



THE ELEPHANT AND THE BUTTERFLY

KID'S MENU



**STEAMED
VEGETABLES**



**CREAMY SOUP
OF THE DAY**



**MASHED
POTATO**



**PARMESAN
CRUSTED CHICKEN**



**CHEESE
QUESADILLAS**



HOTDOG



**GOLDEN
FISH FINGERS**



**CHEESE
BURGER**



**MINI GUACAMOLE
AND CHIPS**





THE ELEPHANT AND THE BUTTERFLY

KID'S MENU



**PIZZA
MARGHERITA**



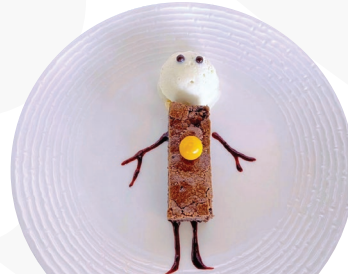
**PASTA
TOMATO SAUCE**



**PASTA
BOLOGNAISE**



**PASTA WITH
CREAM SAUCE**



BROWNIE





THE
**ELEPHANT
AND THE
BUTTERFLY**

KID'S MENU

DESSERT OF THE DAY IS INCLUDED

CHOOSE ONE OF OUR OPTIONS FOR YOUR KIDS

- KIDS CHEESE BURGER** **US\$ 8.00**
- GOLDEN FISH FINGERS** **US\$ 8.00**
- KIDS HOT DOG** **US\$ 8.00**
- PIZZA MARGHERITA** **US\$ 8.00**
- SPAGHETTI / PENNE / MACCHERONI** **US\$ 8.00**
BOLOGNESE SAUCE / TOMATO SAUCE / CREAMY CHEESE SAUCE / CARBONARA
- CREAMY SOUP OF THE DAY** **US\$ 8.00**
- MINI GUACAMOLE AND TORTILLA CHIPS** **US\$ 8.00**
- CHEESE QUESADILLA** **US\$ 8.00**
- PARMESAN CRUSTED CHICKEN BREAST** **US\$ 8.00**

DESSERT

- KIDS BROWNIE WITH NUTS** **US\$ 8.00**

ALL DISHES ARE SERVED WITH ONE SIDE OF YOUR CHOICE

- MASHED POTATOES** **US\$ 5.00**
- FRENCH FRIES** **US\$ 5.00**
- STEAMED VEGETABLES** **US\$ 5.00**
- STEAMED RICE** **US\$ 5.00**

PRICES ARE QUOTED IN US DOLLARS AND SUBJECT TO ADDITIONAL 10% SERVICE CHARGE AND 16% GOVERNMENT TAXES

- GLUTEN
- DAIRY
- TREE NUTS
- SESAME
- EGG
- FISH
- SHELLFISH
- PORK
- SEAFOOD
- VEGETARIAN
- SPICY
- PEANUTS



THE ELEPHANT AND THE BUTTERFLY DINNER MENU

THE FOOD THAT SIMPLY WANTS TO BE LOVED.

THEY WERE KNOWN AS THE ELEPHANT AND THE BUTTERFLY - ALTHOUGH HER FATHER CALLED HER DOVE.

WHEN SHE DIED MORE THAN 40 YEARS AGO, SHE LEFT BEHIND HUNDRED AND FIFTY SMALL PAINTINGS, A THIRD OF WHICH ARE CLASSIFIED AS SELF PORTRAITS.

HE WAS DIEGO RIVERA AND SHE WAS FRIDA KAHLO.



THE ELEPHANT AND THE BUTTERFLY - AN EXPERIENCE INFUSED WITH THE IRRESISTIBLE HEAT, COLORS AND PASSION OF MEXICO'S GREATEST ARTISTS, AND THEIR LOVE STORY.

THEIR LIVES IGNITED THE SENSE OF MANY AND INSPIRED THE IMAGINATION OF GENERATIONS. THEIR LOVE WAS CAPTIVATED BY THE CONTRAST BETWEEN THEM AND THEIR PRICKLY LOVE.

FOOD IN THE ELEPHANT AND THE BUTTERFLY IS THE EXPRESSION OF THIS LOVE.

