



**THE
ELEPHANT
AND THE
BUTTERFLY**

LUNCH MENU



MEET THE CHEF

BEHIND EACH VIBRANT AND FLAVORFUL PLATE IS CHEF MANUEL CASTILLO, A CULINARY ARTIST WHOSE ROOTS IN MEXICO INSPIRE HIS EXCEPTIONAL CREATIONS.

WITH EXTENSIVE EXPERIENCE AT HARD ROCK CANCUN AND CABO SAN LUCAS, CHEF MANUEL BRINGS HIS ARTISTRY TO THE MALDIVES, BLENDING AUTHENTIC MEXICAN TRADITIONS WITH CONTEMPORARY TOUCHES, ENSURING EVERY BITE TELLS A DELICIOUS STORY.

VEGAN

GUACAMOLE CLASICO 27

SMASHED SEASONED AVOCADO WITH RED ONION, CILANTRO, AND LIME JUICE SERVED WITH CORN TORTILLA CHIPS.

GREEN SALAD 23

MIXED GREEN LETTUCE WITH CELERY, GREEN APPLE, AVOCADO, GREEN CAPSICUM, CUCUMBER, BROCCOLI, AND GREEN TOMATO TOSSED IN HONEY MUSTARD VINAIGRETTE, TOPPED WITH CROUTONS.

CAULIFLOWER CEVICHE 27

CAULIFLOWER MARINATED WITH LIME, COCONUT MILK, CILANTRO, CUCUMBER, RED ONION, AVOCADO, AND GARLIC OIL.

VEGAN BURGER 30

100% PLANT-BASED BURGER PATTY WITH SPINACH, HUMMUS, PICKLES, GUACAMOLE, AND VEGAN CHEESE, SERVED WITH SWEET POTATO FRIES.

VEGETARIAN

E&B MIXED SALAD 23

MESCLUN LETTUCE WITH CHERRY TOMATO, BELL PEPPER, GRILLED PEACH, STRAWBERRY, BABY CORN, MIXED WITH HIBISCUS VINAIGRETTE, TOPPED WITH TOASTED ALMONDS AND FETA CHEESE.

BURRITO 24

WRAPPED IN A FLOUR TORTILLA WITH BEANS, RICE, LETTUCE, TOMATO, GUACAMOLE, CARROT TINGA, AND MANCHEGO CHEESE.

VEGETARIAN QUESADILLA 24

WHEAT FLOUR TORTILLA FILLED WITH MANCHEGO CHEESE, CARROT TINGA, MUSHROOMS, LETTUCE, SOUR CREAM, AND MARTAJADA RED SALSA.

MEXICAN SANDWICH 23

CIABATTA BREAD WITH TOMATO AIOLI, GRILLED ZUCCHINI AND EGGPLANT, CARROTS, LETTUCE, AND MONTEREY JACK CHEESE SERVED WITH FRIES.

SANDWICHES AND BURGERS

PORK CUBANO 26

CUBAN BREAD WITH SLOW-ROASTED PORK LEG, PORK HAM, HOUSE-MADE CUCUMBER PICKLES, MUSTARD AIOLI, AND SWISS-STYLE CHEESE SERVED WITH FRIES.

CHICKEN PANINI 25

TOASTED PANINI BREAD WITH BASIL DRESSING, MARINATED GRILLED CHICKEN BREAST, ROASTED BELL PEPPERS, HOUSE-MADE CUCUMBER PICKLES, AND MONTEREY JACK CHEESE SERVED WITH FRIES.

FAJITAS 20

WHEAT FLOUR TORTILLA WITH BELL PEPPERS, ONIONS, AND MUSHROOMS, SERVED WITH GUACAMOLE, BEANS, AND SOUR CREAM.
WITH CHICKEN \$5 | WITH BEEF \$10

E&B WAGYU ROCK BURGER 38

BRIOCHE BUN FILLED WITH AUSTRALIAN WAGYU BEEF PATTY, GUACAMOLE, LETTUCE, SLICED TOMATO, CARAMELIZED ONION, GRILLED MUSHROOMS, CRISPY PORK BACON, HOUSE-MADE CUCUMBER PICKLES, AND MANCHEGO CHEESE SERVED WITH FRIES.

