



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


CARNAL
FASHION CUISINE

Oven-Roasted Lobster

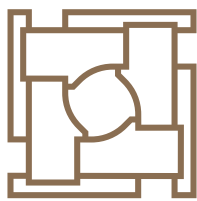
With Toasted Corn Cream and Baby Vegetables
Gently roasted lobster in thyme-infused butter, served with a silky toasted corn cream, sautéed kernels, glazed baby vegetables, and a shellfish jus.

\$ 1450 MXN



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

MEMBERS 20% OFF
IN ALL WINES



A P P E T I Z E R S

GRILLED BREAD

Served with Greek yogurt, Parmesan, and whipped eggplant.



S T A R T E R S

BLACK CORN ESSENCE

With confit shrimp and a delicious cream of corn and huitlacoche.

**BABY MIX**

With Parmesan crisps, hibiscus flower vinaigrette, lime, goat cheese, and caramelized almonds.

**TUNA TIRADITO**

Yellowfin tuna with ponzu, coriander and yellow chili

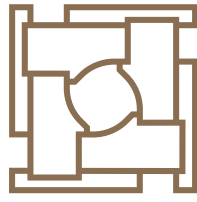
**SMOKED SALMON BITE**

Smoked salmon with goat cheese, mango chutney, lemon, dill, blueberries, and honey on a savory cracker.

**BEEF TARTARE**

Beef tartare with aged mustard emulsion and cactus toast.





M A I N C O U R S E S

MUSHROOM STRUDEL

Strudel filled with mushrooms & portobellos, port wine, Cendre cheese, and lime foam



CATCH OF THE DAY

Grilled "zarandeado" style with candied lemon peel and olive oil



GRILLED OCTOPUS WITH HUACATAY SAUCE

Grilled octopus with garlic and guajillo chile



BEEF FILET WITH ARMAGNAC

With foie gras and plum sauce, accompanied by sweet potato parmentier and baby vegetables.



PORK BELLY TACOS

Delicate pieces of pork belly served in corn tortillas, accompanied by red onion, a touch of raw avocado green sauce, fresh coriander, and a few drops of lime



DUCK TACOS QUACK-QUACK

Braised duck tacos with onion, green bell pepper, and green chili sauce



SMOKED MERLOT RISOTTO WITH LAMB LOIN AND CANDIED FRUIT SAUCE

Gently smoked Merlot wine risotto, served with perfectly cooked lamb loin, topped with candied fruit sauce and seasonal baby vegetables.



NEW YORK STRIP STEAK WITH ROASTED MARROW BONE

Grilled New York strip steak, accompanied by marrow served in its bone, tender corn in textures, and a shaving of artisanal macha.



D E S S E R T S

YOGURT SOUP WITH RED BERRIES

and chocolate soil

CRÈME BRULÉE

Table-torched passion fruit crème brûlée



DECONSTRUCTED CARROT CAKE

In a chocolate sphere, macarons, and caramel toffee



A L L E R G E N S



DAILY



SESAME



LUPINS



PEANUTS



NUTS IN SHELL



SULPHITE



SHELLFISH



MUSTARD



GLUTEN



EGG



FISH



CELERY



CRUSTACEANS



SOY