FOOD THAT SIMPLY WANTS TO BE LOVED

ROOTED IN MEXICO AND INSPIRED BY LATIN AMERICAN NATIONAL CUISINES, ELEPHANT AND THE BUTTERFLY IS A DREAMSCAPE VISION OF PAN-LATIN FLAVORS.

A SLIGHTLY UNREAL VERSION OF REALITY, THIS RESTAURANT AIMS TO HIGHLIGHT THE CONTRACT THROUGH BIG FLAVORS DELIVERED IN A DELICATE MANNER.

CASUAL BUT WITH A STYLE CODE THAT DENOTES COMMITMENT. POLAR ELEMENTS OF RUSTICITY AND SOPHISTICATION, AS IN AN ELEPHANT AND THE BUTTERFLY, CO-EXISTING IN CELEBRATION WITH THE RHYTHM OF COLORS, TASTE AND STYLE, BECOMING THE FOOD THAT SIMPLY WANTS TO BE LOVED.

VEGAN SPECIALS

GUACAMOLE

CREAMY AVOCADO WITH A BURST OF UNIQUE FLAVORS, ALL SERVED WITH CORN TORTILLA CHIPS

CLASICO 26
FILLED WITH ONIONS, JALAPEÑO CHILI, CORIANDER, LIME AND TOMATOES

HABANERO 28
HOLY GUACAMOLE, *CAREFUL, THIS IS NOT FOR THE FAINT-HEARTED!
ROASTED HABANERO CHILI GUACAMOLE FILLED WITH HEAT AND FLAVORS, TOPPED WITH FRIED LEEKS, CORIANDER LEAVES, RED ONION AND GARLIC CONFIT

CEVICHE

FRUITS AND VEGETABLES MARINATED IN CITRUS JUICE, ALL SERVED WITH CORN TORTILLA CHIPS

BANANA CEVICHE 20
TOSSED WITH A BLEND OF RED ONIONS, CORIANDER LEAVES, LIME, BLACK SESAME SEEDS AND RED RADISH

CAULIFLOWER 27
TOSSED WITH A BLEND OF BLANCHED CAULIFLOWER, CORIANDER LEAVES, ONIONS, TOMATOES, CUCUMBERS, JALAPEÑO CHILI, CASHEW NUTS AND AVOCADO, TOPPED WITH SMOKY MACHA SALSA

TACOS

3 PIECES OF SOFT FLAT CORN TORTILLAS

VEGAN 20
FILLED WITH SAUTÉED SEASONAL VEGETABLES AND BLACK BEANS, TOPPED WITH PICO DE GALLO SALSA

MUSHROOMS BIRRIA 24
THE CLASSIC BIRRIA FOR VEGGIES FILLED WITH KING OYSTER MUSHROOM MARINATED IN A SPICY AROMATIC STEW WITH ONIONS, CORIANDER AND RADISH

SIGNATURE DISHES

***T-BONE** 75
GRILLED AMERICAN T-BONE STEAK SERVED WITH BURNT TORTILLA SAUCE, CHIMICHURRI, SWEET POTATOES, ASPARAGUS, SWEET ONIONS, CHERRY TOMATOES AND BEEF AU JUS
*Additional charge of \$25.00 applies for guest on meal plans (Half Board, Full Board and All-Inclusive), whilst the regular price applies for guests on Bed and Breakfast meal plan.

PUERTO NUEVO-STYLE "WHOLE MALDIVIAN LOBSTER" 95
WORLD-FAMOUS FRIED LOBSTER INSPIRED BY PUERTO NUEVO, THE "LOBSTER CAPITAL OF BAJA" SEASONED TO PERFECTION, PAIRED WITH MEXICAN RED RICE, REFRIED BEANS, MELTED BUTTER AND SERVED WITH A SIDE OF SALAD AND FLOUR TORTILLAS.
*Additional charge of \$45.00 applies for guest on meal plans (Half Board, Full Board and All-Inclusive), whilst the regular price applies for guests on Bed and Breakfast meal plan.
*This is cooked to order, please anticipate a waiting time of 45-60 minutes once order is placed. To enhance your dining experience, pre-order is recommended to minimise waiting time. Enjoy the appetizers first while waiting!
This dish is not included in any meal plan.

