COSTA

MI CASA ES TU CASA

COASTAL MEXICAN

ALMUERZO *lunch menu*

ROSEWOOD BAHA MAR

ANTOJITOS

SMALL PLATES

HERB GUACAMOLE *(V)(Vegan)*
$21 tlayudas, mezcal and pineapple, pico de gallo

TACOS

SHRIMP TACO *(G) (D)* $37
flour tortilla, pickled cabbage, sour cream

LOBSTER TACOS *(D)(G)* $52
spiny lobster, black beans, avocado, chipotle mayo, flour tortilla

RIB EYE TACOS $45
blue corn tortilla, green tomatillo sauce

CHICKEN FLAUTAS *(D)* $32
sour cream, pickled, onion, panela cheese

COURGETTE QUESADILLAS $28
oaxaca cheese, corn tortilla

CEVICHES Y ENSALADAS

Ceviches & Salads

AGUACHILE DE CAMARON $32
wild shrimp, cucumber, onion, avocado, guajillo sauce

MOLCAJETE SALAD *(V)(Vegan)* $21
pickled cabbage, jasmine rice, black beans, hominy, avocado

SCORCH CONCH XNIPEC $28
tomato, onion, habanero, avocado puree

TUNA TOSTADA $32 (G) (N)
Sinaloa Style
cucumber, onion, avocado, jalapeño aioli

COSTA CAESAR SALAD *(G) (D)(Vegan)* $22
romaine, parmigiano-reggiano, crouton
Vegan Option : without cheese

ADD - ONS
fish $22 | shrimps $22 | chicken $18 | skirt steak $25

PLATO FUERTE

Main Course

ROASTED CHICKEN, SPICY MOLE NEGRO
$32 couscous, radish and avocado salad

WAGYU SHORT RIB BIRRIA $46
flour tortilla, guajillo chile, lime

PESCADO VERDE *(D)* $44
striped bass, mojo verde, herb salad

CHORIZO "NACHOS" *(G) (D)* $30
tlayuda chips, black beans, oaxaca cheese, salsa mexicana, guacamole and sour cream

GRILLED ZUCCHINI *(V) (N) (Vegan)* $32
Creamy feta cheese, pistachio, chilli, fennel
Vegan Option : without cheese

MI CASA ES TU CASA

COASTAL MEXICAN CUISINE

PARA ACOMPAÑAR

SIDES

JASMIN RICE *(G)*

BRUSSELS SPROUT & MOLE *(V) (Vegan)*

SWEET POTATO & CHIPOTLE HONEY *(V) (Vegan)*

$12

DULCES

SWEETS

PALETAS $12
chocolate or strawberry or tropical fruit

TRADITIONAL CHURROS *(G)(D)(N)* $12
cajeta, chocolate sauce

FRUTA FRESCA $12
fresh fruits of the day

Vegan Options (V) Vegetarian (G) Contains Gluten (D) Contains Dairy (N) Contains Nuts

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 10% VAT.

CENA *dinner menu*

ROSEWOOD BAHA MAR

ANTOJITOS

SMALL PLATES

HERB GUACAMOLE *(V) (Vegan)* $21
tlayuda, mezcal and pineapple, pico de gallo

MOLOTE DE PLATANO *(V) (G) (D) (Vegan)* $22
plantain, oyster mushroom, fresh cheese, roasted pepper sauce, panela cheese, sour cream
Vegan Option : without cheese and sour cream

QUESO FUNDIDO *(V) (G) (D)* $28
chorizo, cheese, roasted tomato sauce

LOS TACOS

CHICKEN FLAUTAS *(D)* $32
sour cream, pickled onion, panela cheese

MAHI MAHI TACOS *(G) (D)* $40
flour tortilla, mango salad, spicy avocado mayo

SHORT RIB BIRRIA TACO $42
corn tortilla, dried chillies, Oaxaca cheese

LOBSTER TACOS *(G) (D)* $52
spiny lobster, black beans, grilled avocado

PLATO FUERTE

Main Courses

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

GRILLED ZUCCHINI WITH SHRIMP *(N) (D)* (Vegan) $48
creamy feta cheese, pistachio, chilli and fennel *Vegan Option : without cheese and shrimp*

