THE ELEPHANT AND THE BUTTERFLY

DINNER MENU

THE FOOD THAT SIMPLY WANTS TO BE LOVED.

THEY WERE KNOWN AS THE ELEPHANT AND THE BUTTERFLY - ALTHOUGH HER FATHER CALLED HER DOVE.

WHEN SHE DIED MORE THAN 40 YEARS AGO, SHE LEFT BEHIND HUNDRED AND FIFTY SMALL PAINTINGS, A THIRD OF WHICH ARE CLASSIFIED AS SELF PORTRAITS.

HE WAS DIEGO RIVERA AND SHE WAS FRIDA KAHLO.



THE ELEPHANT AND THE BUTTERFLY - AN EXPERIENCE INFUSED WITH THE IRRESISTIBLE HEAT, COLORS AND PASSION OF MEXICO'S GREATEST ARTISTS, AND THEIR LOVE STORY.

THEIR LIVES IGNITED THE SENSE OF MANY AND INSPIRED THE IMAGINATION OF GENERATIONS. THEIR LOVE WAS CAPTIVATED BY THE CONTRAST BETWEEN THEM AND THEIR PRICKLY LOVE.

FOOD IN THE ELEPHANT AND THE BUTTERFLY IS THE EXPRESSION OF THIS LOVE.

FOOD THAT SIMPLY WANTS TO BE LOVED

ROOTED IN MEXICO AND INSPIRED BY LATIN AMERICAN NATIONAL CUISINES, ELEPHANT AND THE BUTTERFLY IS A DREAMSCAPE VISION OF PAN-LATIN FLAVORS.

A SLIGHTLY UNREAL VERSION OF REALITY, THIS RESTAURANT AIMS TO HIGHLIGHT HE CONTRACT THROUGH BIG FLAVORS DELIVERED IN A DELICATE MANNER.

CASUAL BUT WITH A STYLE CODE THAT DENOTES COMMITMENT. POLAR ELEMENTS OF RUSTICITY AND SOPHISTICATION, AS IN AN ELEPHANT AND THE BUTTERFLY, CO-EXISTING IN CELEBRATION WITH THE RHYTHM OF COLORS, TASTE AND STYLE, BECOMING THE FOOD THAT SIMPLY WANTS TO BE LOVED.

VEGAN SPECIALS

GUACAMOLE
CREAMY AVOCADO WITH A BURST OF UNIQUE FLAVORS, ALL SERVED WITH CORN TORTILLA CHIPS

CLASICO — 30
FILLED WITH ONIONS, JALAPEÑO CHILI, CORIANDER, LIME AND TOMATOES

HABANERO — 30
HOLY GUACAMOLE, *CAREFUL, THIS IS NOT FOR THE FAINT-HEARTED! ROASTED HABANERO CHILI GUACAMOLE FILLED WITH HEAT AND FLAVORS, TOPPED WITH FRIED LEEKS, CORIANDER LEAVES, RED ONION AND GARLIC CONFIT

CEVICHES
FRUITS AND VEGETABLES MARINATED IN CITRUS JUICE, ALL SERVED WITH CORN TORTILLA CHIPS

BANANA CEVICHE — 20
TOSSED WITH A BLEND OF RED ONIONS, CORIANDER LEAVES, LIME, BLACK SESAME SEEDS AND RED RADISH

CAULIFLOWER — 20
TOSSED WITH A BLEND OF BLANCHED CAULIFLOWER, CORIANDER LEAVES, ONIONS, TOMATOES, CUCUMBERS, JALAPEÑO CHILI, CASHEW NUTS AND AVOCADO, TOPPED WITH SMOKY MACHA SALSA

TACOS
3 PIECES OF SOFT FLAT CORN TORTILLAS

VEGAN — 20
FILLED WITH SAUTÉED SEASONAL VEGETABLES AND BLACK BEANS, TOPPED WITH PICO DE GALLO SALSA

MUSHROOMS BIRRIA — 20
THE CLASSIC BIRRIA FOR VEGGIES FILLED WITH KING OYSTER MUSHROOM MARINATED IN A SPICY AROMATIC STEW WITH ONIONS, CORIANDER AND RADISH

SIGNATURE DISHES

*T-BONE — 80
GRILLED AMERICAN T-BONE STEAK SERVED WITH BURNT TORTILLA SAUCE, CHIMICHURRI, SWEET POTATOES, ASPARAGUS, SWEET ONIONS, CHERRY TOMATOES AND BEEF AU JUS
*Additional charge of $25.00 applies for guest on meal plans (Half Board, Full Board and All-Inclusive), whilst the regular price applies for guests on Bed and Breakfast meal plan.

