

# Coral Grill

## TO SHARE...

<b>Guacamole Coral</b> Fresh Cheese, Pico de Gallo Sauce and Pork Rind	<b>\$10</b>
<b>Teriyaki Tuna Tostadas</b> Roasted Habanero, Creamy Avocado, Cilantro and Mango "Xnipec"	<b>\$13</b>
<b>Yellow Ceviche with Fish or Shrimp</b> Marinated with Lemon, Guava, Red Onion, Scallions & Local Orange Zest	<b>\$13</b>
Fish	<b>\$16</b>
Shrimp	<b>\$17</b>
<b>La Marea Ceviche</b> Octopus, Shrimp, Fish, Olive Oil, Red Onion, Jalapeño Pepper & Turnip	<b>\$17</b>
<b>Shrimp Aguachile</b> Marinated with Lime Juice, Coriander, Cucumber, Chive	<b>\$17</b>
<b>Scallops Tiradito</b> Avocado Milk Tiger, Cucumber, Red Onion, Habanero Oil	<b>\$17</b>
<b>Ceviche Trio</b> Chef, Ceviche Selection of the Day	<b>\$20</b>
<b>Soft Shell Crab</b> Crispy Crab with Recado Negro Tempura, Sour Cucumber & Habanero Aioli Salad	<b>\$17</b>
<b>Ajillo Octopus Taco's</b> Served in Corn Tortilla, Creamy Avocado, Radish, fried Leek & Coriander Leaf	<b>\$18</b>
<b>Nachos with Chilli Beans</b> Corn Chips, Chilli Beans, Cheese Sauce, "Pico de Gallo", Guacamole, Pickled Jalapeño and "Chorizo"	<b>\$13</b>
<b>Chicken</b>	<b>\$18</b>
<b>Steak</b>	<b>\$18</b>
<b>Shrimp</b>	<b>\$22</b>

## SALAD'S

<b>Spring Salad</b> Spinach, Arugula, Caramelized Peach, Plantain Chips, Ginger & Lemongrass Vinaigrette	<b>\$14</b>
<b>Citrus Salad</b> Lettuce, Watercress, Orange & Grapefruit Supremes, Avocado with Agave Honey & Chia Vinaigrette	<b>\$14</b>
<b>Beetroot Salad</b> Avocado, Orange, Hazelnut, Aged Balsamic & Olive Oil	<b>\$14</b>
Add your Protein Choice:	
<b>Shrimp</b>	<b>\$10</b>
<b>Tuna</b>	<b>\$10</b>
<b>Chicken</b>	<b>\$6</b>

## SOUP

<b>Lime Soup</b> Chicken Broth, Aromatized con Lime & Oregano, Fresh Cheese & Avocado	<b>\$12</b>
<b>Tortilla Soup</b> Served with Avocado & Fresh Cheese	<b>\$12</b>
<b>Cold Cucumber Soup</b> Cucumber, Fennel & Lime	<b>\$12</b>

## MAIN COURSE

<b>Quesadillas</b> Corn Tortillas, Filled with Quesillo, Shrimp, Flank Steak & Chicken with Guacamole and Black Beans	<b>\$17</b>
<b>Fish Tacos</b> Pico de Gallo with Tomatillo, Pineapple & Habanero Alioli	<b>\$15</b>
<b>Shrimp Baja Style Tacos</b> White Cabbage, Chipotle Mayonnaise & Mexican Sauce	<b>\$19</b>
<b>Catch of the Day</b> Pan Seared Fish Fillet, Confit Heirloom Tomatoes, Green Pipian	<b>\$22</b>
<b>Cajun Chicken "Burrito"</b> Chicken Breast with Cajun, Arugula, Sautéed Onions, Dijon Mustard Aioli	<b>\$15</b>
<b>Beef Hamburger</b> Brioche Bread with Chia, Cheddar Cheese, Arugula, Fried Leek & French Fries	<b>\$20</b>
<b>Shrimp Hamburger</b> Brioche, Greens, Tomato, Onion, Tartar Sauce	<b>\$24</b>
<b>Breaded Fish Po'Boy</b> Breaded Fish	<b>\$22</b>
<b>Roasted Chicken Breast</b> Potato Puree and Organic Vegetables	<b>\$18</b>
<b>Grilled Seafood</b> Shrimp, Scallops, Mussel, Octopus, Catch of the Day, Garden Vegetables Rice	<b>\$40</b>

## PIZZA

<b>Margarita</b> Pomodoro Sauce, Heirloom Tomatoes, Fresh Mozzarella, Basil	<b>\$22</b>
<b>Mushroom</b> Sour Cream, Wild Mushroom, Red Onion, Guajillo, Smoked Provolone, Chive & Truffle Oil	<b>\$24</b>
<b>Short Rib</b> Pomodoro Sauce, Short Rib, Pepperoncini, Blue Cheese, Mozzarella & Arugula	<b>\$24</b>
<b>BBQ Chicken</b> BBQ Sauce, Grilled Chicken Breast, Pineapple, Bacon, Mozzarella, Smoked Provolone	<b>\$26</b>
<b>Shrimp Pizza</b> Scallion, Guajillo and Mozzarella Cheese	<b>\$26</b>

## SIDE ORDERS

**\$6**

- ◆ Grilled vegetables
- ◆ Mexican Rice or White Rice
- ◆ French Fries
- ◆ Mixed Salad

**Prices in US Dollars 16% Tax & 15% service charge Not included**

At Viceroy Riviera Maya, we strive to meet the highest quality standards, however the consumption of uncooked food of animal origin could be harmful to your health and we leave that to your discretion  
Should you have any food allergy, please advise your server.