TIRADITO

LATINO-INSPIRED SASHIMI IN A SPICY SAUCE

TUNA 26
SEASONED WITH SOY TAMARIND, SCALLIONS, SESAME SEEDS, SERRANO CHILI, CUCUMBERS, RED ONIONS, FRIED LEEKS AND TONKA BEANS

SALMON 36
SEASONED WITH MANGO AND PASSION FRUITS, SERRANO CHILI, BLACK CHILI SALT, CORIANDER LEAVES, RADISH, RED ONIONS AND CUCUMBERS

STARTERS

GUACAMOLE

CREAMY AVOCADO WITH A BURST OF UNIQUE FLAVORS, ALL SERVED WITH CORN TORTILLA CHIPS

MEXA 26
A TRIBUTE TO VIBRANT MEXICAN COLORS FILLED WITH CREAMY REQUESÓN CHEESE, CHIPS, POMEGRANATE, SERRANO CHILI AND CORIANDER LEAVES

CRAB 32
FILLED WITH CHIPOTLE PEPPERS, RED ONIONS, JALAPEÑOS, TOMATOES AND CORIANDER LEAVES, TOPPED WITH WHITE CRAB MEAT, FRIED SOFT SHELL CRAB AND TOBIKO

CEVICHE

DICED CUBES OF MARINATED RAW FISH AND SEAFOOD IN A TANGY CITRUS JUICE AND SEASONINGS

MEXICANO 26
CLASSIC MEXICAN-INSPIRED CEVICHE SNAPPER INFUSED WITH LIME, TOMATOES, ONIONS, CORIANDER, CHOPPED SERRANO CHILI AND AVOCADO

PERUANO 28
SNAPPER MARINATED IN REFRESHING PERUVIAN LECHE DE TIGRE, COMPLEMENTED WITH CRISPY RED ONIONS, CORIANDER, TOASTED CORN, LETTUCE AND YUCCA CHIPS

SEAFOOD 30
SHRIMPS AND OCTOPUS MARINATED IN A FLAVORFUL BLEND OF CHIPOTLE, ONION TOMATO JUICE, GREEN BELL PEPPER AND AVOCADO, GARNISHED WITH FRESH CORIANDER

TÁRTARA

FINELY CHOPPED RAW FISH SEASONED WITH SPICES

YELLOWFIN TUNA 26
SEASONED WITH AVOCADO, SPICY SOY, OLIVES, CAPERS, RED ONIONS, CHIVES AND SPICY MAYO

SALMON 36
SEASONED WITH CHILI POWDER, CAPERS, KALAMATA OLIVES, BLACK SESAME SEEDS, RED ONIONS AND RICE VINEGAR

ENSALADA

SALAD

GAUCHA 22
BLEND OF ICEBERG LETTUCE, MARINATED GREEN OLIVES, CHERRY TOMATOES, AVOCADO, RED ONIONS AND GOUDA CHEESE, ALL TOSSED IN AVOCADO CHIMICHURRI SAUCE DRESSING

MEXICANA 30
BLEND OF MIXED GREENS, BELL PEPPERS, BLACK BEANS, BABY CORN, CHERRY TOMATOES, AVOCADO AND MARINATED PULLED CHICKEN, ALL TOSSED IN SOUTHWEST DRESSING WITH SCALLIONS AND TORTILLA STRIPS

E&B SPECIAL SALAD 28
BLEND OF MIXED GREENS, CUCUMBER, RED ONIONS, KUMQUAT, RICOTTA CHEESE, PISTACHIO, FRIED CHILI NEGRO RINGS, ALMONDS, DILLS, RADISH AND STRAWBERRIES, ALL TOSSED IN SWEET CHILI NEGRO DRESSING

HAVE YOU TRIED THE HIDDEN SEA WINES YET?