PUERTO NUEVO-STYLE "WHOLE MALDIVIAN LOBSTER" — 100
WORLD-FAMOUS FRIED LOBSTER INSPIRED BY PUERTO NUEVO, THE "LOBSTER CAPITAL OF BAJA" SEASONED TO PERFECTION, PAIRED WITH MEXICAN RED RICE, REFRIED BEANS, MELTED BUTTER AND SERVED WITH A SIDE OF SALAD AND FLOUR TORTILLAS.
*Additional charge of $45.00 applies for guest on meal plans (Half Board, Full Board and All-Inclusive), whilst the regular price applies for guests on Bed and Breakfast meal plan.
*This is cooked to order, please anticipate a waiting time of 45-60 minutes once order is placed. To enhance your dining experience, pre-order is rocmmended to minimise waiting time. Enjoy the appetizers first while waiting!
This dish is not included in any meal plan.

TIRADITO
LATINO-INSPIRED SASHIMI IN A SPICY SAUCE

TUNA — 26
SEASONED WITH SOY TAMARIND, SCALLIONS, SESAME SEEDS, SERRANO CHILI, CUCUMBERS, RED ONIONS, FRIED LEEKS AND TONKA BEANS

SALMON — 36
SEASONED WITH MANGO AND PASSION FRUITS, SERRANO CHILI, BLACK CHILI SALT, CORIANDER LEAVES, RADISH, RED ONIONS AND CUCUMBERS

STARTERS

GUACAMOLE
CREAMY AVOCADO WITH A BURST OF UNIQUE FLAVORS, ALL SERVED WITH CORN TORTILLA CHIPS

MEXA — 30
A TRIBUTE TO VIBRANT MEXICAN COLORS FILLED WITH CREAMY REQUESÓN CHEESE, CHIPS, POMEGRANATE, SERRANO CHILI AND CORIANDER LEAVES

CRAB — 36
FILLED WITH CHIPOTLE PEPPERS, RED ONIONS, JALAPEÑOS, TOMATOES AND CORIANDER LEAVES, TOPPED WITH WHITE CRAB MEAT, FRIED SOFT SHELL CRAB AND TOBIKO

CEVICHE
DICED CUBES OF MARINATED RAW FISH AND SEAFOOD IN A TANGY CITRUS JUICE AND SEASONINGS

MEXICANO — 28
CLASSIC MEXICAN-INSPIRED CEVICHE SNAPPER INFUSED WITH LIME, TOMATOES, ONIONS, CORIANDER, CHOPPED SERRANO CHILI AND AVOCADO

PERUANO — 28
SNAPPER MARINATED IN REFRESHING PERUVIAN LECHE DE TIGRE, COMPLEMENTED WITH CRISPY RED ONIONS, CORIANDER, TOASTED CORN, LETTUCE AND YUCCA CHIPS

SEAFOOD — 34
SHRIMPS AND OCTOPUS MARINATED IN A FLAVORFUL BLEND OF CHIPOTLE, ONION TOMATO JUICE, GREEN BELL PEPPER AND AVOCADO, GARNISHED WITH FRESH CORIANDER

TÁRTARA
FINELY CHOPPED RAW FISH SEASONED WITH SPICES

YELLOWFIN TUNA — 28
SEASONED WITH AVOCADO, SPICY SOY, OLIVES, CAPERS, RED ONIONS, CHIVES AND SPICY MAYO

SALMON — 36
SEASONED WITH CHILI POWDER, CAPERS, KALAMATA OLIVES, BLACK SESAME SEEDS, RED ONIONS AND RICE VINEGAR

ENSALADA
SALAD

GAUCHA — 24
BLEND OF ICEBERG LETTUCE, MARINATED GREEN OLIVES, CHERRY TOMATOES, AVOCADO, RED ONIONS AND GOUDA CHEESE, ALL TOSSED IN AVOCADO CHIMICHURRI SAUCE DRESSING

MEXICANA — 34
BLEND OF MIXED GREENS, BELL PEPPERS, BLACK BEANS, BABY CORN, CHERRY TOMATOES, AVOCADO AND MARINATED PULLED CHICKEN, ALL TOSSED IN SOUTHWEST DRESSING WITH SCALLIONS AND TORTILLA STRIPS

E&B SPECIAL SALAD — 28
BLEND OF MIXED GREENS, CUCUMBER, RED ONIONS, KUMQUAT, RICOTTA CHEESE, PISTACHIO, FRIED CHILI NEGRO RINGS, ALMONDS, DILLS, RADISH AND STRAWBERRIES, ALL TOSSED IN SWEET CHILI NEGRO DRESSING

HAVE YOU TRIED THE HIDDEN SEA WINES YET?

