

the grill

Cold Starters

- 🍏 Oven baked country style bread, artichoke and fresh spinach
- 🌿 Avocado and serrano chili dip, fresh cilantro and pork crackling

Hot Starters

- 🍷 Provoleta cheese with roasted bell peppers, garlic and oregano
- 🌿 Ajillo style mushroom casserole, guajillo chili, parsley and white wine

Salads

- 🌿 Iceberg lettuce with bacon, tomatoes, cucumber, Gorgonzola dressing and grilled beef

Traditional Caesar salad with Parmesan cheese shavings and grilled chicken breast

Soups and creams

- 🌿 Meat broth, diced beef, onion, fresh cilantro and “upon request” serrano chili
- 🍷 Corn creamy soup with spiced bread croutons

Chicken

- 🍏 Lemon chicken and vegetable skewer

Pork

Argentine chorizo and “butifarra” sausage skewer

🌙 New Orleans style pork ribs

Beef

FLANK STEAK

RIB EYE

GRILLED BEEF TENDERLOIN

ARGENTINEAN BARBACUE

PICANHA

ROASTED BEEF RIBS

Sauce Selection: Green pepper, mushroom, blue cheese or BBQ

Fish

🌱🍏 Grilled salmon with sesame and vegetables

Side Dishes

Baked potatoes with butter

Rice with annatto and herbs

French fries

French mashed potatoes

Sautéed vegetables

Barbecue corn with butter and salt

Hamburgers

“MEAT SELECTION” (150GR-5.3OZ)

Beef, 🌙 Spicy beef, Chicken

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

🌱 These are gluten free dishes | 🌙 These are spicy dishes | 🥛 This dish contains dairy and /or milk

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Desserts

Ice cream and sorbet, Ask for today's variety

Cheese cake with banana and caramel sauce

Brownie, chocolate made and chocolate sauce, vanilla ice cream

Iced cake, peanut butter ice cream filled

🌿🌱 Fruit, tropical and exotic fruit "Ceviche" with lime sorbet

🌿 Whole Food Plant-Based option

🌱 These are gluten free dishes

WHOLE FOOD PLANT-BASED MENU

Starter

- 🌿🌱 Roasted vegetables ratatouille and herbed tomato sauce

Salads

- 🌿🌱 Mixed greens and lettuce salad, bell peppers, sautéed cheny tomato and peanut dressing
- Quinoa salad with lemon vinaigrette, cilantro and jalapeños

Soup

- 🌿🌱 Seasonal vegetables soup, tomato broth and com tortilla chips

Main Courses

- 🌿🌱 Spinach and vegetable stew roll, herb scented oil and plain rice
- 🥛 Baked portobello mushrooms and melted Manchego cheese, baked tomato, lettuce and fresh cilantro pesto

🌿 These are gluten free dishes | 🥛 This dish contains dairy and /or milk

🌿 Whole Food Plant-Based option



EXCELLENCE

RIVIERA CANCUN MEXICO