



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

PUEBLITO LINDO

Lobster al Pastor

Achiote and Pineapple, Mexican Tradition in Every Bite

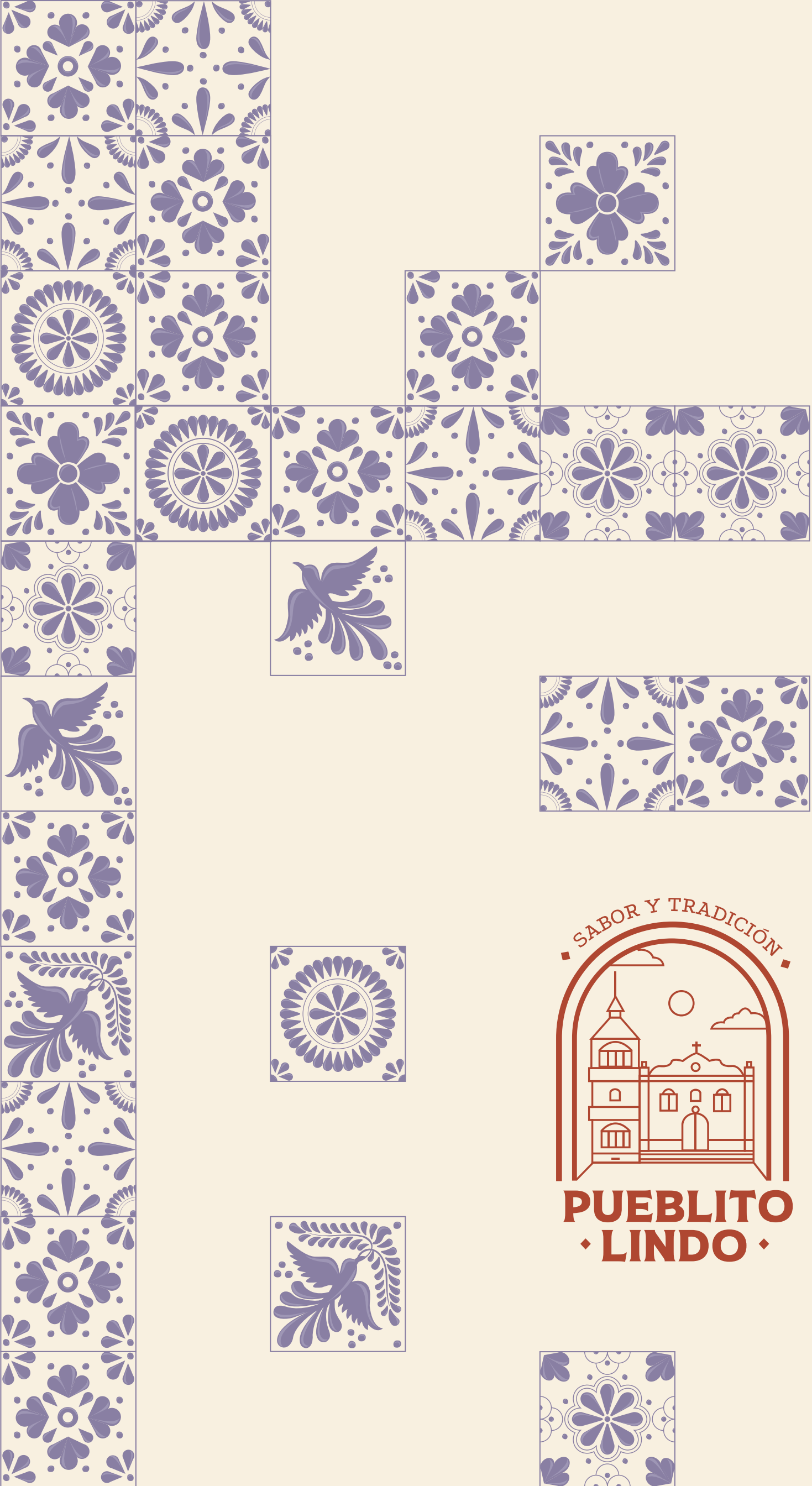
Fresh lobster marinated in al pastor adobo, with delicate notes of achiote and mild chiles, accompanied by caramelized pineapple, pickled red onion, and crispy tortillas.

\$ 1450 MXN



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

MEMBERS 20% OFF
IN ALL WINES



SABOR Y TRADICIÓN



PUEBLITO
LINDO

Mexico is in the skin

TRADITIONAL CUISINE WITH CONTEMPORARY TOUCHES

Welcome to a journey through the flavors of Mexico.

Our menu pays homage to the culinary roots of each region of the country, reinterpreted with a fresh and contemporary approach. Each dish is designed to excite, remind, and discover.

Appetizer

SIKIL PAK AND TOTOPOS

Ground Mexican seeds (pumpkin seeds), tomato, habanero chili, and onion. Served with baked corn totopos.



Starters and soups

TRADITIONAL RED POZOLE

Thick corn broth with pork and chicken meat, lettuce, radish, onion, oregano, and lemon.



YUCATAN LIME SOUP

Light chicken broth with sour lime, fried tortilla strips, and spices.



GUACAMOLE WITH CHICHARRÓN AND TOTOPOS

Fresh avocado, lime, red onion, serrano chili, accompanied by crispy chicharrón.



COASTAL-STYLE FISH CEVICHE

Fresh fish marinated in citrus juices, tomato, onion, cilantro, and chili.



CHICKEN AND MOLE TAMALITO

Traditional tamale wrapped in banana leaf, filled with chicken, bathed in homemade mole.



ZUCCHINI FLOWER AND OAXACA CHEESE QUESADILLAS

Tradition from the comal with a taste of home

Corn tortillas browned on the comal, filled with squash blossoms, Oaxaca cheese, and a touch of epazote. Served with guacamole and tatemada sauce.



