

ROYAL HIDEAWAY

Playacar

ENTRADAS FRIAS

Tiradito de salmón en salsa de maracuyá y mezcal

Salmon fresco y jícama cristalizada en reducción de maracuyá y mezcal regional, con cherrys orgánicos, cilantro criollo y cebollas cambray

SOPAS

Crema del día (Crema bicolor)

Salsa cremosa de tomate y crema de espinaca con croton a las finas hierbas

PLATO FUERTE

Pollo en salsa de vino tinto con chile guajillo, puré de camote y verduras asadas.

Roulle de pollo al vapor, en salsa guajillo y reducción de vino tinto, pure de camote dulce y verduras asadas al grill

Camarones al ajillo con quinoto

Quinoa tricolor al vapor con zanahoria, calabaza, espárragos, mantequilla y grano padano con camarones frescos en salsa ajillo (cebolla, ajo, limon y chile guajillo)

Rib eye steak + mashed potatoes and grilled vegetables

Rib eye angus con pure de papa rustico y vegetales al grill

POSTRES

Paleta de frutos rojos

Cremoso de frutos del bosque, bañado con chocolate blanco, *stroicer* de vainilla y frutos rojos.

Mousse de la abuelita

Tradicional de chocolate y canela glaseado con chocolate amargo *stroicer* de cocoa y helado de nuez.

Creme Brulée

Crema de vainilla y cítricos, flameado con caramelo y fruta de la temporada

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Cold Starters

Salmon *Tiradito* in Passion Fruit and Mezcal Sauce

Fresh salmon and candied jicama in a passion fruit and regional mezcal reduction, garnished with organic cherry tomatoes, local cilantro, and cambray onions

Soups

Soup of the Day (Bicolor Cream)

Creamy tomato sauce and spinach cream served with croutons infused with fine herbs

Main Dishes

Chicken in Red Wine Sauce with Guajillo Chili, Sweet Potato Purée, and Grilled Vegetables

Steamed chicken roulade in guajillo chili sauce with a red wine reduction, accompanied by a sweet potato purée and grilled vegetables

Garlic Shrimp with Quinoa

Tricolor quinoa steamed with carrots, zucchini, asparagus, butter, and Grana Padano cheese, served with fresh shrimp in garlic sauce (onion, garlic, lime, and guajillo chili)

Rib eye steak + mashed potatoes and grilled vegetables

Angus rib eye served with rustic mashed potatoes and grilled vegetables

Desserts

Red Fruit Popsicle

A creamy red berry dessert coated in white chocolate, served with vanilla crumble and red fruits

Grandma's Chocolate Mousse

Traditional chocolate mousse with hints of cinnamon, glazed with dark chocolate, topped with cocoa crumble, and served with walnut ice cream

Crème Brûlée

Vanilla and citrus custard, caramelized with a flame, and garnished with seasonal fruit