ALMUERZO *lunch menu*

ROSEWOOD BAHA MAR

ANTOJITOS
SMALL PLATES

Poblano & Corn Capeados $15
tomato vinaigrette, onions, olives & capers

Grilled Octopus with "Chorizo" $20
potato, watercress, cherry tomatoes & onions

Traditional Guacamole $18
pico de gallo & corn tostadas

Street Corn $19
creamy mayo, fresh cheese, chili, lime & salt

Grouper Tostada $19
onion, tomato, carrots & chili mayo

DULCES
SWEETS

"Paletas y Helados" $10
Coconut & strawberry

"Fruta Fresca" $10
lime zest & agave nectar

"Churros" $14
chocolate ganache & cajeta

COSTA
MI CASA ES TU CASA
COASTAL MEXICAN

ENTRÉES

Green Salad $20
granny smith apple,
zucchinis, greens,
toasted pumpkin seeds

Caesar Salad
from "Tijuana" $24
romaine lettuce, anchovies,
grilled chicken, parmesan,
croutons

Grilled Shrimp &
Tomato Salad $25
cucumber, red onions,
avocado, herbs

Grouper & Guajillo
Ceviche $26
tomato, onions, cucumber,
radish, avocado purée

Snapper "tiradito" $25
red onion, cucumber,
cilantro, chili paste

Bonito Tuna $28
granny smith apple,
jicama, yellow beets,
soy sauce

Shrimp "Aguachile" $28
cucumber, red onion,
serrano chili,
coconut water

Hamburguesa $28
oaxaca cheese,
crushed avocado,
spicy caramelized onions

MI CASA ES TU CASA

COASTAL MEXICAN CUISINE

LOS TACOS

Vegano $20
wild mushrooms, pickled zucchini &
guajillo pepper sauce

Chicken "Flautas" $22
lettuce, sour cream,
panela cheese & green sauce

"Baja style" $24
beer battered grouper, guacamolada,
taco cream & red cabbage

"Carne Asada" con Chorizo $24
white cabbage, green salsa

PARA ACOMPAÑAR
SIDES

"Rajas" sweet corn, red onion & cream

Mushrooms "al ajillo" garlic, mild dry chili & lemon

"Frijoles Charros" black bean stew, chorizo, pork belly & onion
$12

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 BAHA MAR

ANTOJITOS
SMALL PLATES

Poblano & Corn Capeados $15
tomato vinaigrette, onions, olives, capers

Sopa de Tortilla $16
crispy tortilla, cheese, sour cream, avocado

Grilled Octopus with "Chorizo" $20
potato, watercress, cherry tomatoes, onions

Traditional Guacamole $18
pico de gallo, corn tostadas

Grouper Tostada $19
onion, tomato, carrots, chili mayo

CEVICHES Y ENSALADAS
CEVICHES & SALADS

Green Salad $20
granny smith apple, zucchinis, toasted pumpkin seeds

Caesar Salad from "Tijuana" $24
romaine lettuce, grilled chicken, anchovies, parmesan, crouton

Grouper & Guajillo Ceviche $26
tomato, onions, cucumber, radish, avocado puree

Bonito Tuna $28
granny smith apple, jicama, yellow beets, soy sauce

Shrimp "Aguachile " $28
cucumber, red onion, serrano chili, coconut water

PLATO FUERTE
MAIN COURSES

DEL MAR
FROM THE SEA

Grilled Shrimp "Cazuela" $30
beans, chorizo, aioli cream, goat pepper

Grouper "con Pipian" $32
tomato, zucchini, corn, pumpkin seeds

Lobster "Zarandeada" $48
pasilla chili sauce, watermelon radish, watercress, "esquites"

DE LA GRANJA
FROM THE FARM

Stuffed Poblano Pepper $26
roasted corn puree, panela cheese, tomato sauce

"Cochinita Pibil" $30
soft tortilla, pickled onions, lime, habanero sauce

Chicken from Patrick's Farm $28
tomatillo sauce, watercress, roasted potatoes, grilled onions