EXPERIENCE EXQUISITE WINES THAT MAKE A DIFFERENCE. EACH BOTTLE OF THE HIDDEN SEA NOT ONLY DELIGHTS THE SENSES BUT ALSO HELPS PROTECT OUR OCEAN. WITH EVERY BOTTLE PURCHASED, THE HIDDEN SEA REMOVES AND RECYCLES 10 PLASTIC BOTTLES FROM THE OCEAN, AN INSPIRING COMMITMENT TO PRESERVING THE NATURAL BEAUTY THAT INSPIRES EVERY SIP.

THE MISSION TO "SAVE THE SEA" WHILE YOU SAVOR

2021 THE HIDDEN SEA CHARDONNAY
2021 THE HIDDEN SEA ROSE
2021 THE HIDDEN SEA CABERNET SAUVIGNON

14 — 70

DAIRY · GLUTEN · SPICY · PORK · SEAFOOD · VEGETARIAN · VEGAN · NUTS · SEEDS · EGGS

ALL PRICES ARE IN USD, SUBJECT TO SERVICE CHARGE AND APPLICABLE LEVY

MAIN DISHES

ANTICUCHOS
LATIN-INSPIRED SATAY MARINATED IN ITS UNIQUE FLAVORS (3 PIECES PER ORDER). SERVED WITH PITA BREAD

POLLO 32
GRILLED CHICKEN THIGH MARINATED IN TAMARIND AND CHIPOTLE

GAMBAS 34
PRAWNS MARINATED IN MIXED HERBS AND GARLIC MOJO

TACOS
3 PIECES OF SOFT FLAT CORN TORTILLAS

ENSENADA 24
FILLED WITH CRISPY SPICED REEF FISH IN A BED OF CABBAGE SLAW, AVOCADO AND PICO DE GALLO SALSA, DRIZZLED WITH ZESTY LIME YOGURT DRESSING

TINGA DE POLLO 30
FILLED WITH SHREDDED CHICKEN IN A SPICY CHIPOTLE ADOBO-BASED SAUCE, CABBAGE, CRÈME FRAICHE AND AVOCADO

CARNE ASADA 34
FILLED WITH JUICY SKIRT STEAK AND BLACK BEANS, TOPPED WITH PICO DE GALLO SALSA

AL PASTOR 30
FILLED WITH SMOKED PORK SHOULDER MARINATED IN A SPICY SAUCE WITH ROASTED PINEAPPLE, ONIONS AND CORIANDER LEAVES

CARNITAS 30
FAVORITE TACO IN CENTRAL MEXICO
FILLED WITH SLOW-COOCKED PORK CONFIT WITH A CHOP OF PICKLED JALAPEÑO AND PICO DE GALLO SALSA

GAMBAS AL CHIPOTLE 36
FILLED WITH JUICY PRAWNS, CHIPOTLE RUB, JICAMA AND SMOTHERED WITH FRESH MANGO SALSA

SOPA
SOUP AND BROTH

SOPA DE TORTILLA 24
CORN TORTILLA STRIPS SERVED IN A CHICKEN BROTH SEASONED WITH TOMATOES AND PASILLA CHILI, TOPPED WITH AVOCADO, COTIJA CHEESE AND CRÈME FRAÎCHE

SOPA TARASCA 22
CREAMY AND SILKY VEGETARIAN-BASED BEAN AND DRY CHILI SOUP, GARNISHED WITH FRESH CHEESE & SOUR CREAM, TORTILLA STRIPS AND CRUNCHY CHILI RINGS

SOPA DE LIMA 22
LIGHT AND REFRESHING CHICKEN AND TOMATO SEASONED BROTH WITH PULLED CHICKEN, TORTILLA STRIPS, CORIANDER AND SLICES OF LIME AND LEMON

ANTOJITOS
LATINO SNACKS, PERFECT FOR SHARING AS AN APPETIZER OR A MAIN COURSE (3 PIECES PER ORDER)

TOSTADA DE PICADILLO 34
A TWIST ON THE CLASSIC AMERICAN HARD-SHELL TACO MINCED BEEF STEW WITH LETTUCE, PICO DE GALLO AND CREAM CHEESE ON A CRISPY FLAT CORN TORTILLA SHELL

