



ALMUERZO *lunch menu*

ROSEWOOD BAHAMAR

ANTOJITOS

- SMALL PLATES -

TRADITIONAL GUACAMOLE \$18

Pico de gallo, salsas, corn tostadas

POBLANO CORN CAPEADOS \$15

Tomato vinaigrette, onions, olives, capers

STREET CORN \$19

Creamy mayo, fresh cheese, chili, lime, salt

GRILLED OCTOPUS WITH CHORIZO \$20

Potato, watercress, cherry tomato & onion

"PESCADILLAS" \$18

Sour cream, Panela cheese, pickled onion

PARA ACOMPAÑAR

- SIDES -

"ARROZ ROJO"

carrots, peas, rice

"FRIJOLE DE LA OLLA"

black beans, pico de gallo

"ESQUITES"

onion, sour cream, panela cheese, chili powder

\$12

COSTA



MI CASA ES TU CASA

COASTAL MEXICAN

DEL MAR

*from the sea*

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BOWL UNO \$26

Shrimp, romaine lettuce, rice, black beans, guacamole, pico de gallo, cashew emulsion

OCTOPUS CEVICHE \$26

Cucumber, red onion, burnt goat pepper, lime juice, cilantro

SNAPPER TIRADITO \$25

Roasted pineapple, red onion, cilantro, achiote sauce

SHRIMP "AGUACHILE" \$28

Cucumber, serrano pepper, red onion, coconut, avocado

CONCH "ESTILO CARIBEÑO" \$26

Mango, pineapple, cucumber, red onions, mint

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DE LA CASA

*specialities*

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BOWL DOS \$20

Braised lentil, spinach, coconut rice, pico de gallo, avocado, pineapple sauce

CAESAR SALAD FROM "TIJUANA" \$24

Romaine Lettuce, anchovy caesar dressing, grilled chicken, croutons

CHORIZO & POTATO "HUARACHE" \$20

Potato, chorizo, radish, chile ancho sauce

TORTA DE COCHINITA \$24

Pulled pork Pibil style, refried beans, xnipec

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MI CASA ES TU CASA

COASTAL MEXICAN CUISINE



TACOS

EL DE PAPA

Roasted potato, Panela cheese, onion, garlic, cilantro, pickled onion \$20

CHICKEN FLAUTAS

Lettuce, sour cream, panela cheese, pickled onion, green salsa \$22

TACO "GOLOSO"

Breaded fish, chipotle mayo, cabbage salad, pico de gallo \$24

TACO GOBERNADOR

Shrimp, onion, green tomato, cheese, avocado puree, cabbage salad \$28

DULCES

- SWEETS -

"PALETAS Y HELADOS" \$10

strawberry, coconut

CHURROS \$14

chocolate ganache & cajeta

"FRUTA FRESCA" \$10

with lime zest, agave nectar

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

TO SERVE YOU WELL, PLEASE COMMUNICATE WITH THE SERVICE STAFF IF YOU HAVE ANY FOOD INTOLERANCE OR ALLERGY. PRICES ARE SUBJECT TO 15% SERVICE CHARGE AND 12% VAT.



## CENA *dinner menu*

ROSEWOOD BAHAMAR

### ANTOJITOS

— SMALL PLATES —

Traditional guacamole \$18

Pico de gallo, salsa, corn tostada

Tortitas de Papa \$15

Queso Panela, tomato sauce, sour cream

Caldo Tlalpeno (V) \$16

Rice, carrots, corn, red onion, cilantro, lime

"Pescadillas" \$18

Sour cream, Panela cheese, pickled onion

Octopus "En su tinta" \$20

Huitlacoche sauce, bell pepper, wild rice, onion



### LOS TACOS

"El de Papa " Roasted potato, Panela cheese, onion, garlic, cilantro, pickled onion \$20

Taco Gobernador Shrimp, onion, garlic, cheese, tomato sauce, cabbage salad \$22

Taco Goloso Breaded fish, chipotle mayo, cabbage salad \$24

Duck Confit Taco Onion, cilantro, green salsa \$26



## PLATO FUERTE main courses



### DEL MAR Y DE LA GRANJA from the sea & from the farm

Shrimp "Chile Atole" \$30

Zucchini, rice, corn

Stuffed Grilled Zuchini \$28

Zucchini, corn, onion, pipian sauce, panela cheese, sour cream, radish

Red Snapper "Tikin Xic" Style \$32

Achiote sauce, rice, bell pepper, onions, tomato

Grilled Chicken with "Mole Amarillo" \$28

Roasted potatoes, judias, chili, gem salad

"Cochinita Pibil" \$30

Soft tortilla, pickled onions, lime, habanero sauce

Beef Short Ribs "con Mole" \$36

Banana & roasted pineapple puree, crispy tortilla

Rib Eye with Chili Custard \$34

Grilled vegetables, chili sauce, garlic



### DULCES

— SWEETS —

"Fruta fresca" \$10

lime zest, agave nectar

Choco chile \$14

Dark, milk, white chocolate mousse

tequila, jalepeno

Churros \$14

chocolate ganache & cajeta

"Pastel de queso ligero" \$14

chocolate ganache, pumpkin sauce, dulce de leche ice

cream, cinnamon crumble

Lemon & corn pudding \$14

caramel popcorn



## MI CASA ES TU CASA

COASTAL MEXICAN CUISINE

### CEVICHE\$ Y ENSALADAS

— CEVICHES & SALADS —

Green salad \$20

Fennel, green apple, cucumber, tomatillo, avocado puree, sun flower seeds

Caesar Salad \$24

Romaine lettuce, anchovy caesar dressing, grilled chicken, croutons

Trout Ceviche \$24

Green apple, tomato, red onion, cucumber, avocado puree

Octopus Ceviche \$26

Cucumber, red onion, bunt goat pepper, lime juice, cilantro

Grouper Ceviche \$26

Tomatillo, cucumber, jicama, lime juice, mint, yellow beet

Shrimp "Aguachile" \$28

Cucumber, red onion, serrano pepper, coconut, avocado



### ACOMPÑAMIENTOS

— SIDES —

"Arroz Rojo" carrots, peas, rice

"Frijoles de la Olla" black beans, pico de gallo

"Esquites" onion, sour cream, panela cheese, chili powder

\$12

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