

|                                   |            |                                     | Culinary ex                    | perience                          |   |
|-----------------------------------|------------|-------------------------------------|--------------------------------|-----------------------------------|---|
| Dinner Restaurants                | Days       | Restaurant description              | Open for                       | Reservation                       | Notes   |
| **Haʻ                             | Mon to Sun | Mexican Designer<br>Cuisine         | Dinner                         | **Reservation required            | Additional charge applies for this<br>restaurant (\$ 2396 pesos per person).<br>Adults only. Dress code formal- elegant<br>Of course, we can prepare this<br>experience with gluten-free option |
| **Brunch Xpiral                   | Sunday     | Brunch                              | Breakfast-<br>Lunch            | First come, first serve.          | Additional charge applies for this<br>restaurant/ \$27.50 USD per person  |
| Bio                               | Mon to Sun | Healthy restaurant                  | Breakfast,<br>Lunch            | First come, first serve.          | (Vegan, Vegetarian & Gluten-free food options)  |
| La Trajinera                      | Mon to Sun | Seafood - Buffet                    | Lunch-<br>Dinner               | First come, first serve.          | Located at Main pool  |
| Cantina Los Faroles               | Mon to Sun | Mexican steakhouse                  | Breakfast,<br>Dinner           | First come, first serve.          | The main building (Casa Grande) Dress code casual formal.   |
| Mercado                           | Mon to Sun | Mexican food - Buffet               | Breakfast,<br>Lunch,<br>Dinner | First come, first serve.          | The main building (Casa Grande)   |
| Chibali                           | Mon to Sun | Mexican food - Buffet               | Breakfast,<br>Lunch,<br>Dinner | First come, first serve.          | Casa Viento, next to the Family Club  |
| Las Playas                        | Mon to Sun | International food - A<br>la carte  | Lunch-<br>Dinner               | First come, first serve.          | Entrance area to the beach. Table for<br>1 to 6 people maximum  |
| **Xin Gao                         | Mon to Sun | Asian food                          | Dinner                         | **Reservation required            | Asian food - A la carte - "Reservation<br>required" Tepanyaki, tatami, and fusion<br>(Regular table)<br>teppanyaki at 6:00,8:00 or 10:00pm  |
| **Teatro del Rio<br>(Dinner-Show) | Mon to Sat | Dinner Show · A la<br>carte 7:30 pm | Dinner                         | **Reservation required            | Just a schedule per day 7:00 pm//<br>closed on Sunday<br>Caribbean Show ( Monday Wednesday<br>and Friday)<br>Mexico y olé (Tuesday, Thursday and<br>Saturday)                                   |
| **Fuego                           | Mon to Sun | International food - A<br>la carte  | Breakfast,<br>Lunch,<br>Dinner | **Reservation required for dinner | Exclusive for guests staying in "Casa<br>Fuego  |
| **Las Cuevas                      | Mon to Sun | International food                  | Dinner                         | **Reservation required            | Open seasonally. Next to casa Fuego.  |



## **Cantina**









On the lower level patrons can enjoy a sit-down meal with live entertainment and live music. Later in the evening, the upper level becomes adults only and has music and dancing until 2 am.

- Open for Breakfast Lunch and Dinner
- Refined Mexican Food
- Fans often say the best Steak Dinner at the Hotel!
- Mexican Street food served at the bar upstairs
- Gourmet Mexican downstairs

## **Mercado**







No Reservation Required. This Restaurant is like a true Market Place: there's a smoothie stand, Cevichería, Pizza, Taco, Meat and Fish carts, Pandería, Gelato stand, etc. This is the biggest restaurant on the property and it's set up like a fresh market with tons of carts serving different cuisines. It's also said to have the best cappuccino on site!

Xin Gao Fusion Teppanyaki Sushi Bar











### Three Part Restaurant:

Each is a different take on a traditional Asian

Restaurant and each requires separate

reservations. This restaurant can fill up
several weeks in advance. Email Guest

Services to save your spot! The reviews here
are fantastic and guests rave about this

dining experience.

# Las Playas







Las Playas is a casual Beach-Side
Restaurant. No Reservation Required.
People rave about the delicious drinks,
flank steak, and bbq ribs. All the
restaurants can accommodate dietary
preferences as well so just ask!





## **Bio & Las Cuevas**

Bio: (Healthy with Vegan Options)

| Fresh squeezed Juice and Herb blends
| Superfood Bowls: Hemp/Cacao/Acai
| Vegan Enchiladas, burgers, and ice
cream

| Antioxidant Tostada on Ezekiel Bread with avocado and lentil shoots | Delicious bowls and salads made with unique, fresh ingredients | No Reservation Required. Open for breakfast and lunch (until 5:30 PM)











### Las Cuevas:

Mexican Steak
House in the Caves
served Brazilian
steakhouse style.
Reservation
required. 6:30 PM
to 10:00 PM.



# Chibali

Casual Kid-Friendly and
Focused Restaurant with
finger foods, full candy bar
including fresh cotton
candy and delicious
shakes! No Reservation
Required







# La Trajinera





Seafood Buffet located by the Main pool open for breakfast and dinner.

I hear the grilled Octopus is a must!





### **Teatro del Rio**

#### Dinner and a Show located at Hotel XCaret

### Monday | Wednesday | Friday Spanish Cuisine

- Iberian Ham & Idiazabal cheese on apricot compote and dry red chili
- Spanish tortilla & Shrimp rind
- Avocado Gazpacho served with toasted bacon and dehydrated tomato
- Beef Secret marinated with Vera Peppers over Beans from the pot
- Catalan Cream with Sweet Yucca & Amaranth Pearls

### Tuesday | Thursday | Saturday Caribbean Night

- Catch of the Day Ceviche & Coconut Milk
- Caribbean Salad: Lettuce with Passion Fruit, Blackened Tuna and Tapioca Vinaigrette
- Corn Cream: served with fresh cheese and huitlacoche Tamale
- Beef fillet with Tamarind Sauce and Morita Chile

### \*\*VEGAN MENU\*\*

- Coconut Ceviche with lemon, cilantro & Xcatic chili
- Plantain Empanadas stuffed with curd cheese and Macadamia nut with Epazota & Morita chili sauce
- Salad with mixed lettuce, sesame croissant & passion fruit dressing
- Heart of Palm Steak & Chickpea with Mango Chutney & Huitlacoche Gravy
- Caramelized Rum Fruits & Mint Sorbet



## HA'









Ha' is the masterpiece of Chef Carlos Gaytán, one of only 4 Mexican Chef's to earn a Michelin Star. Gaytán has been featured on the Food Network's Top Chef and built his cooking career in Chicago. Ha' is the only restaurant not included in the all-inclusive concept of the hotel but for \$120 per person, guests experience a creative and fine dining experience with a seven-course meal with wine pairings. Reservation Required!