Beef Short Ribs "con Mole" $36
banana & roasted pineapple puree, crispy tortilla

DULCES
SWEETS

"Fruta fresca" $10
lime zest, agave nectar

Meringue "con piquete" $14
spicy meringue, mango sorbet, creamy manjar, passion fruit sauce

Chocolate Tamal $14
tequila ice cream

Churros $14
chocolate ganache & cajeta ice cream

"Pastel de queso ligero" $14
chocolate ganache, pumpkin sauce, dulce de leche ice cream, cinnamon crumble

MI CASA ES TU CASA
COASTAL MEXICAN CUISINE

LOS TACOS

"Vegano" $20
wild mushrooms, guajillo pepper sauce, pickled zucchini

Chicken "Flautas" $22
lettuce, sour cream, panela cheese, green sauce

"Baja style" $24
beer battered grouper, gaucamolada, taco cream, red cabbag

"Carne Asada" con Chorizo $24
white cabbage, green salsa

ACOMPAÑAMIENTOS
SIDES

"Rajas" red onions, sweet corn & cream

Mushrooms "al ajillo" garlic, mild dry chilli, & lemon

"Frijoles Charros" black beans stew, chorizo, pork belly & onion

Traditional Rice carrots, sweet peas
$12

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COSTA

MI CASA ES TU CASA

COASTAL MEXICAN

BEBIDAS

BEVERAGES

· TEA ·

Iced Tea	$ 8
Chamomile	$ 8
English Breakfast Tea	$ 8
French Earl Grey Tea	$ 8
Jasmine Queen Tea	$ 8
Moroccan Mint Tea	$ 8
Royal Darjeeling FTGFOP1	$ 8
Silver Moon Tea	$ 8
Vanilla Bourbon Tea	$ 8

· SODA ·

Coca-Cola	$ 6
Coke Zero	$ 6
Diet Coke	$ 6
Sprite	$ 6
Fever Tree Mediterranean Tonic Water	$ 6
Fever Tree Ginger Ale	$ 6
Fever Tree Sicilian Lemon Tonic Water	$ 6
Fever Tree Indian Tonic Water	$ 6
Fever Tree Soda Water	$ 6
Fever Tree Ginger Beer	$ 6
Hildon Still Water 750ml	$ 9
Hildon Sparkling Water 750ml	$ 9
Hildon Still Water 330ml	$ 6
Hildon Sparkling Water 330ml	$ 6

· JUICE ·

Freshly made Seasonal Juices	$ 9

· COFFEE ·

Americano	$ 8
Cappuccino	$ 8
Espresso	$ 8
Double Espresso	$ 8
Decaffeinated	$ 8
Latte	$ 8
Iced Caramel	$ 9
Iced Hazelnut	$ 9
Iced Vanilla	$ 9

PRICES ARE SUBJECT TO 15% SERVICE CHARGE AND 12% GOVERNMENT TAX

CÓCTELES

CARIBBEAN

BY THE GLASS/BY THE PITCHER

BAHAMA MAMA $ 16 $ 78
151 Rum, dark rum, light rum, lemon juice,
orange juice, pineapple juice, grenadine
…

GOOMBAY SMASH $ 16 $ 78
Gold rum, coconut liqueur, pineapple juice,
lemon juice
…

PLANTERS PUNCH $ 16 $ 78
Gold rum, orange juice, pineapple juice,
angostura bitters, grenadine
…

YELLOW BIRD $ 16 $ 78
Light rum, banana liqueur, galliano liqueur,
orange juice, pineapple juice, lemon juice
…

RUM RUNNER $ 16 $ 78
151 Rum, Gold rum, blackberry liqueur,
crème de banana, pineapple juice,
orange juice, grenadine
…

CERVEZA

BEER

MEXICAN

Dos Equis … $ 8
Dos Equis Ambar … $ 9
Bohemia … $ 9
Tecate … $ 9
Carta Blanca … $ 9
Sol … $ 9
Corona Extra … $ 9
Modelo Negro … $ 11
Victoria … $ 11
Pacifico Clara … $ 11

