

the grill

Cold Starters

🍏 🍷 🍤 SHRIMP COCKTAIL

Horseradish cocktail sauce, lemon wedges, and roasted garlic Dijonnaise

🍏 🍷 BEEF CARPACCIO

Pepper crust, cilantro, caramelized onions, and Grana Padano

Salads

🍏 🍷 🍑 PEACH SALAD

Mixed greens, grilled peach, cherry tomatoes, candied pecans, crumbled goat cheese, fried leek and raspberry vinaigrette

🍏 🍷 ROMAINE

Romaine, cherry tomatoes, Parmesan cheese, bacon, garlic croutons, and Roquefort dressing

Hot Starters

🍷 🍴 ARGENTINIAN EMPANADAS

beef empanada and spinach and ricotta empanada, served with mesclun salad and lemon vinaigrette

🍷 🍴 MARROW & RIB EYE

Corn tortilla taco shells, ribeye, bone marrow, grilled avocado, marinated peppers, onion, and cilantro

🍷 CRAB AU GRATIN

gruyère and parmesan mornay, cognac, herb butter, and panko, served with grilled sourdough and charred lemon

Soups

🍷 SHRIMP AND LOBSTER CHOWDER

simmered with tomato and cognac and finished with heavy cream

🍷 🍷 POTATO & TRUFFLE CREAM SOUP



From the grill

🍏🌿 PETIT FILET TERES MAJOR

🍏🌿 PICANHA

🍏🌿 NY STRIPLOIN

🍏🌿 BEEF TENDERLOIN

🍏🌿 RIBEYE

🍏🌿 SALMON FILLET

House specials

🌿🍷 BRAISED SHORT RIB
short rib slow cooked, garlic mashed
potatoes and red wine sauce

🍏🌿🍷 GRILLED CHICKEN
grilled leg & thigh, garlic mashed potatoes
and corn on the cob



MIXED GRILL FOR TWO
mixed grill to share with tenderloin, italian sausage, garlic shrimp, chicken breast

Sides

🍏🌿🍷 ASPARAGUS & BROCCOLI
Sautéed asparagus and broccoli, herb butter

🌿🍷 GARLIC MASHED POTATOES

🍷 MAC AND CHEESE

🍏🌿🍷 BAKED POTATO
With sour cream

🍷 TRUFFLE AND PARMESAN FRIES

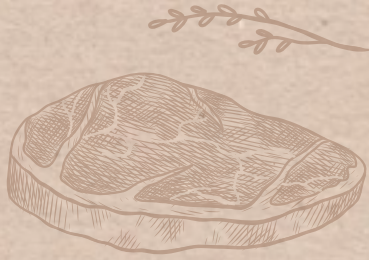
🌿🍷 CREAMED SPINACH

Sauces

🍷 BLUE CHEESE

🍷 GREEN PEPPERCORN

🍷 MUSHROOM CREAM SAUCE



Desserts

🥜🌿 PECAN PIE

Vanilla ice cream, caramel

🥜🌿 LAVA RED VELVET

Berries and Cream cheese ice cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

🍏 Healthy dishes which help in maintaining balanced diet

🌿 Gluten free dishes

🥜 Contains dairy and/or eggs

🌿 Crafted through artisan ways



WHOLE FOOD PLANT-BASED MENU

Cold starters

SMOKED WATERMELON TIRADITO
Caramelized tomatoes, char-grilled chilies,
lemon, parsley pesto

Soups

🌱🌾🥔 **POTATO & TRUFFLE CREAM SOUP**

Hot starters

🌱 **CAULIFLOWER AU GRATIN**
Plant based cheese & mornay sauce,
panko, served with grill sourdough
and charred lemon

From the grill

🍏🌱🌾 **PLANT BASED STEAK**
Soy-based steak marinated in garlic and
rosemary, served with grilled broccoli
and mashed potatoes

Dessert

Salads

🍏🌱🌾 **ROMAINE**
Romaine, cherry tomatoes,
plant base parmesan, dressing

🌱🌾 **RED VELVET**
Eggless red velvet sponge with vanilla
plant-based cream and red berry compote

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 - 🌾 Gluten free dishes
 - 🥛 Contains dairy and/or eggs
 - 🌱 Crafted through artisan ways
 - 🌱 Food Plant-Based option



EXCELLENCE
CORAL PLAYA MUJERES, MEXICO

