

# BEACH DINNER SET MENU

18:30-22:00

## STARTERS

- GUACAMOLE CLASICO** 🌶️ 🌱 27  
CREAMY AVOCADO FILLED WITH ONIONS,  
JALAPEÑO CHILI, CORIANDER, LIME AND  
TOMATOES SERVED WITH CORN TORTILLA CHIPS
- CEVICHE MEXICANO** 🌶️ 🌱 26  
CLASSIC MEXICAN-INSPIRED CEVICHE  
SNAPPER INFUSED WITH LIME, TOMATOES,  
ONIONS, CORIANDER, CHOPPED SERRANO  
CHILI AND AVOCADO
- MEXICANA SALAD** 🌱 🥚 32  
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

## MAIN COURSE

- ANTICUCHOS GAMBAS** 🌱 🌱 32  
LATIN-INSPIRED PRAWNS SATAY MARINATED IN MIXED  
HERBS AND GARLIC MOJO SERVED WITH PITA BREAD
- CARNE ASADA** 🌱 🌶️ 52  
GRILLED BRAZILIAN ANGUS BEEF TENDERLOIN, SERVED  
WITH SALSA VERDE AND SMASHED BAKED POTATOES,  
SWEET ONIONS AND GARLIC CONFIT
- FILETE DE SALMÓN** 🌱 🌱 46  
GRILLED SALMON FILLET, SERVED WITH PARMESAN  
ROASTED POTATOES, PEPPER SAUCE AND  
MEDITERRANEAN PICO DE GALLO
- TACOS TINGA DE POLLO** 🌱 28  
THREE PIECES OF SOFT FLAT CORN TORTILLAS FILLED  
WITH SHREDDED CHICKEN IN A SPICY CHIPOTLE  
ADOBO-BASED SAUCE, CABBAGE, CRÈME FRAICHE  
AND AVOCADO

## DESSERTS

### DULCE DE LECHE CHEESE CAKE



SWEET AND CREAMY CARAMELISED MILK-BAKED CHEESECAKE  
26

### GRILLED BANANA BREAD



LOADED WITH WALNUTS AND SERVED WITH VANILLA ICE CREAM,  
CRUSHED CARAMELISED PECANS AND CARAMEL SAUCE  
26