PIZZA

MARGHERITA 25

TOMATO SAUCE, MOZZARELLA CHEESE, DRIED OREGANO, AND BASIL.

PEPPERONI 27

TOMATO SAUCE, MOZZARELLA CHEESE, BEEF PEPPERONI, AND BASIL OIL.

MEXICAN 28

TOMATO SAUCE, MOZZARELLA CHEESE, GRILLED STEAK, CHORIZO, JALAPEÑOS, RED ONION, SERVED WITH AVOCADO SAUCE.

FOUR CHEESE 26

TOMATO SAUCE, MOZZARELLA CHEESE, GOAT CHEESE, BLUE CHEESE, AND PARMESAN CHEESE.

MAIN COURSE

CATCH OF THE DAY 39

PAN-FRIED LOCAL FISH FILLET IN GARLIC BUTTER, SERVED WITH RED RICE AND MIXED SALAD.

SINALOA CHICKEN 40

MARINATED GRILLED CHICKEN BREAST SERVED WITH BAKED POTATOES, REFRIED BEANS, AND RAW SALSA.

BAJA TACO 28

CORN TORTILLA WITH FRIED FISH, CABBAGE SALAD, CHIPOTLE DRESSING, AND PICO DE GALLO.

GOVERNOR TACO 33

MAZATLÁN-STYLE CORN TORTILLA WITH SHRIMP COOKED WITH POBLANO PEPPER, TOMATO, OREGANO, CHEESE CRUST, AND CHIPOTLE DRESSING.

APPETIZERS

CAESAR SALAD 20

CRISP ROMAINE LETTUCE WITH CROUTONS, ANCHOVIES, GRATED PARMESAN CHEESE, AND BOILED EGG TOSSED IN CREAMY CAESAR DRESSING.
TOPPED WITH CHICKEN \$6 | TOPPED WITH SALMON \$10
TOPPED WITH PRAWNS \$13

ZIHUATANEJO CEVICHE 29

MARINATED RED SNAPPER FISH CUBES WITH LIME JUICE, RED ONION, CUCUMBER, CILANTRO, AVOCADO, AND GARLIC OIL SERVED WITH TORTILLA CHIPS.

SHRIMP EMPANADAS 30

CORN MASA FILLED WITH SHRIMP, CHEESE, ONION, GARLIC, TOMATO, OREGANO, AND CHIPOTLE CHILI, TOPPED WITH LETTUCE, SOUR CREAM, AND COTIJA CHEESE.

TRADITIONAL NACHOS 26

TORTILLA CHIPS TOPPED WITH CHICKEN OR BEEF, REFRIED BEANS, MANCHEGO CHEESE, PICO DE GALLO, GUACAMOLE, SOUR CREAM, AND JALAPEÑOS.
WITH CHICKEN \$7 | WITH BEEF \$11

WEEKLY HIGHLIGHTS

LATIN BARBECUE

JOIN OUR VIBRANT LATIN BARBECUE DINNER BUFFET WHERE EACH BITE BURSTS WITH RICH LATIN AMERICAN FLAVORS. LET THE IRRESISTIBLE BEATS OF DEVIATE BAND SET THE STAGE FOR AN UNFORGETTABLE NIGHT OF FLAVOR AND RHYTHM.

LUNCH BY THE POOL

INDULGE IN A DELICIOUS POOL DECK LUNCH BUFFET AT THE ELEPHANT & THE BUTTERFLY, WHERE A VIBRANT SELECTION OF LATIN AMERICAN DISHES WILL ROCK YOUR TASTE BUDS, ALL SET AGAINST A CHILL TROPICAL VIBE.