MIXIOTE DE PESCADO *(D)* $ 52
halibut, chayote, potato, mole verde

DRY AGED ANGUS PRIME RIB EYE (12oz) $80
chilli potato, black pepper reduction

SPICY LOBSTER ENCHILADAS *(D)* $58
cotija cheese, green onions, sour cream

ROASTED CHICKEN, SPICY MOLE NEGRO $32
couscous, radish and avocado salad

GRILLED LAMB CHOPS $64
salsa macha, eggplant, peanuts

DULCES

SWEETS

TRADITIONAL MEXICAN CHURROS *(G) (D) (N)* $12
cajeta & chocolate sauces

TRES LECHES *(G) (D)* $12
vanilla cream, fresh berries

BASQUE CHEESECAKE *(G) (D) (N)* $12
crustless, creamy cheesecake, vanilla ice-cream

ICE CREAMS & SORBETS $12
strawberry, chocolate, vanilla
mango, raspberry

(V) Vegan Options (V) Vegetarian (G) Contains Gluten (D) Contains Dairy (N) Contains Nuts

MI CASA ES TU CASA

COASTAL MEXICAN CUISINE

CEVICHES Y ENSALADAS

CEVICHES & SALADS

ROASTED PEAR & FETA SALAD *(V) (Vegan)* $25
mix greens, hibiscus vinaigrette
Vegan Option : without cheese

TUNA SINALOA STYLE *(N)* $32
cucumber, avocado, onion, jalapeño alioli

OCTOPUS XNIPEC $38
tomato, habanero, onion, avocado puree

BAY SCALLOPS CEVICHE *(V)* $25
macha sauce, cucumber, peanuts

ACOMPAÑAMIENTOS

SIDES

BRUSSELS SPROUTS & MOLE *(V) (Vegan)* $12

JASMINE RICE *(V) (Vegan)* $12

BLACK BEANS $12

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COSTA
COASTAL MEXICAN

$95

(per person, exclusive of VAT & Gratuity)

-Family Style-

FIRST COURSE

GUACAMOLE
onion, cilantro, lime

BAY SCALLOPS CEVICHE
macha sauce, cucumber, peanuts

SECOND COURSE

SHORT RIB BIRRIA TACO
corn tortilla, dried chillies, Oaxaca cheese

ROASTED CHICKEN, SPICY MOLE NEGRO
couscous, radish and avocado salad

GRILLED ZUCCHINI WITH SHRIMP
creamy feta cheese, pistachio, chilli and fennel

DESSERT

TRADITIONAL MEXICAN CHURROS
cajeta & chocolate sauces

ROSEWOOD
BAHA MAR
NASSAU

COSTA
COASTAL MEXICAN

$105

(per person, exclusive of VAT & Gratuity)

-Family Style-

FIRST COURSE

GUACAMOLE
onion, cilantro, lime

QUESO FUNDIDO
chorizo, cheese, roasted tomato sauce

TUNA SINALOA STYLE
cucumber, avocado, onion, jalapeño alioli

SECOND COURSE

MAHI MAHI TACOS
flour tortilla, mango salad, spicy avocado mayo

MIXIOTE DE PESCADO
halibut, chayote, potato, mole verde

ROASTED CHICKEN, SPICY MOLE NEGRO
couscous, radish and avocado salad

BRUSSELS SPROUTS & MOLE

DESSERT

TRES LECHE STRIFLE
vanilla cream, berries compote

ROSEWOOD
BAHA MAR
NASSAU

COSTA
COASTAL MEXICAN

$125

(per person, exclusive of VAT & Gratuity)

-Family Style-

FIRST COURSE

GUACAMOLE
onion, cilantro, lime

ROASTED PEAR & FETA SALAD
mix greens, hibiscus vinaigrette

TUNA SINALOA STYLE
cucumber, avocado, onion, jalapeño alioli

SECOND COURSE

SHORT RIB BIRRIA TACO
corn tortilla, dried chillies, broth

MIXIOTE DE PESCADO
halibut, chayote, potato, mole verde

SPINY LOBSTER ENCHILADAS
cotija cheese, chorizo, green onions, sour cream

BRUSSELS SPROUTS & MOLE

DESSERT

TRADITIONAL MEXICAN CHURROS
cajeta & chocolate sauces

ROSEWOOD
BAHA MAR
NASSAU