EXPERIENCE EXQUISITE WINES THAT MAKE A DIFFERENCE. EACH BOTTLE OF THE HIDDEN SEA NOT ONLY DELIGHTS THE SENSES BUT ALSO HELPS PROTECT OUR OCEAN. WITH EVERY BOTTLE PURCHASED, THE HIDDEN SEA REMOVES AND RECYCLES 10 PLASTIC BOTTLES FROM THE OCEAN, AN INSPIRING COMMITMENT TO PRESERVING THE NATURAL BEAUTY THAT INSPIRES EVERY SIP.

THE MISSION TO "SAVE THE SEA" WHILE YOU SAVOR

2021 THE HIDDEN SEA CHARDONNAY
2021 THE HIDDEN SEA ROSE
2021 THE HIDDEN SEA CABERNET SAUVIGNON

13 65

MAIN DISHES

ANTICUCHOS

LATIN-INSPIRED SATAY MARINATED IN ITS UNIQUE FLAVORS (3 PIECES PER ORDER). SERVED WITH PITA BREAD

POLLO 28
GRILLED CHICKEN THIGH MARINATED IN TAMARIND AND CHIPOTLE

GAMBAS 30
PRAWNS MARINATED IN MIXED HERBS AND GARLIC MOJO

TACOS

3 PIECES OF SOFT FLAT CORN TORTILLAS

ENSENADA 22
FILLED WITH CRISPY SPICED REEF FISH IN A BED OF CABBAGE SLAW, AVOCADO AND PICO DE GALLO SALSA, DRIZZLED WITH ZESTY LIME YOGURT DRESSING

TINGA DE POLLO 26
FILLED WITH SHREDDED CHICKEN IN A SPICY CHIPOTLE ADOBO-BASED SAUCE, CABBAGE, CRÈME FRAICHE AND AVOCADO

CARNE ASADA 30
FILLED WITH JUICY SKIRT STEAK AND BLACK BEANS, TOPPED WITH PICO DE GALLO SALSA

AL PASTOR 28
FILLED WITH SMOKED PORK SHOULDER MARINATED IN A SPICY SAUCE WITH ROASTED PINEAPPLE, ONIONS AND CORIANDER LEAVES

CARNITAS 28
FAVORITE TACO IN CENTRAL MEXICO FILLED WITH SLOW-COOKED PORK CONFIT WITH A CHOP OF PICKLED JALAPEÑO AND PICO DE GALLO SALSA

GAMBAS AL CHIPOTLE 32
FILLED WITH JUICY PRAWNS, CHIPOTLE RUB, JICAMA AND SMOTHERED WITH FRESH MANGO SALSA

SOPA

SOUP AND BROTH

SOPA DE TORTILLA 22
CORN TORTILLA STRIPS SERVED IN A CHICKEN BROTH SEASONED WITH TOMATOES AND PASILLA CHILI, TOPPED WITH AVOCADO, COTIJA CHEESE AND CRÈME FRAÏCHE

SOPA TARASCA 20
CREAMY AND SILKY VEGETARIAN-BASED BEAN AND DRY CHILI SOUP, GARNISHED WITH FRESH CHEESE & SOUR CREAM, TORTILLA STRIPS AND CRUNCHY CHILI RINGS

SOPA DE LIMA 20
LIGHT AND REFRESHING CHICKEN AND TOMATO SEASONED BROTH WITH PULLED CHICKEN, TORTILLA STRIPS, CORIANDER AND SLICES OF LIME AND LEMON

ANTOJITOS

LATINO SNACKS, PERFECT FOR SHARING AS AN APPETIZER OR A MAIN COURSE (3 PIECES PER ORDER)

TOSTADA DE PICADILLO 32
A TWIST ON THE CLASSIC AMERICAN HARD-SHELL TACO MINCED BEEF STEW WITH LETTUCE, PICO DE GALLO AND CREAM CHEESE ON A CRISPY FLAT CORN TORTILLA SHELL

QUESADILLA 30
WHEAT FLOUR TORTILLAS FILLED WITH MONTEREY JACK CHEESE AND SERVED WITH SALSA OF THE DAY
•VEGGIE MIXED VEGETABLE FAJITA 36
•BEEF MARINATED BEEF SKIRT 32
•CHICKEN A TWIST ON THE CLASSIC CHICKEN TINGA