BOWL OF AÇAÍ

BRAZILIAN DESSERT MADE WITH FROZEN AND MASHED AÇAÍ FRUIT WITH A SORBET TEXTURE SERVED WITH A VARIETY OF TOPPINGS TO CHOOSE FROM

- AÇAÍ NATURAL** 22
- AÇAÍ WITH BANANA** 26
SERVED WITH SLICES OF FRESH BANANA
- AÇAÍ WITH STRAWBERRIES** 26
SERVED WITH SLICES OF FRESH STRAWBERRIES
- AÇAÍ WITH MIX BERRIES** 26
SERVED WITH BLUEBERRIES AND SLICED STRAWBERRIES
- AÇAÍ WITH PEANUT BUTTER ** 26
SERVED WITH A CREAMY PEANUT BUTTER SAUCE AND TOASTED CRUSHED PEANUTS
- ADD GRANOLA ** 1
- ADD EXTRA FRUIT** 2
(BANANA, STRAWBERRY, BLUEBERRY)



DESSERTS

- CHOCOLATE CAKE    ** 26
SERVED WITH RED FRUIT COMPOTE.
- CORN AND CHEESE FLAN   ** 26
SERVED WITH CARAMELIZED MILK.
- FRUIT PLATTER ** 25
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

SIGNATURE COCKTAILS 15

- AZTEC MEMOIRE**
SMOKY AND FRUITY BLEND OF MEZCAL, COMPLEMENTED BY FRESH PASSION FRUIT, PINEAPPLE AND ORANGE BITTERS
- EL ÁNGEL VOLADOR**
COMBINATION OF DARK RUM, KAHLUA, AND BAILEYS BLENDED WITH INVIGORATING PINEAPPLE JUICE AND COCONUT MILK
- AROMATICA MEXICANA**
A SOPHISTICATED DRINK THAT COMBINES THE FLORAL NOTES OF APEROL AND PATRÓN BIANCO WITH HOMEMADE AROMATIC SYRUP, BALANCED BY THE TARTNESS OF GRAPEFRUIT AND LIME JUICE
- BRAZILIAN CHERRY**
A LIVELY AND COLORFUL CONCOCTION OF CACHAÇA, MALIBU, CHERRY BRANDY, AND PINEAPPLE JUICE, ENHANCED WITH A HINT OF GRENADINE

LATINO COCKTAILS 12

- MARGARITA**
SAVOR THE FLAVORS OF PARADISE WITH EVERY SIP, A PERFECT COMPANION FOR YOUR ISLAND ESCAPE. HAVE IT CLASSIC OR FROZEN WITH VIBRANT FLAVORS
- CAIPIRINHA**
SAMBA-LIZE YOUR DAY WITH THIS CLASSIC BRAZILIAN REFRESHER, CRAFTED FOR THE ULTIMATE TROPICAL TWIST
- PISCO SOUR**
LIFE IS BETTER WITH A PINCH OF SALT, A SLICE OF LIME AND A SHOT OF PISCO
- PALOMA**
A TEQUILA TREASURE THAT ALWAYS BRINGS EVERYONE TO A PARTY MOOD

SOBER COCKTAILS 13

- SINGHA LEMON DELIGHT**
SOBER RUM, SINGHA LEMON SODA, LIME JUICE, AGAVE SYRUP
- RED G TONIC**
SOBER GIN, GRAPEFRUIT, TONIC
- WHIZZY FIZZ**
SOBER WHISKEY, FRESH LIME JUICE, APPLE JUICE, SODA

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 2024 SACCHETTO PINOT GRIGIO IGT

AUSTRALIA 14
ITALY 15

RED WINE 2021 THE HIDDEN SEA CABERNET SAUVIGNON 2020 RICASOLI CHIANTI DOCG

AUSTRALIA 14
ITALY 15

ROSE WINE 2023 THE HIDDEN SEA 2023 BODEGA GARZON ESTATE PINOT ROSE

AUSTRALIA 14
URUGUAY 16

NON-ALCOHOLIC SPARKLING WINE BELLA GLAMOUR WHITE BELLA GLAMOUR ROSÉ

ITALY 12
ITALY 12



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.



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