



Appetizers

COCONUT SHRIMP

Three jumbo shrimp fried in a coconut batter with a mango salsa \$140

CRAB CAKES

Fresh blue crab cakes seared in butter and served with remoulade sauce \$250

TUNA CARPACCIO

Fresh Tuna Carpaccio drizzled with ponzu sauce \$140

ASPARAGUS SPRING ROLL

Crispy fried spring roll filled with asparagus and manchego cheese, topped with chipotle-tamarind sauce \$120

HUMMUS

A dip of crushed garbanzo beans, tahini and lemon juice. Served with pita bread \$110

PORTOBELLO STUFFED MUSHROOM

Portobello mushroom stuffed with mixed cheeses and fresh spinach \$110

SEARED SCALLOPS

Scallops seared placed on top of caramelized onions, with piquillo pepper sauce \$180

Salads

TROPICAL HOUSE SALAD

Seasonal fruits on a delightful presentation of greens with a citrus vinaigrette \$120

PEAR ROQUEFORT SALAD

Blue cheese, sliced pears, avocado, green onions and caramelized pecans topped with a mustard vinaigrette \$140

VEGETABLE MEDLEY SALAD

Mixed grilled vegetables topped with fried goat cheese with a Jamaica vinaigrette \$110

CAESAR SALAD

Fresh crisp romaine lettuce tossed with a dressing made of olive oil, egg yolks, garlic \$120

Soups

POTATO LEEK SOUP

Cream of potato and leek soup with pablano peppers and a hint of vanilla essence and corn \$100

LOBSTER BISQUE

Fresh lobster broth blended with cream and topped with plenty of lobster. With sherry wine on the side

Fish and Seafood

SHRIMP RISOTTO

Jumbo grilled shrimp with risotto, huitlacoche and chaya \$300

COCONUT SHRIMP

Eight jumbo shrimp fried in a coconut batter with a mango salsa \$350

12 OZ CARIBBEAN LOBSTER

- Grilled Lobster Tikin-Xic Style \$600
- American-Style Grilled Lobster \$600

BLACK AND BLUE TUNA

Cajun-dusted, seared rare tuna, soy mustard sauce, wasabi vinaigrette served with asparagus \$250

PAPRIKA SALMON

Grilled salmon topped with garlic butter sauce with a hint of Spanish paprika on a bed of fresh spinach \$250

JOSE'S FABULOUS FISH

Grilled fresh catch of the day topped with aioli dragon sauce. Complimented with fresh vegetables \$250

FRESH CATCH OF THE DAY

Whole fish prepared Tikin-Xic, grilled, fried, or blackened. Complemented with fresh vegetables \$250

Meat and Poultry

GRILLED RIB-EYE

USDA Choice Rib Eye steak grilled the way you like and served with rustica potatoes and Argentinian chorizo \$550

GRILLED FILET MIGNON

USDA Choice Filet Mignon topped with a squash blossom sauce served with chef's mashed potatoes \$550

DRUNKEN LAMB

2 double cut lamb chops topped with tequila sauce, beer and pasilla chilis atop mashed sweet potatoes \$450

GLAZED TANGERINE DUCK

Duck breast served with a delectable tangerine sauce \$380

STUFFED CHICKEN BREAST

Chicken breast stuffed with goat cheese, bacon and spinach topped with a poblano chile sauce \$220

THICK GRILLED PORK CHOPS

Two thick-cut glazed pork chops served with cinnamon apples \$350

Vegetarian

MUSHROOMS AND GOAT CHEESE RAVIOLI

Homemade ravioli stuffed with zucchini flowers, mushrooms and goat cheese with a creamy pecan sauce \$225

TOASTED ISRAELI COUS COUS

Composed with raisins, pistachios, and topped with grilled vegetables and roasted beets \$250

Specialties of the House

GRILLED RIB-EYE OSCAR

USDA Choice Rib Eye steak grilled the way you like and topped with lump crabmeat, asparagus and béarnaise sauce.

Served with chef's mashed potatoes and creamed spinach \$750

GRILLED FILET MIGNON OSCAR

USDA Choice Filet Mignon grilled the way you like and topped with lump crabmeat, asparagus and béarnaise sauce.

Served with chef's mashed potatoes and creamed spinach \$750

SURF AND TURF

An 8 oz. hand cut USDA Prime Rib-Eye, grilled to the temperature you desire, partnered with an 8 oz. fresh Caribbean Lobster Tail and served with drawn butter \$700

ROASTED SUCKLING MAYAN PIG (MUST BE ORDERED 48 HOURS IN ADVANCE)

Roasted suckling pig, grilled green onions, house tropical salad, garlic mashed potatoes and creamed spinach served family style. Half Pig (Serves 4 to 5 people) Whole Pig (Serves 8 to 10 people) \$2700 half / \$5400 whole

MAYAN WHOLE FISH ROASTED IN A SALT CRUST (MUST BE ORDERED 48 HOURS IN ADVANCE)

Fresh whole Caribbean fish roasted in salt, grilled green onions, house tropical salad, rice, and creamed spinach. Served family style. Whole Fish (Serves 8 to 10 people) \$2700





Desserts

WHITE CHOCOLATE MARTINI

White chocolate sauce with berries \$130

CHOCOLATE SURPRISE CAKE

Chocolate cake with a surprise melted chocolate center served with vanilla ice cream \$130

AMARETTO PARFAIT

Amaretto mousse topped with fresh cream \$130

SPICED VANILLA ICE CREAM WITH KIWI

Homemade Vanilla Ice Cream with a spicy kiwi kick \$130

Coffees & Tea

ESPRESSO

An intense, full-bodied experience with a velvety cream finish \$65

ESPRESSO INTENSE

Awaken your senses with the new variety of Espresso Intense, the perfect blend of robust arabic coffee \$65

ESPRESSO RISTRETTO

The consistency of this coffee is for the more experienced palate \$65

CAPPUCCINO

A top layer of frothy steamed milk leads to a smooth espresso \$65

LATTE MACCHIATO

The frothy milk is marked with a strong shot of espresso, and makes an excellent treat in the afternoon or with dessert \$65

CHOCICINO

A rich, velvety hot chocolate made with the finest cocoa beans \$65

MARRAKESH STYLE TEA

This infusion of tea is full of vibrant, quirky touches and menthol \$65

CHAI TEA LATTE

A delicious blend of rich, black tea smoothed with milk and infused with the exotic flavors of cinnamon, cardamom, cloves and ginger \$65