TUNA TOSTADA 30
RAW TUNA CUBES MARINATED IN GINGER SOY SAUCE, ARUGULA, AVOCADO, SPICY MAYO AND FRIED LEEKS

TOSTADA DE ARRACHERA (1 PIECE) 28
GENEROUSLY SIZED, SINGLE HARD-SHELL TORTILLA FILLED WITH AVOCADO, MASHED POTATOES, BEEF SKIRT, CRISPY ONIONS, PICO DE GALLO AND A DRIZZLE OF SALSA MACHA

PLATOS PRINCIPALE

MAIN COURSE

FILETE DE SALMÓN 45
GRILLED SALMON FILLET, SERVED WITH PARMESAN ROASTED POTATOES, PEPPER SAUCE AND MEDITERRANEAN PICO DE GALLO

CARNE ASADA 48
GRILLED BRAZILIAN ANGUS BEEF TENDERLOIN, SERVED WITH SALSA VERDE AND SMASHED BAKED POTATOES, SWEET ONIONS AND GARLIC CONFIT

PECHUGA DE POLLO 38
SOUS VIDE CHICKEN BREAST WITH CHIPOTLE EGGPLANT PURÉE, GRILLED BABY CORN, SPICY TOMATO JAM AND STEAMED RICE

ENMOLADAS 34
CORN TORTILLA COATED WITH FRIED BANANA, CREAMY REQUESÓN AND SAVORY BLACK MOLE SAUCE, TOPPED WITH CRÈME FRAÏCHE AND SESAME SEEDS

DESSERTS

THE SWEETEST END TO A FULL MEAL

CHURROS 24
THICK FRITTER OF FRIED DOUGH ENCRUSTED WITH SUGAR AND SERVED WITH DULCE DE LECHE, MEXICAN COFFEE ICE CREAM AND CHOCOLATE SAUCE

DULCE DE LECHE CHEESE CAKE 26
SWEET AND CREAMY CARAMELISED MILK-BAKED CHEESECAKE

GRILLED BANANA BREAD 26
LOADED WITH WALNUTS AND SERVED WITH VANILLA ICE CREAM, CRUSHED CARAMELISED PECANS AND CARAMEL SAUCE

ICE CREAM AND SORBET
HOMEMADE ICE CREAM AND SORBET | 1 SCOOP AT 6

QUERIDO ARTESANO ICE CREAM
MEXICAN DARK CHOCOLATE / AMERICAN VANILLA / PISTACHIO / COCONUT / STRAWBERRY

QUERIDO ARTESANO SORBET
MANGO / PAPAYA AND PINK GUAVA / WATERMELON / MIXED BERRIES



VINOS

SPARKLING

NV PARÉS BALTÀ CAVA BRUT

WHITE

2021 LOS TILOS CHARDONNAY

2021 LOS TILOS SAUVIGNON BLANC

2021 UNDURRAGA ALIWEN RESERVA, SAUVIGNON BLANC

2020 UNDURRAGA ALIWEN RESERVA, CHARDONNAY

2020 FINCA LAS MORAS, PINOT GRIGIO

ROSÉ

2023 FINCA LA COLONIA ROSADO MALBEC ARGENTINA 12 60

SPAIN 18 80

CHILE 11 50

CHILE 11 50

CHILE 13 65

CHILE 65

ARGENTINA 65

RED

2021 LOS TILOS CABERNET SAUVIGNON

2021 LOS TILOS MERLOT

2019 FINCA LAS MORAS BLACK LABEL, MALBEC

2020 BODEGA FINCA LAS MORAS, SYRAH

CHILE 11 50

CHILE 11 50

ARGENTINA 18 80

ARGENTINA 70

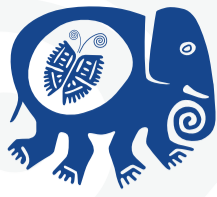
NON-ALCOHOLIC

BELLA STYLE ALCOHOL FREE PROSECCO

ITALY

12 60





THE ELEPHANT AND THE BUTTERFLY LUNCH MENU

THE FOOD THAT SIMPLY WANTS TO BE LOVED.

