

OMNI RESORTS®

puerto aventuras | mexico

STARTERS

Variety of Mexican Appetizers \$185.00

Quesadillas, beef chimichangas, chicken tostadas, and stuffed jalapeño peppers served with delicious regional sauces

Guacamole \$95.00

Panuchos Yucatecos (From Yucatan) \$110.00

The traditional corn tortilla, served with chicken, cabbage, purple onion and xnipec salsa (regional maya salsa)

Shrimp Tostadas \$120.00

Fried corn tortilla covered with shrimp, refried beans, avocado, coriander, onion and light touch of mayonnaise

Cheese Fondue Choriqueso \$ 105.00

Delicious cheese melted with chorizo served with flour and corn tortillas

SALADS

Tulum \$110.00

Watercress, red onion, tomato wedges, and diced avocado, with a chaya and habanero vinaigrette

Chicken Itza \$110.00

Fresh tomato, corn and panela cheese on lettuce leaves, with a delicious vinaigrette of chipotle chili

Xcaret \$110.00

Fresh chaya leaves, tangerine and tomato wedges, and pistaccio with a delicious honey vinaigrette

SOUPS

Lime Soup \$80.00

"The Authentic Recipe From Yucatan"

Chicken soup with lime, accompanied with crispy tortilla strips

Tortilla Soup "Azteca" \$80.00

Delicious tomato and chicken broth accompanied with tortilla strips, fresh cheese, sour cream, avocado and pasilla chili

Cream of Black Bean Soup \$80.00

With Grandma's authentic recipe.

MEXICAN SPECIALITIES

Aztec Fish Fillet \$245.00

Grouper fillet prepared with an ancient Mayan Emperor's recipe, accompanied with Mexican rice.

Shrimp "Hacienda Teya" \$330.00

with garlic butter and ranchera sauce, accompanied with rice and vegetables

Xcatic Fish Fillet \$245.00

Fish fillet wrapped in banana leaf with a creamy xcatic pepper sauce, accompanied with Mexican rice.

Caribbean Shrimp \$330.00

Flambé Jumbo Shrimps with brandy, pineapple, mango, peach and purple onion

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MEXICAN SPECIALITIES

Cochinita Pibil \$200.00

The Yucatan's famous dish of shredded pork, accompanied with our delicious "xnipec regional" salsa

"Ixcatlic" Stuffed Pepper \$230.00

Ixcatlic peppers with mixed seafood over Mexican rice covered with a delicious corn sauce

Pork Loin "Poc Chuc" \$230.00

Grilled pork loin, marinated with regional spices served with grilled tomatoes

Chicken Enchiladas \$ 150.00 (Green Or Red Tomato Sauce)

Accompanied with Mexican rice and refried beans

Shrimps "El Xenote" \$ 330.00

Shrimp wrapped in chaya leaf, with tamarind sauce accompanied with corn puree

Grouper "Tikin Xic" \$245.00

Fresh Grouper fillet marinated with Mayan spices, wrapped in banana leaf, accompanied with Mexican rice

Beef Fillet "Xtabentun" \$440.00

Covered with our exquisite sauce of the Mayan liquor "Xtabentun" accompanied with grilled nopal cactus and potato with chorizo

Mexican Plate \$230.00

Broiled skirt steak accompanied with quesadillas, tacos, guacamole, rice and beans

Fajitas

served with flour and corn tortillas, refried beans, guacamole, and salsa

Chicken	\$185.00
Beef	\$195.00
Shrimp	\$250.00
Mixed (Chicken, Beef And Shrimp)	\$220.00

INTERNATIONAL KITCHEN

Shrimp Canelloni \$220.00

Fresh canelloni stuffed with shrimp and spinach on a bed of tomato sauce, topped with white sauce and smothered in cheese

Chicken Parmigiana \$230.00

Fried breast of chicken encrusted with fresh grated parmesan, accompanied with rice and vegetables

"Chilaquil" Chicken \$230.00

Chicken breast stuffed with panela cheese, tortilla and hot pepper with green tomato sauce, accompanied with panela cheese and with grilled nopal cactus

Salmon Au Basil Sauce \$260.00

Fresh salmon in a light basil sauce, accompanied with rice and vegetables

Mahi Mahi \$245.00

with Meuniere Sauce, accompanied with rice and vegetables

Prime Rib au Juice \$490.00

Broiled, accompanied with stuffed potato and vegetables wrapped with bacon.

New York Steak \$440.00

Broiled, accompanied with mashed potato and vegetables wrapped with bacon.

Beef Medallions with Black Pepper Sauce \$330.00

Accompanied with mashed potato and vegetables

Prices are in Mexican pesos and include tax