



SALADS

- 🍷 Roasted salmon salad with arugula, asparagus and roasted bell pepper vinaigrette
- 🍏🍷 Jumbo shrimp and jicama salad with orange vinaigrette and garden herbs

SOUPS

Seafood bisque with rouille “trepzones”

Seafood soup with squid, scallops, crab and fish with alioli toasts

COLD APPETIZERS

- 🍷 Crab cakes with chipotle remoulade sauce accompanied with green apple and parsley salad
- 🍷🍏 Scallop ceviche with “leche de tigre” sauce, sweet corn, orange and coriander

HOT APPETIZERS

- 🍷 Grilled octopus with potatoes, olive pesto and saffron aioli
- 🍷 Coconut fried shrimp in horseradish sauce, mustard and honey



PASTAS & RICES

Scallops in lemon sauce and capers with linguine pasta and garlic bread

- 🍏 Seafood risotto with grilled vegetables and “romesco” sauce

GLUTEN FREE PASTA AVAILABLE

MAIN COURSES

Grilled Salmon, dill scented, served with Chardonnay sauce with a touch of jumbo shrimp bisque

- 🍏🌾 Red tuna, grilled steak, roasted tomatoes and asparagus, mashed potatoes with chimichurri
- 🌾 Surf & Turf, grilled flank and jumbo shrimp grilled with Béarnaise sauce

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

- 🍏 These are healthy dishes which help in maintaining balanced diet
- 🌾 These are gluten free dishes
- 🥛 This dish contains dairy and/or milk
- 🌿 Whole Food Plant-Based option



JUMBO SHRIMP

- ☞ Thermidor, classic creamy french, mushrooms, shallots, mustard and tarragon, oven finished gratin
- ☞ Meunière, pan fried in butter, lemon juice and fresh parsley
- 🍏☞ Grilled or steamed jumbo shrimp, choose below your side dish and sauce

SAUCE SELECTION

- 🍋☞ Lemon butter sauce
Melted butter, lime juice and pinch of salt added
- 🍷☞ White wine garlic sauce
Butter simmered garlic, finished with reduced white wine
- 🍷☞ Béarnaise
Butter emulsion of black pepper, tarragon and shallot white wine reduction
- 🍯☞ Honey dijonaise
Dijon mustard and honey

SIDES

- 🍷☞ Baked Potato
With cream and fresh herbs
- 🌿☞ French fries
- 🍏🍷☞ Grilled vegetables
- 🍏🌿☞ Steamed rice
- 🍏🍷☞ Mashed potatoes
- 🍷☞ Garlic butter pasta

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DESSERTS

- 🍏🥛🌾 Chocolate bar, peanut butter and milk chocolate mousse, orange peanut biscuit, orange passion and fruit sauce
 - 🥛 Apple tart, served with vanilla ice cream
- 🍏🌾 Fruit, seasonal fruit with lime sorbet
 - 🥛 Ice creams: Banana, rum, chocolate
 - 🌾 Piña colada, coconut mousse, pineapple and rum marmalade, chocolate sauce

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WHOLE FOOD PLANT-BASE MENU

APPETIZERS

- ◊ Cucumber salad with natural yogurt and fresh mint

Rice croquette with broccoli, beand and carrot

SALADS

Mixed salad, lettuce, potato, onion, apple cide vinegar and oregano

- ⊗ Veggie ceviche, mixed vegetables marinated with lemon, garlic oil and chopped cilantro

SOUP

- ⊗ Tomato and avocado soup flavored with rosemary

MAIN COURSES

- ⊗ Stewed potato with truffle esscence, bell peppers, eggplant and tomato
- ⊗ Vegetable patties with tomato and chipotle sauce
- ⊗ Veggie fajitas garnished with guacamole, mexican sauce and roasted “serrano” chilis on the side



EXCELLENCE

RIVIERA CANCUN MEXICO