STARTERS

ANTICUCHOS DE POLLO (3PCS)

CHICKEN THIGH SKEWERS MARINATED IN TAMARIND AND CHIPOTLE, SERVED WITH PITA BREAD

CLASSIC NACHOS

TORTILLA CHIPS TOPPED WITH BLACK BEANS, MILD RED SALSA, CHEESE SAUCE, MONTEREY JACK CHEESE, COTIJA CHEESE, SCALLION, CHIVES, PICKLED JALAPEÑOS AND CRÈME FRAÎCHE

ADD CHICKEN | 6

ADD BEEF STEAK | 10

MEXICAN SALAD

MIXED GREENS, BELL PEPPERS, BLACK BEANS, BABY CORN, RED ONION, CHERRY TOMATO, AVOCADO, SOUTHWEST DRESSING, FRIED TORTILLA STRIPS

ADD GRILLED CHICKEN BREAST | 5

ADD SEARED SALMON | 10 

ADD SPICY PRAWNS | 12 

CAESAR SALAD

ROMAINE LETTUCE, CAESAR DRESSING, CROUTONS, PARMESAN SHAVINGS

ADD GRILLED CHICKEN BREAST | 5

ADD SEARED SALMON | 10 

ADD SPICY PRAWNS | 12 

VEGAN SPECIALS

GUACAMOLE CLASICO

SMASHED SEASONED AVOCADO COMBINED WITH ONIONS, JALAPEÑO CHILI, CORIANDER, LIME AND TOMATO

26

GUACAMOLE HABANERO

SMASHED SEASONED AVOCADO COMBINED WITH ROASTED HABANERO CHILI, FRIED LEEKS, CORIANDER, RED ONION AND GARLIC CONFIT

28

SUPERFOODS SALAD

MIXED GREENS, BABY SPINACH, KALE, DRIED CRANBERRIES, BLUEBERRIES, GREEN APPLE, QUINOA, AVOCADO, RED CABBAGE, BROCCOLI, SLICED ALMONDS AND CHIA SEEDS: DRESSED WITH A BEETROOT AND GINGER VINAIGRETTE

26

MEDITERRANEAN VEGGIE WRAP

FLOUR TORTILLA WRAP FILLED WITH MARINATED ARTICHOKE HEARTS, HUMMUS, TOMATOES, KALAMATA OLIVES, RED ONIONS, BABY SPINACH, ARUGULA, SUN DRIED TOMATO, VEGAN CHEESE AND SAUTÉED VEGETABLES SERVED WITH FRENCH FRIES

23

VEGGIE BURGER

100% PLANT-BASED BURGER PATTY, ARUGULA, SAUTÉED BELL PEPPERS AND ONIONS, BLACK BEANS, GUACAMOLE AND VEGAN CHEESE SERVED WITH FRENCH FRIES

30

QUENCH YOUR AFTERNOON THIRST WITH ICE-COLD BEERS

SINGHA

A PALE LAGER METICULOUSLY BREWED OVER AN EXTENDED PERIOD, UTILIZING MALT AND BARLEY, SAAZ HOPS, AND PRISTINE THAI SPRING WATER

 10  13

SNOWY IPA

AN IPA CHARACTERIZED BY A BALANCED FLAVOR PROFILE AND AN AROMATIC BOUQUET OF TROPICAL FRUITS, ACHIEVED THROUGH THE CAREFUL SELECTION OF HOPS AND INGREDIENTS

 10

SNOWY ROSÉ

EXPERIENCE THE VIBRANT AND FRUITY SENSATION OF A RASPBERRY-FLAVORED SNOWFALL

 10

SNOWY WEIZEN

SCRUPULOUSLY CRAFTED WITH WHEAT AND YEAST, DESIGNED TO PROVIDE A SMOOTH EXPERIENCE ON THE PALATE

 10

SNOWY YUZU

A REFRESHING FRUITY BEER COMPLEMENTED BY THE ENTICING BRIGHTNESS OF YUZU

 10

HEINEKEN 0.0 (NON-ALCOHOLIC)

FEATURES INVIGORATING FRUITY AROMAS COMPLEMENTED BY A GENTLE MALTY TEXTURE. THIS BEVERAGE IS NOT ONLY DELIGHTFUL BUT ALSO TRULY WORTHY OF THE HEINEKEN MARK

 10

PAIR UP ANY OF THESE BREWS WITH CLASSIC NACHOS OR SIGNATURE BEEF BURGER FOR A ROCKIN' COMBO, A MATCH MADE FOR THE BEACH.