BAHAMIAN

Kalik … $ 8
Kalik Gold … $ 8
Kalik Light … $ 8
Kalik Light Platinum … $ 8
Pirates … $ 8
Sands … $ 8
Sands Light … $ 8

MEXICAN COCKTAILS

by the glass — by the pitcher

THE ANTI-OXIDANT
$ 16 $ 78
Lemongrass & cucumber infused silver tequila, lemon juice, agave syrup, St. Germain, cucumber soda water

MARGARITA
$ 16 $ 78
Tequila blanco, lime juice, agave nectar, fruit of your choice on the rocks or blended

PIÑA COLADA
$ 16 $ 78
Pineapple juice, coco lopez, white rum or dark rum

EL MIREY
$ 16 $ 78
Bourbon, tepache, lime juice, angostura bitters, orange twist

MICHELADA
$ 16 $ 78
Mexican beer, tomato juice, lime juice, Worcestershire sauce, soy sauce, hot sauce

CHARRO NEGRO
$ 16 $ 78
Tequila, lime juice, coke

OJO ROJO
$ 16 $ 78
Mexican beer, lime juice, clamato juice, tabasco sauce, salt

PALOMA
$ 16 $ 78
Tequila, lime juice, grapefruit soda

SABOR AMOR
$ 16 $ 78
Tequila blanco, cilantro chile and pineapple sangrita

CHIQUITA PERO PICOSA
$ 16 $ 78
Jalapeño, lime juice, tequila reposado or blanco, agave or simple syrup

MEZCAL MULE
$ 16 $ 78
Mezcal, lime, ginger beer

CHIQUITA BONITA
$ 16 $ 78
Tequila blanco, mint, cucumber, lime juice, agave, salt

EL FANCY
$ 16 $ 78
Aperol, prosecco, splash of soda, orange peel

TEQUILA

by the glass

BLANCO

Espolòn Blanco ..... $ 12
Herradura Blanco ..... $ 12
Don Julio Blanco ..... $ 13
Casamigos Blanco ..... $ 15
Matatena Spirits Mucha Liga Blanco .. $ 25
Casa Dragones Blanco ..... $ 35

SILVER

Tequila Ocho Plata ..... $ 12
Clase Azul Plata ..... $ 34

REPOSADO

Cazadores Reposado ..... $ 11
Espolòn Reposado ..... $ 12
Herradura Reposado ..... $ 14
Don Julio Reposado ..... $ 14
Casamigos Reposado ..... $ 16
Tequila Ocho Reposado ..... $ 16
Matatena Spirits Mucha Liga
Reposado ..... $ 28

JOVEN

Casa Noble Tequila Joven
Special Reserve ..... $ 16
Casa Dragones Joven ..... $ 78

AÑEJO

Cazadores Añejo ..... $ 13
Herradura Añejo ..... $ 14
Don Julio Añejo ..... $ 16
Tequila Ocho Añejo ..... $ 18
Casamigos Añejo ..... $ 18
Tequila Ocho Single Barrel Añejo .... $ 21
Don Julio 1942 ..... $ 28
Matatena Spirits Mucha Liga Añejo ... $ 30
Tequila Ocho Extra Añejo ..... $ 31
Herradura Selección Supremo ..... $ 49
Clase Azul Añejo ..... $ 94

EXTRA AÑEJO

Jose Cuervo Reserva de la Familia .... $ 60
Partida, Elegante Extra Añejo ..... $ 95
Casa Noble Tequila Añejo Alta
Belleza ..... $ 165

