









APPETIZERS




前菜


TSUMETAÍ


CRISPY RICE (80 GR)     **\$550**
Salmon tartar / crispy rice / spicy mayonnaise / fish roe / chives / eel sauce

GREEN CURRY CEVICHE (140 GR)  **\$675**
Catch of the day / mango / basil / avocado / cucumber / red onion



TUNA TATAKI TOSTADA    **\$720**
Mashed avocado / escabeche sauce / tuna tartar



AGAVE AZUL BEEF TARTAR    **\$590**
Beef / red onion / capers / Dijon mustard / chives / bone marrow butter




SPICY MANGO SALAD  **\$540**
Yuzu / mango / jicama / serrano pepper / cucumber / ginger

OCTOPUS TAQUITOS  **\$750**
Grilled octopus / pickled veggies / romaine lettuce / avocado / mussel sauce




ATATAKAI





EDAMAME "LOCO"   **\$380**
Garlic / chili flakes / soy sauce / lime and bonito flakes



ROASTED CAULIFLOWER "AL PASTOR"   **\$480**
Adobo pastor / onion / spicy mayonnaise / roasted pineapple / ginger and guacamole sauce

ROCK SHRIMPS (160 GR)    **\$640**
Spicy mayonnaise / sriracha salsa

MUSHITA CRAB BUNS (65 GR)   **\$675**
Soft shell crab / steamed buns / pickled cucumbers / onion and miso chipotle

LOBSTER MONEY BAG    **\$1180**
Lobster / ginger / jicama / lemongrass / mushrooms & soy sauce reduction

CLAMS & EEL CROQUETTE     **\$680**
Eel / clams / chives / eel sauce / habanero mayonnaise

YUZU MUSSELS   **\$850**
Sautéed mussels / black beans / local sausage / red onion / garlic / yuzu / ginger

Partners In Provenance

Rosewood's Partners in Provenance commitment is borne out of a respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality food. Rosewood Mayakoba partners with local farms and purveyors to provide guests with fresh, seasonal products throughout the year. The overall concept places emphasis on maintaining a seasonal and diverse menu featuring local produce and supporting the Yucatan's growers and fish farmers such as Seafood Watch, Pesca con Futuro, Mestiza de Indias, Café ICTZE and local free range eggs.













MAIN COURSES

メインコース

ROASTED FISH "A LA PLANCHA" (220 GR)  	\$930
Edamame / local beans / spicy soy-lemon vinaigrette / fresh herbs	
SHRIMP & TAMARIND   	\$700
Zucchini / carrot / soy / sprouts / scallions / tamarind sauce / peanuts & rice noodles	
BRAISED SHORT RIB	\$800
Kakiage potato / tomatillo salad / jicama / brown panela sugar	
"ROU JIA MO" PORK BELLY (250 GR)  	\$585
Braised pork belly / xcatik sauce / onion / spicy mustard sauce	
CHILLI BEEF (200 GR)  	\$930
Grilled rib-eye / spicy Korean BBQ sauce / chuka soba noodles / asparagus / napa cabbage	
ROBATAYAKI 	\$680
Beef, shrimp, chicken and veggie "satay" / fried rice / sautéed noodles / vegetables	
VEGGIE YAKIMESHI  	\$510
Fried rice / vegetables / organic egg	

DESSERTS

デザート

CITRUS TARTLET   	\$320
Citrus cream / lychee / mandarin / raspberry sorbet	
COCONUT STICKY RICE  	\$280
Vegan chocolate sphere / coconut sticky rice / mango and passion fruit compote / lemongrass / ginger / caramelized sesame seeds, coconut sorbet	
MATCHA AND GINGER DUO   	\$490
Matcha and ginger marmalade cheesecake / lemon grass cream / raspberry pearls / chocolate ice-cream	
FROZEN YOGHURT MACAROONS  	\$306
Macaroons filled with yoghurt cream	

 PEANUTS  CRUSTACEAN  GLUTEN  MUSTARD  EGG  SULFITES  SHELLFISH  LUPINS  SESAME  FISH  NUTS  CELERY  SOY  DAIRY  VEGETARIAN

Consuming raw or under cooked products increases the risks of foodborne illness.
All prices are in mexican pesos . Taxes are included (VAT).



SUSHI ROLLS

巻き寿司

TUNA DUO (50 GR)  	\$800
Sliced spicy tuna from Baja / avocado / jicama / tuna / chives / ponzu sauce	
KAMPACHI SERRANO (50 GR)  	\$790
Spicy shrimps / avocado / Baja tail / spicy aioli / serrano chili / cucumber	
SUMMER ROLLS 	\$490
Apple / plantain tempura / shiitake / avocado	
OAXACA ROLLS   	\$696
Eel (12gr) / plantain / breaded shrimp (45 gr) / jicama / avocado	
SALMON TARTARE (50 GR)   	\$750
Tobikko / sesame seeds / breaded shrimp / jicama / avocado / chives / serrano chili	
LOBSTER ROLLS   	\$2100
Lobster tail salad / shrimp / avocado / fish roe / spicy mayonnaise / chives	
KING CRAB ROLLS  	\$2780
King crab / avocado / cucumber / chives / mint	
WAGYU ROLLS	\$2350
Beef wagyu / foie gras / oyster mushrooms / asparagus / miso butter	

NIGIRIS & USUZUKURI

握り & 薄い

NIGIRIS (TWO PIECES) (24 GR)  	\$500
Tuna / salmon / stripe bass / kampachi / octopus or shrimp	
USUZUKURI	\$790
(Ponzu, chives, sesame seed, serrano chili)	
Tuna	
Salmon	
Catch of the day	

														
PEANUTS	CRUSTACEAN	GLUTEN	MUSTARD	EGG	SULFITES	SHELLFISH	LUPINS	SESAME	FISH	NUTS	CELERY	SOY	DAIRY	VEGETARIAN

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