MAIN DISHES

GLUTEN FREE PIZZA AND BURGER AVAILABLE ON REQUEST

PORK CUBANO

CIABATTA BREAD, SLOW ROASTED PORK SHOULDER, PORK HAM, HOUSE CUCUMBER PICKLES, MUSTARD AIOLI, SWISS-STYLE CHEESE SERVED WITH FRENCH FRIES

28

CHICKEN CUBANO

CIABATTA BREAD, MARINATED GRILLED CHICKEN BREAST, TURKEY HAM, HOUSE CUCUMBER PICKLES, MUSTARD AIOLI, SWISS-STYLE CHEESE SERVED WITH FRENCH FRIES

26

24

MARGHERITA PIZZA

TOMATO SAUCE, MOZZARELLA, OREGANO, GARLIC OIL

22

24

PEPPERONI PIZZA

TOMATO SAUCE, MOZZARELLA, PEPPERONI, OREGANO, GARLIC OIL

20

26

MEXICAN PIZZA

TOMATO SAUCE, MOZZARELLA, CHICKEN TINGA, CORIANDER, ONIONS, JALAPEÑO AND CHILI OIL

26

SPICY TUNA PIZZA

TOMATO SAUCE, MOZZARELLA, SPICY MALDIVIAN TUNA, SAUTÉED ONION AND BELL PEPPERS, JALAPEÑO, KALAMATA OLIVES, CHIVES AND CHILI OIL

26

E&B SIGNATURE BEEF BURGER

AUSTRALIAN WAGYU PATTY, MONTEREY JACK CHEESE, BACON, CARAMELIZED ONIONS, MAYONNAISE, GUACAMOLE AND ICEBERG LETTUCE SERVED WITH FRENCH FRIES

36

WEEKLY HIGHLIGHTS

LATIN BARBECUE

JOIN OUR VIBRANT LATIN BARBECUE DINNER BUFFET WHERE EACH BITE BURSTS WITH RICH LATIN AMERICAN FLAVORS. LET THE IRRESISTIBLE BEATS OF DEVIATE BAND AND ENCHANTING ACTS BY ABRACADABRA SET THE STAGE FOR AN UNFORGETTABLE NIGHT OF FLAVOR AND RHYTHM.

PICANHA & CAIPIRINHA

SAVOR A JUICY BRAZILIAN PICANHA, GRILLED TO PERFECTION AND PAIRED WITH REFRESHING CAIPIRINHAS. WITH DEVIATE BAND SETTING THE MOOD AND AN EXCITING ABRACADABRA SAMBA SHOW, LUNCH TRANSFORMS INTO A "FESTA".

TAQUERIA CON MARGARITAS

INDULGE IN A FEISTY LUNCH OF FRESHLY-MADE MEXICAN TACOS AT THE LIVE TAQUERIA COMPLEMENTED BY MOUTH-WATERING MARGARITAS WITH. WHILE BEING SERENADED BY ISLAND'S SONGBIRD HERA WITH HER SOULFUL ACOUSTIC MELODIES.

BOWL OF AÇAÍ

BRAZILIAN DESSERT MADE WITH FROZEN AND MASHED AÇAÍ FRUIT WITH A SORBET TEXTURE SERVED WITH A VARIETY OF TOPPINGS TO CHOOSE FROM

AÇAÍ NATURAL

20

AÇAÍ WITH BANANA

SERVED WITH SLICED FRESH BANANA

24

AÇAÍ WITH STRAWBERRIES

SERVED WITH SLICED FRESH STRAWBERRIES

24

AÇAÍ WITH MIX BERRIES

SERVED WITH BLUEBERRIES AND SLICED STRAWBERRIES

24

AÇAÍ WITH PEANUT BUTTER

SERVED WITH A CREAMY PEANUT BUTTER SAUCE AND TOASTED CRUSHED PEANUTS

24

ADD GRANOLA

1

ADD EXTRA FRUIT

(BANANA, STRAWBERRY, BLUEBERRY)

