES

LIMÍA

RAÍZ PERUANA

## THERE IS NO SECOND WITHOUT A FIRST

### TEQUEÑOS

Stuffed with cheese and served with a side of guacamole



### VEGAN CEVICHE

Mango meat with cucumber, avocado, radish, watermelon, fresh dill, onion and lime



### PURE CEVICHE

Catch of the day with Tiger's Milk sauce, sweet potato, corn, rocoto pepper, lime, cilantro and red onion



### CANALLA CEVICHE

Seafood of the day stewed with Tiger's Milk, yellow chili and coconut cream



### SALMON TOSTONES

Marinated salmon with plantain, sesame oil, wasabi mayonnaise and crispy onion



### POTATO BOMBS

Potatoes stuffed with minced meat, accompanied by a rocoto pepper creole cream sauce



## WE ARE CREOLE, WE ARE STRONG

### GREEN NOODLES

Peruvian spaghetti, spinach, basil, garlic, fresh cheese, toasted pecans and Huancayo-style potatoes.



### FISH SKEWERS

Catch of the day served with shrimp chupe chowder sauce and crispy rice.



### CHICKEN SKEWERS

Marinated chicken skewer with chili, panca pepper, oregano and cumin. Served with fried manioc and grilled salad.



WE ARE CREOLE, WE ARE THE BEST

## PERUVIAN SPICY CREAMED CHICKEN

Yellow chili cream, sautéed chicken, olives, corn smut and pecans. Served with corned rice.



## NIKKEI RIB EYE

A perfect combination between Japanese and Peruvian tradition, where the Rib Eye is seasoned with a mix of soy sauce, ginger, and a touch of wasabi. A fusion of flavors that immediately transports you to Nikkei cuisine, balanced, flavorful, and sophisticated.



## REFLECTION OF PERU

An exquisite sautéed beef fillet, where Peruvian tradition merges with the essence of chifa (Chinese-Peruvian cuisine). Served with an oyster sauce and chaufa rice.



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## ULTIMATE

LEISURE CLUB

### ASSOCIATES MENU

#### FROM THE BRAISING

Octopus tentacles marinated in skewer sauce finished on the grill served with panca pepper cream.



#### NORTHERN DISH

Northern style rice with prawns and piquillo peppers.



#### NORTHERN STYLE DRY MEAT STEW

Very tender meat stew marinated in beer and accompanied by a base of white bean rice, Creole sauce and white rice.



## CUSCO'S SWEET DELIGHTS

### ALFAJOR

Homemade vanilla bean delicacy.



### CACHANGA

Fritter made with chocolate paste, chocolate ganache, chocolate sauce, hazelnut sauce and caramelized pecans Lima-style



### TRADITIONAL LIMA SUSPIRO

Delicate white delicacy covered with Italian meringue flavored with port wine.



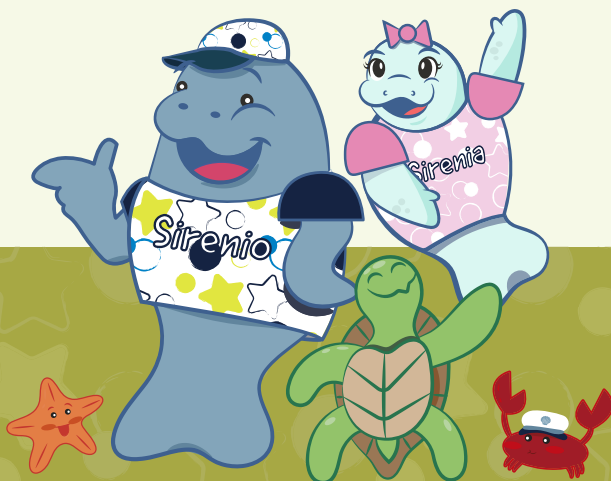
### CHILL OUT, WARM UP WITH ICE CREAM

Papaya carpaccio, pisco sorbet, husked wheat, mint and soursop.



### MAZAMORRERO RICE PUDDING

Classic homemade rice pudding duet with purple corn (Lime-style with pineapple, peach and prunes).



## 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



## ALLERGENS

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



