

## Cold Appetizer

### Soft Shell Crab Tostada

Tamarind, Chile Morita, Avocado, Radish, Cilantro, Lemon  
18

### Red Ceviche

Catch of the Day, Burnt Avocado, Chía, Cucumber, Guajillo Tiger's Milk  
18

### Scallops and Coconut Ceviche

Coconut Tiger's Milk, Avocado, Red Onion, Cilantro  
20

### Quinoa Salad

Jicama, Avocado, Palm Heart, Coconut Balsamic  
16

### Spicy Leaves

Arúgula, Watercress, Swiss chard, Caesar Dressing with Roasted Garlic, Parmesan Cheese  
14

### Iceberg Wedge Salad

Blue Cheese, Caramelized Pecans, Cherry Tomatoes, Red Onion, Xcatic Vinaigrette  
14

### Cactus Salad

Salt Cured, Tomatoes, Goat Cheese, Tortilla Powder  
14

## Hot Appetizer

### Oaxacan Tlayuda

Tlayuda with Foie Gras, Black Bean Puree, Tomatoes, Quesillo and Grasshoper Powder  
19

### Potato and Chorizo Tamal

Alioli, Pickled Onion, Potato Chips  
16

### Octopus Huarache

Roasted Octopus, Morita Sauce, Black Bean Puree, Greens  
18

### Melted Cheese

Black Chorizo, Flour Tortilla and Serrano Pepper  
16

### Fish Empanadas

Filled with Barbacoa Style Fish, Sour Cream, Shrimp Chintextle  
20

### Castacan Tacos

Pico de Gallo, Avocado, Cactus, Fresh Cheese, Pork Rind Sauce  
16

## Soup and Rice

### Coconut and Chicken

Coconut and Chicken Soup, Red Onion, Jalapeño Chili and Coriander  
13

### Shrimp Huatape

Shrimp, Chochoyotas and Epazote  
18

### Corn Smut Risotto

Squites and Parmesan  
18

Prices are in American Dollar Currency, 16% de IVA and 15% service charge will be added

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.

## Meat and Poultry

### Lamb with Peanut Mole

Rack of Lamb, Peanut Mole, Cauliflower, Olive Oil  
35

### Beef Tenderloin with Chichilo

Squash Salad  
46

### Confited Suckling Pig

With Black Bean Puree, Purslane and Tomato Salad  
44

### Kurobuta Poc Chuc

Korobuta Pork Chop, Yucca Puree, Pickled Red Onion ,Avocado  
34

### Duck Breast and Mole Manchamanteles

Pear, Peach, Apple  
42

### Slow Cooked Chicken Breast

Green Peppermint Mole, Organic Vegetables  
28

## Seafood

### Tabasco Style Catch of the Day

Coconut Milk, Hoja Santa, Peppermint, Plantain Chips  
34

### Zarandeado Style Fish

Talla Style or Beer and Ginger, Prickled Onion, Homemade Tortillas  
65

### Mussels

Brown Beer, Cilantro, Onion and Carrot, Bacon, Olives  
34

### Shrimp and Chiapas Cheese Raviolis

Red Pipian, Quelites  
32

### Peel Shrimp

Macadamia and Guajillo Sauce, Avocado  
44

### Scallops with Apple Puree

Apple Puree and Bacon  
32

\*Indicated selections are not included in the all-inclusive package has a supplement \$30 Charge

## Sides

❖ Guacamole	8	❖ Potato Puree	7
❖ Creamy Huazontle	7	❖ Fried Plantain	7
❖ Black Bean Puree	7	❖ Organic Sautéed Vegetables	12
❖ Spicy New Potatoes	7		

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