GLUTEN-FREE VERSION AVAILABLE WITH CORN TORTILLA.

Gourmet Tacos (ORDER OF 2)

TRADITIONAL CARNITAS TACOS

Slow-cooked pork, served with onion, cilantro and lime in a corn tortilla.

TACOS AL PASTOR CON ASADA

Pork marinated in achiote, roasted pineapple, and green salsa.

SHRIMP TACOS - MAR Y FUEGO

Shrimp sautéed in butter, garlic, a touch of guajillo chili, and chipotle cream.



Signature Tacos

CORN – FIRE – ORIGIN

A selection of tacos prepared to order, where Mexican tradition is interpreted through technique, balance, and respect for the product. Nixtamalized corn tortillas, house-made salsas, and freshly executed preparations.



COCHINITA PIBIL

Slow-cooked pork in achiote and sour orange, natural cooking juices, pickled red onion, and a subtle touch of habanero.



GRILLED SIRLOIN

Juicy sirloin grilled to perfection, with toasted notes, accompanied by fire-roasted onion and fresh cilantro, highlighting the purity of the product.



TRADITIONAL AL PASTOR

Spit-roasted marinated pork, grilled pineapple, onion, cilantro, and fresh lime juice.



MICHOACÁN-STYLE CARNITAS

Carnitas confit in their own juices, gently crisped, naturally juicy, served with onion, cilantro, and homemade red salsa.



SHRIMP A LA MEXICANA

Shrimp sautéed with garlic, tomato, onion, and fresh chili, finished with lime.



CAMPECHANO

Traditional blend of beef and chorizo, golden onion, fresh cilantro, and fire-roasted salsa.



NOPAL & FRESH CHEESE (VEGETARIAN)

Sautéed cactus paddles with onion and tomato, fresh cheese, and artisanal green salsa.



ALLERGENS



Dairy



Sesame



Lupins



Peanuts



Nuts



Sulphite



Shellfish



Mustard



Gluten



Egg



Fish



Spicy



Celery



Crustaceans



Soy



Vegan



Main courses

COCHINITA PIBIL

The yucatan classic

Pork marinated in achiote and cooked at low temperature, wrapped in banana leaves.

CHICKEN WITH POBLANO MOLE AND COCOA HEART

Chicken with traditional mole, red rice and fried plantain.



SHORT RIB WITH CHOCOLATE AND RED WINE MARINADE

Beef ribs with mashed potatoes and truffled apples.



RIB EYE WITH CHEESE CRUST AND FRIED GREEN SAUCE

With pressed pork rinds, roasted onions, and cheese crust.



ENCHILADAS POTOSINAS

Dough with guajillo chili, stuffed with aged cheeses and dried chilies.



OAXAQUEÑAS ENMOLADAS

Chicken with black mole, cream, canasto cheese, sesame seeds, and pickled red onion.



TRADITIONAL CHILE EN NOGADA

An icon of our history and culture

Roasted poblano peppers stuffed with picadillo with seasonal fruits, almonds, and spices. Covered with a delicate nogada sauce, and decorated with pomegranate only during its season.



MOLCAJETE DE CAMARÓN AL TEQUILA

Shrimp with guajillo chili, panela cheese, nopal, and tequila sauce



ZARANDEADO FISH

WITH MANGO SAUCE AND CILANTRO CREAM

Grilled fish fillet zarandeado style, bathed in sweet and spicy mango sauce, accompanied by cream cheese infused with fresh cilantro.



VERACRUZ-STYLE GROUPER

The flavor of the gulf at its best

Fresh grouper fillet slowly cooked in a traditional Veracruz sauce made with tomato, onion, garlic, olives, capers, and a touch of chili pepper.



Desserts

ENJOY OUR SELECTION OF TRADITIONAL AND MODERN DESSERTS.



ALLERGENS



Dairy



Sesame



Lupins



Peanuts



Nuts



Sulphite



Shellfish



Mustard



Gluten



Egg



Fish



Spicy



Celery



Crustaceans



Soy



Vegan



SHRIMP AND PINEAPPLE CEVICHE WITH A TOUCH OF CILANTRO AND CITRUS

This ceviche combines the freshness of shrimp with the sweetness of pineapple, balanced with the aroma of cilantro and a citrusy acidic touch.



NOPAL SALAD WITH GOAT CHEESE, CARAMELIZED WALNUTS, AND PEAR REDUCTION

A fresh salad that combines nopales with creamy goat cheese, crunchy caramelized walnuts, and a delicate pear reduction that adds a sweet touch.



ULTIMATE
LEISURE CLUB

LECHÓN TACOS WITH HABANERO AND ROASTED ORANGE SAUCE

Juicy and tender, served with a habanero and roasted orange sauce that brings a balance between spicy and sweet. A dish full of flavor and textures.

DUCK IN XOCONOSTLE MOLE WITH ORANGE REDUCTION

The duck is cooked in a Xoconostle mole, a rich and slightly sour sauce, complemented with an orange reduction to add a citrusy and sweet touch that enhances the flavor of the meat.



Menú infantil

HAM AND CHEESE BITES WITH CRUNCHY POTATOES



SPAGHETTI WITH TOMATO AND PARMESAN CHEESE



FRIED FISH STICKS WITH MAC AND CHEESE



CHICKEN MILANESE WITH FRENCH FRIES



ICE CREAM CUP



ALLERGENS

Dairy

Nuts

Gluten

Celery

Sesame

Sulphite

Egg

Crustaceans

Lupins

Shellfish

Fish

Soy

Peanuts

Mustard

Spicy

Vegan