QUESADILLA
WHEAT FLOUR TORTILLAS FILLED WITH MONTEREY JACK CHEESE AND SERVED WITH SALSA OF THE DAY

•VEGGIE 30
MIXED VEGETABLE FAJITA

•BEEF 38
MARINATED BEEF SKIRT

•CHICKEN 34
A TWIST ON THE CLASSIC CHICKEN TINGA

TUNA TOSTADA 30
RAW TUNA CUBES MARINATED IN GINGER SOY SAUCE, ARUGULA, AVOCADO, SPICY MAYO AND FRIED LEEKS

TOSTADA DE ARRACHERA (1 PIECE) 28
GENEROUSLY SIZED, SINGLE HARD-SHELL TORTILLA FILLED WITH AVOCADO, MASHED POTATOES, BEEF SKIRT, CRISPY ONIONS, PICO DE GALLO AND A DRIZZLE OF SALSA MACHA

PLATOS PRINCIPALE
MAIN COURSE

FILETE DE SALMÓN 56
GRILLED SALMON FILLET, SERVED WITH PARMESAN ROASTED POTATOES, PEPPER SAUCE AND MEDITERRANEAN PICO DE GALLO

CARNE ASADA 60
GRILLED BRAZILIAN ANGUS BEEF TENDERLOIN, SERVED WITH SALSA VERDE AND SMASHED BAKED POTATOES, SWEET ONIONS AND GARLIC CONFIT

PECHUGA DE POLLO 42
SOUS VIDE CHICKEN BREAST WITH CHIPOTLE EGGPLANT PURÉE, GRILLED BABY CORN, SPICY TOMATO JAM AND STEAMED RICE

ENMOLADAS 36
CORN TORTILLA COATED WITH FRIED BANANA, CREAMY REQUESÓN AND SAVORY BLACK MOLE SAUCE, TOPPED WITH CRÈME FRAÎCHE AND SESAME SEEDS

DESSERTS
THE SWEETEST END TO A FULL MEAL

CHURROS 26
THICK FRITTER OF FRIED DOUGH ENCRUSTED WITH SUGAR AND SERVED WITH DULCE DE LECHE, MEXICAN COFFEE ICE CREAM AND CHOCOLATE SAUCE

DULCE DE LECHE CHEESE CAKE 28
SWEET AND CREAMY CARAMELISED MILK-BAKED CHEESECAKE

GRILLED BANANA BREAD 28
LOADED WITH WALNUTS AND SERVED WITH VANILLA ICE CREAM, CRUSHED CARAMELISED PECANS AND CARAMEL SAUCE

FRUIT PLATTER 26
A SELECTION OF SEASONAL FRUITS

ICE CREAM 1 Scoop: 8 | 2 scoop: 14 | 3 scoop: 20
MAZAPAN, CORN POP CARAMEL, MEXICAN DARK CHOCOLATE, VANILLA, STRAWBERRY

SORBET 1 Scoop: 8 | 2 scoop: 14 | 3 scoop: 20
PASSION FRUIT, PAPAYA GUAVA, PIÑA COLADA,LEMON CARDAMOM

WE ARE GOING STRAWLESS · GREEN GLOBE CERTIFIED · WE ARE GOING STRAWLESS

WE ARE AMPLIFYING OUR COMMITMENT TO SUSTAINABILITY BY DISCONTINUING THE USE OF STRAWS AS WE ARE MOVING TOWARDS A CLEANER, ECO-FRIENDLIER FUTURE. WE APPRECIATE YOUR SUPPORT AS WE WORK TOGETHER TO BUILD A MORE SUSTAINABLE ENCORE.

UNITY™ BY HARD ROCK

SCAN AND JOIN UNITY BY HARD ROCK TO EARN MORE FOR YOUR STAY.

WINE BY GLASS

CHAMPAGNE
NV MERCIER BRUT	FRANCE	32

SPARKLING WINE
NV SACCHETTO PROSECCO DOC EXTRA DRY	ITALY	19

WHITE WINE
2022 THE HIDDEN SEA CHARDONNAY	AUSTRALIA	14
2024 SACCHETTO PINOT GRIGIO IGT	ITALY	15

RED WINE
2021 THE HIDDEN SEA CABERNET SAUVIGNON	AUSTRALIA	14
2020 RICASOLI CHIANTI DOCG	ITALY	15

ROSE WINE
2023 THE HIDDEN SEA	AUSTRALIA	14
2023 BODEGA GARZON ESTATE PINOT ROSE	URUGUAY	16

NON-ALCOHOLIC SPARKLING WINE
BELLA GLAMOUR WHITE	ITALY	12
BELLA GLAMOUR ROSÉ	ITALY	12



DAIRY GLUTEN SPICY PORK SEAFOOD VEGETARIAN VEGAN NUTS SEEDS EGGS

ALL PRICES ARE IN USD, SUBJECT TO SERVICE CHARGE AND APPLICABLE LEVY