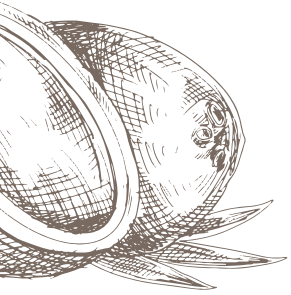


The GRILL

lunch pool menu

starters



GUACAMOLE & HOMEMADE SALSA (60Z) 330

Served with crispy tortilla chips

CAESAR SALAD (40G) 340

Romaine hearts, homemade croutons, heirloom tomatoes, red onion and Caesar dressing

Dressing

Add chicken (150g) 260

Add salmon (150g) 280

CARIBBEAN CEVICHE (40Z) 380

Catch of the day marinated in a zesty orange blend, served with cucumber, cherry tomato and avocado, with smoked pepper and passion fruit “leche de tigre”. Crispy corn tortilla chips and “chiles toreados” dressing

CHICKEN SCHNITZEL SANDWICH (60Z) 480

Crispy fried chicken schnitzel topped with Buffalo or BBQ sauce, brioche bun, ranch dressing, crispy pickles, jicama & carrot slaw and side of curly fries

CHICKEN SHAWARMA PITA (60Z) 480

Thin pita bread with creamy babaganoush, shawarma-style chicken, fresh fatoush and tahini. Served with fries

CLASSIC BEEF BURGER (70Z) 520

USDA prime beef burger on toasted brioche bun with shredded lettuce, tomato, onion ring, tartar sauce and side of curly fries

GRILLED PASTRAMI SÁNDWICH (60Z) 480

Toasted brioche bun with BBQ beef pastrami, caramelized onion and mushroom, and vegan Manchego cheese, served with curly fries

BEEF HOT DOG & FRENCH FRIES (20Z) 320

Homemade bun, crispy onions, ketchup, mustard, mayo on the side & curly fries

sandwiches

SUNDAY TO FRIDAY FROM 12PM TO 4PM

 VEGAN  VEGETARIAN  GLUTEN FREE  WITH NUTS  SPICY  RAW

mexican
COMFORT FOOD

BAJA-STYLE FISH TACOS (50Z) 420

Soft corn tortilla with fresh guacamole, tempura fried fish, coleslaw and chipotle aioli. Served with "Pico de Gallo" and smoked salsa

BEEF BURRITO (60Z) 480

Large flour tortilla stuffed with Mexican rice, refried beans, guacamole, "Pico de Gallo", spicy grilled steak and caramelized onions, served with roasted chilli dressing and smoky sauce

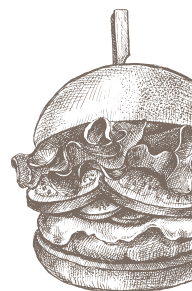
MASHED POTATOES (✕) (V) 220

with fried onions

FRENCH FRIES (V) 220

ROASTED VEGETABLES (✕) (V) 220

romesco sauce



KID 'S BURGER (40Z) 380

Beef burger, lettuce, tomato & french fries

CHICKEN FINGERS & FRIES (5PC) 360

CHOCOLATE BROWNIE (V) 220

Vanilla crumble, blueberry sauce and seasonal red fruits

FINANCIER ALMOND CAKE (V) 220

Almond cake base, chocolate filling and caramelized apple

SEASONAL FRUIT PLATE (V) 220

Fresh seasonal fruits, homemade granola and Yucatan honey

EXTRA
side dishes

kids menu

desserts

SUNDAY TO FRIDAY FROM 12PM TO 4PM

(V) VEGAN (V) VEGETARIAN (✕) GLUTEN FREE (V) WITH NUTS (S) SPICY (R) RAW

PRICES IN MEXICAN PESOS. 16% TAX INCLUDED, SUGGESTED 15% SERVICE CHARGE NOT INCLUDED.

ALL OUR PASTRIES ARE MADE IN-HOUSE BY OUR MASTER PATTISIER.

EXTRA CHARGE FOR ADDITIONAL INGREDIENTS.

CONSUMPTION OF RAW OR UNDERCOOKED PRODUCTS IS THE RESPONSIBILITY OF THOSE CONSUMING THEM.

KID'S MENU 5 TO 12 YEARS OLD.

PLEASE INFORM THE STAFF IF YOU HAVE ANY FOOD ALLERGIES.