2



DESSERTS

DULCE DE LECHE CHEESE CAKE

CARAMELIZED MILK BAKED CHEESECAKE

26

ICE CREAM AND SORBET

HOMEMADE ICE CREAM AND SORBET | 1 SCOOP AT 6

QUERIDO ARTESANO ICE CREAM

MEXICAN DARK CHOCOLATE / AMERICAN VANILLA / PISTACHIO  / COCONUT / STRAWBERRY

QUERIDO ARTESANO SORBET

MANGO / PAPAYA AND PINK GUAVA SORBET / WATERMELON SORBET / MIXED BERRY SORBET



SIGNATURE COCKTAILS

15

AZTEC MEMOIRE

SMOKY AND FRUITY BLEND OF MEZCAL, COMPLEMENTED BY FRESH PASSION FRUIT, PINEAPPLE AND ORANGE BITTERS

EL ÁNGEL VOLADOR

COMBINATION OF DARK RUM, KAHLUA, AND BAILEYS BLENDED WITH INVIGORATING PINEAPPLE JUICE AND COCONUT MILK

AROMATICA MEXICANA

A SOPHISTICATED DRINK THAT COMBINES THE FLORAL NOTES OF APEROL AND PATRÓN BIANCO WITH HOMEMADE AROMATIC SYRUP, BALANCED BY THE TARTNESS OF GRAPEFRUIT AND LIME JUICE

BRAZILIAN CHERRY

A LIVELY AND COLORFUL CONCOCTION OF CACHAÇA, MALIBU, CHERRY BRANDY, AND PINEAPPLE JUICE, ENHANCED WITH A HINT OF GRENADINE

LATINO COCKTAILS

12

MARGARITA

SAVOR THE FLAVORS OF PARADISE WITH EVERY SIP, A PERFECT COMPANION FOR YOUR ISLAND ESCAPE. HAVE IT CLASSIC OR FROZEN WITH VIBRANT FLAVORS

CAIPIRINHA

SAMBA-LIZE YOUR DAY WITH THIS CLASSIC BRAZILIAN REFRESHER, CRAFTED FOR THE ULTIMATE TROPICAL TWIST

PISCO SOUR

LIFE IS BETTER WITH A PINCH OF SALT, A SLICE OF LIME AND A SHOT OF PISCO

PALOMA

A TEQUILA TREASURE THAT ALWAYS BRINGS EVERYONE TO A PARTY MOOD

SOBER COCKTAILS

13

BOOZE-FREE IS THE NEW BUZZ

SINGHA YUZU DELIGHT

SOBER RUM, SINGHA YUZU SODA, LIME JUICE, AGAVE SYRUP

RED G TONIC

SOBER GIN, GRAPEFRUIT, TONIC

WHIZZY FIZZ

SOBER WHISKEY, FRESH LIME JUICE, APPLE JUICE, SODA

VINOS

SPARKLING

NV PARÉS BALTÀ CAVA BRUT

WHITE

2021 LOS TILOS CHARDONNAY

2021 LOS TILOS SAUVIGNON BLANC

2021 UNDURRAGA ALIWEN RESERVA, SAUVIGNON BLANC

2020 UNDURRAGA ALIWEN RESERVA, CHARDONNAY

2020 FINCA LAS MORAS, PINOT GRIGIO

ROSÉ

2023 FINCA LA COLONIA ROSADO MALBEC

RED

2021 LOS TILOS CABERNET SAUVIGNON

2021 LOS TILOS MERLOT

2019 FINCA LAS MORAS BLACK LABEL, MALBEC

2020 BODEGA FINCA LAS MORAS, SYRAH

NON-ALCOHOLIC

BELLA STYLE ALCOHOL FREE PROSECCO

SPAIN



18



80

CHILE

11

50

CHILE

11

50

CHILE

13

65

CHILE

13

65

ARGENTINA

12

60

ARGENTINA

12

60

CHILE

11

50

CHILE

11

50

ARGENTINA

18

80

ARGENTINA

12

70

ITALY

12

60