MEZCAL

by the glass

REPOSADO

Ilegal Mezcal
Reposado $ 16

Don Amado
Mezcal Reposado
$ 16

Mezcal Delirio de
Oaxaca Reposado
$ 20

Mina Real Mezcal
Reposado $ 22

JOVEN

Gracias A Dios
Espadín Joven
$ 14

Ilegal Mezcal
Joven $ 15

Creyente Joven $ 18

Gracias A Dios
Mezcal Tobalá
Joven $ 25

RÚSTICO

Don Amado
Mezcal Rústico $ 18

AÑEJO

Ilegal Mezcal Añejo $ 19
Amarás Mezcal Cupreata $ 19
Don Amado Mezcal Añejo $ 21
Gracias A Dios Tepextate $ 25
Don Amado Mezcal Pechuga $ 25

WINE

WHITE WINE — by the glass

Bouchard, Père et Fils, Mâcon Lugny, France	$ 15
Livio Felluga Friulano, Italy	$ 18
Beyond, Sauvignon Blanc, South Africa	$ 19
Oyster Bay, Chardonnay, New Zealand	$ 19

ROSÉ WINE

Miraval, France	$ 17
Demorgenzon Cabernet Rose, South Africa	$ 20

RED WINE

Louis Martini, Cabernet Sauvignon, USA	$ 16
Coppola Diamond, Merlot, USA	$ 18
MD Vinos, Syrah, Mexico	$ 21
Wild Hourse, Pinot Noir, USA	$ 45

BUBBLES & WINE

CHAMPAGNE

	by the GLASS	by the BOTTLE
Veuve Clicquot, Brut, France	$ 38	$ 223
Veuve Clicquot, Rosé N/V, France	$ 42	$ 247
Veuve Clicquot, Rosé 2008, France	$ 52	$ 304

SPARKLING WINE

Fantinel One & Only, Italy	$ 11	$ 54
Louis Picamelot, Blanc de Blanc, France	$ 12	$ 57

WHITE WINE — by the bottle

Oyster Bay, Chardonnay, New Zealand	$ 59
Bouchard, Père et Fils, Mâcon Lugny, France	$ 71
Livio Felluga Friulano, Italy	$ 88
Beyond, Sauvignon Blanc, South Africa	$ 96
Maciel, Vino de Luna, Chardonnay, Mexico	$ 105
Lechuza, Chardonnay Stainless Steel, Mexico	$ 115

ROSÉ WINE — by the bottle

Miraval, France	$ 85
Demorgenzon Cabernet Rose, South Africa	$ 96

RED WINE — by the bottle

Fratelli Pasini, Tempranillo-Cabernet, Mexico	$ 45
Maciel, Orbita, Merlot-Syrah, Mexico	$ 46
Valle de Tintos, Cabernet-Merlot, Mexico	$ 50
El Cielo, Merlot, Mexico	$ 56
Casta de Vinos, Cardon, Syrah-Cabernet-Mourvèdre, Mexico	$ 56
Naui, Cabernet-Syrah-Nebbiolo-Merlot, Mexico	$ 57
Valmar, Cabernet Sauvignon, Mexico	$ 59
San Rafeal, Supertoscano, Cabernet-Syrah-Nebbiolo-Merlot, Mexico	$ 71
Lechuza Amantes, Mexico	$ 71
Maciel, Alba, Cabernet Sauvignon, Mexico	$ 73
Louis Martini, Cabernet Sauvignon, USA	$ 77
Maciel, Vía Láctea, Merlot, Mexico	$ 78
Legado Sais, Don Renato, Cabernet-Tempranillo, Mexico	$ 76
Relieve Vinicola, Cabernet Sauvignon, Mexico	$ 76
Coppola Diamond, Merlot, USA	$ 88
La Carrodilla, Cabernet, Mexico	$ 97
El Cielo, Nebbiolo-Sangiovese, Mexico	$ 102
MD Vinos, Syrah, Mexico	$ 105
Lechuza, Cabernet Sauvignon, Mexico	$ 115
Lechuza, Nebbiolo, Mexico	$ 115
F. Rubio, Reserva, Mexico	$ 122
Santo Tomás, Duetto, Mexico	$ 132
Wild Hourse, Pinot Noir, USA	$ 224