



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.

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.

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

MEXICAN CHICKEN WINGS 30
BREADED WITH LATIN RUB, FRIED AND COATED IN BUFFALO SAUCE, SERVED WITH HOMEMADE RANCH DRESSING AND CELERY STICKS

ASADA FRIES 36
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 28
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 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.

E&B STEAK SANDWICH 36
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 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.

GOVERNOR TACO 33
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.

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 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

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

SPARKLING WINE
NV SACCHETTO PROSECCO DOC EXTRA DRY

WHITE WINE
2022 THE HIDDEN SEA CHARDONNAY
2024 SACCHETTO PINOT GRIGIO IGT

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

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

NON-ALCOHOLIC SPARKLING WINE
BELLA GLAMOUR WHITE
BELLA GLAMOUR ROSÉ

- FRANCE 32
- ITALY 19
- AUSTRALIA 14
- ITALY 15
- AUSTRALIA 14
- ITALY 15
- AUSTRALIA 14
- URUGUAY 16
- 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.