

the grill

Cold Starters

🌿 🍅 SMOKED WATERMELON TIRADITO

Caramelized tomatoes, char-grilled chilies, lemon, parsley pesto

🌿 🍖 BEEF CARPACCIO

Peppers crust, epazote, caramelized onions, Grana Padano

Hot Starters

ROASTED CAULIFLOWER

Soy sauce, parsley, spicy creamy dressing

MARROW & RIB EYE

Grilled avocado, marinated peppers, corn wraps

CRISPY SWEETBREADS

Sherry vinegar, mustard “à l’ancienne”, capers, arugula, peppers





Salads

🌿 THE GRILL

Mixed greens, grilled peach, cherry tomatoes, fried leek, raspberry vinaigrette

🌿 🍃 ICEBERG

Romaine, tomatoes, bacon, roquefort dressing

Soups

🌿 BEEF AU JUS

Green pico de gallo

🌿 🍃 CREAM OF LENTILS

Smoked pancetta, banana crisps, coriander oil



Cuts
USDA Choice

LOIN

BRAISED BEEF RIBS

MANHATTAN STRIP-LOIN

KANSAS STEAK

PORTERHOUSE

RIB EYE

FLANK STEAK

Sides

Ⓞ ASPARRAGUS
with parmesan

POTATO PURÉE
with garlic

MACARRONI
with cheese and truffles

BAKED POTATO
with cream

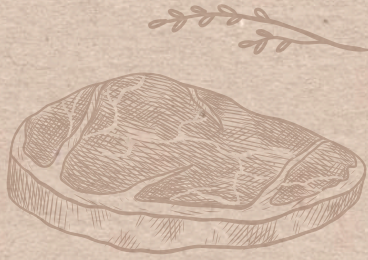
ONION RINGS

Ⓞ SPINACH
with goat cream

House Specials

CORAL BABY BACK RIBS
Sweet corn, smoked chili mayonnaise





Burger, Burger, Burger *(Sliders)*

CONFIT BRISKET

Brioche, roasted garlic
mayonnaise, roasted peppers,
arugula, potato batonnettes,
cheddar, bacon

PORK SHANK

Brioche, smoked mayonnaise,
purple cabbage,
sweet potato curlies

DUCK CONFIT

Brioche, mustard
“à l’ancienne”, pickles,
provolone, truffled french fries

Desserts

CORN BREAD

LAVA RED VELVET
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.

☯ These are gluten free dishes

🌱 Whole Food Plant-Based option



WHOLE FOOD PLANT-BASED MENU

Starters

🍏 🌿 AGUACATE FUEGO

Quelites, habanero ash, pepper paté

🍏 🌿 CHERRY TARTINE

Rosemary confit tomato, black olive, onion paté

🍏 🌿 BONELESS DE COLIFLOR

Gochujang BBQ, served with sweet potato fries

Soup

🍏 🌿 POTATO AND LEEK CREAM

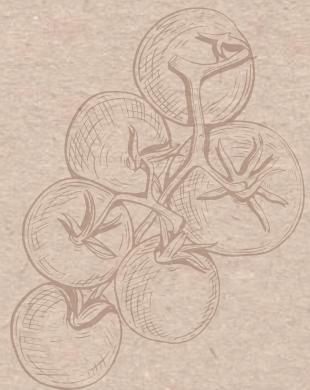
Main Courses

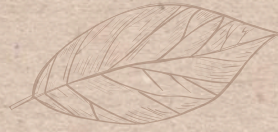
🍏 🌿 BEANS & MUSHROOMS TETELA

Mushrooms, button mushrooms, hoja santa, cactus salad, peanut sauce

🍏 🌿 MUSHROOM CRÊPES

Creamy poblano sauce, sweet corn, spring onion, green beans





Desserts

RED VELVET

Eggless red velvet sponge with vanilla
plant-based cream and red berry compote

🍏 These are healthy dishes which help in
maintaining a balanced diet

🌾 These are gluten free dishes

🌿 Whole Food Plant-Based option



EXCELLENCE

CORAL PLAYA MUJERES, MEXICO