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 — 30
SMASHED SEASONED AVOCADO WITH RED ONION, CILANTRO, AND LIME JUICE SERVED WITH CORN TORTILLA CHIPS.

GREEN SALAD — 24
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 — 25
MESCLUN LETTUCE WITH CHERRY TOMATO, BELL PEPPER, GRILLED PEACH, STRAWBERRY, BABY CORN, MIXED WITH HIBISCUS VINAIGRETTE, TOPPED WITH TOASTED ALMONDS AND FETA CHEESE.

BURRITO — 26
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.

APPETIZERS

CAESAR SALAD — 20
CRISP ROMAINE LETTUCE WITH CROUTONS, ANCHOVIES, GRATED PARMESAN CHEESE, AND BOILED EGG TOSSED IN CREAMY CAESAR DRESSING.
TOPPED WITH CHICKEN $8 | TOPPED WITH SALMON $10
TOPPED WITH PRAWNS $13

ZIHUATANEJO CEVICHE — 30
MARINATED RED SNAPPER FISH CUBES WITH LIME JUICE, RED ONION, CUCUMBER, CILANTRO, AVOCADO, AND GARLIC OIL SERVED WITH TORTILLA CHIPS.

TRADITIONAL NACHOS — 28
TORTILLA CHIPS TOPPED WITH CHICKEN OR BEEF, REFRIED BEANS, MANCHEGO CHEESE, PICO DE GALLO, GUACAMOLE, SOUR CREAM, AND JALAPEÑOS.
WITH CHICKEN $8 | WITH BEEF $10

MEXICAN CHICKEN WINGS — 32
BREADED WITH LATIN RUB, FRIED AND COATED IN BUFFALO SAUCE, SERVED WITH HOMEMADE RANCH DRESSING AND CELERY STICKS

ASADA FRIES — 38
FRENCH FRIES, MELTED MOZZARELLA CHEESE, CHEESE SAUCE, GRILLED STEAK, SERVED WITH GUACAMOLE, PICO DE GALLO AND SOUR CREAM

ARGENTINE EMPANADAS — 28
ARGENTINE DOUGH FILLED WITH GROUND BEEF, BELL PEPPER, HARD-BOILED EGG AND OLIVES, SERVED WITH CHIMICHURRI SAUCE

NORTEÑO QUESO FUNDIDO — 28
MELTED MIXED CHEESE, SERVED WITH BEEF, CHORIZO, OR MUSHROOMS, SERVED WITH GUACAMOLE, SPICY SALSA AND FLOUR TORTILLAS

BEEF CHICHARON — 32
BEEF MARINATED, BREADED WITH MEXICAN RUB AND FRIED, SERVED WITH ONION, GUACAMOLE, SALSA AND TORTILLAS

COCONUT SHRIMP — 32
COCONUT-BREADED SHRIMPS, FRIED AND SERVED WITH CILANTRO MASHED POTATOES, TROPICAL RELISH AND MANGO SAUCE

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 — 26
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 $6 | 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.

E&B STEAK SANDWICH — 38
FRENCH BAGUETTE, WITH CHEDDAR CHEESE DRESSING, FILLED WITH STEAK FAJITAS, BELL PEPPERS, AND MOZZARELLA CHEESE, SERVED WITH FRIED POTATO WEDGES

MAIN COURSE

CATCH OF THE DAY — 40
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.

GOVERNOR TACO — 38
MAZATLÁN-STYLE CORN TORTILLA WITH SHRIMP COOKED WITH POBLANO PEPPER, TOMATO, OREGANO, CHEESE CRUST, AND CHIPOTLE DRESSING.

BBQ BEEF RIBS — $60 BB / $25 MP
MARINATED AND SLOW-COOKED, WITH LIQUID SMOKE, COATED WITH BBQ SAUCE, SERVED WITH GRILLED CORN ON THE COB AND COLESLAW

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.

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

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

BOWL OF AÇAI

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

AÇAI NATURAL 24

AÇAI WITH BANANA 28
SERVED WITH SLICES OF FRESH BANANA

AÇAI WITH STRAWBERRIES 28
SERVED WITH SLICES OF FRESH STRAWBERRIES

AÇAI WITH MIX BERRIES 28
SERVED WITH BLUEBERRIES AND SLICED STRAWBERRIES

AÇAI WITH PEANUT BUTTER 28
SERVED WITH A CREAMY PEANUT BUTTER SAUCE AND TOASTED CRUSHED PEANUTS

ADD GRANOLA 1

ADD EXTRA FRUIT 3
(BANANA, STRAWBERRY, BLUEBERRY)



DESSERTS

CHOCOLATE CAKE 28
SERVED WITH RED FRUIT COMPOTE.

CORN AND CHEESE FLAN 26
SERVED WITH CARAMELIZED MILK.

FRUIT PLATTER 26
A SELECTION OF SEASONAL FRUITS

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

SORBET 1 Scoop: 8 | 2 Scoops: 14 | 3 Scoops: 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 13

MARGARITA
SAVOR THE FLAVORS OF PARADISE WITH EVERY SIP, A PERFECT COMPANION FOR YOUR ISLAND ESCAPADE.
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 12

BOOZE-FREE IS THE NEW BUZZ

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	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

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.

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