



THE ELEPHANT AND THE BUTTERFLY DINNER MENU

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 THE 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.

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

FILLED WITH ONIONS, JALAPEÑO CHILI, CORIANDER, LIME AND TOMATOES

HABANERO

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

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

CAULIFLOWER

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

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

MUSHROOMS BIRRIA

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

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"

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 recommended 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

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

SALMON

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

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

CRAB

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

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

PERUANO

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

SEAFOOD

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

SEASONED WITH AVOCADO, SPICY SOY, OLIVES, CAPERS, RED ONIONS, CHIVES AND SPICY MAYO

SALMON

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

ENSALADA

SALAD

GAUCHA

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

MEXICANA

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

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

13 65

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 30
PRAWNS MARINATED IN MIXED HERBS AND GARLIC MOJO

TACOS
3 PIECES OF SOFT FLAT CORN TORTILLAS

ENSENADA 22
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 26
FILLED WITH SHREDDED CHICKEN IN A SPICY CHIPOTLE ADOBO-BASED SAUCE, CABBAGE, CRÈME FRAICHE AND AVOCADO

CARNE ASADA 30
FILLED WITH JUICY SKIRT STEAK AND BLACK BEANS, TOPPED WITH PICO DE GALLO SALSA

AL PASTOR 28
FILLED WITH SMOKED PORK SHOULDER MARINATED IN A SPICY SAUCE WITH ROASTED PINEAPPLE, ONIONS AND CORIANDER LEAVES

CARNITAS 28
FAVORITE TACO IN CENTRAL MEXICO
FILLED WITH SLOW-COOKED PORK CONFIT WITH A CHOP OF PICKLED JALAPEÑO AND PICO DE GALLO SALSA

GAMBAS AL CHIPOTLE 32
FILLED WITH JUICY PRAWNS, CHIPOTLE RUB, JICAMA AND SMOTHERED WITH FRESH MANGO SALSA

SOPA
SOUP AND BROTH

SOPA DE TORTILLA 22
CORN TORTILLA STRIPS SERVED IN A CHICKEN BROTH SEASONED WITH TOMATOES AND PASILLA CHILI, TOPPED WITH AVOCADO, COTIJA CHEESE AND CRÈME FRAÎCHE

SOPA TARASCA 20
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 20
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 32
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 30
WHEAT FLOUR TORTILLAS FILLED WITH MONTEREY JACK CHEESE AND SERVED WITH SALSA OF THE DAY
•VEGGIE 36
MIXED VEGETABLE FAJITA
•BEEF 32
MARINATED BEEF SKIRT
•CHICKEN
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 45
GRILLED SALMON FILLET, SERVED WITH PARMESAN ROASTED POTATOES, PEPPER SAUCE AND MEDITERRANEAN PICO DE GALLO

CARNE ASADA 48
GRILLED BRAZILIAN ANGUS BEEF TENDERLOIN, SERVED WITH SALSA VERDE AND SMASHED BAKED POTATOES, SWEET ONIONS AND GARLIC CONFIT

PECHUGA DE POLLO 38
SOUS VIDE CHICKEN BREAST WITH CHIPOTLE EGGPLANT PURÉE, GRILLED BABY CORN, SPICY TOMATO JAM AND STEAMED RICE

ENMOLADAS 34
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 24
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 26
SWEET AND CREAMY CARAMELISED MILK-BAKED CHEESECAKE

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

FRUIT PLATTER 24
A SELECTION OF SEASONAL FRUITS

ICE CREAM \$6 (per scoop)
MAZAPAN, CORN POP CARAMEL, MEXICAN DARK CHOCOLATE, VANILLA, STRAWBERRY

SORBET \$6 (per scoop)
PASSION FRUIT, PAPAYA GUAVA, PIÑA COLADA, LEMON CARDAMOM

VINOS

SPARKLING

NV PARÉS BALTÀ CAVA BRUT

WHITE

2021 LOS TILOS CHARDONNAY
2021 LOS TILOS SAUVIGNON BLANC
2021 UNDURRAGA ALIWEN RESERVA, SAUVIGNON BLANC
2020 UNDURRAGA ALIWEN RESERVA, CHARDONNAY
2020 FINCA LAS MORAS, PINOT GRIGIO

ROSÉ

2023 FINCA LA COLONIA ROSADO MALBEC

SPAIN	18	80
CHILE	11	50
CHILE	11	50
CHILE	13	65
CHILE	65	
ARGENTINA	65	
ARGENTINA	12	60

RED

2021 LOS TILOS CABERNET SAUVIGNON
2021 LOS TILOS MERLOT
2019 FINCA LAS MORAS BLACK LABEL, MALBEC
2020 BODEGA FINCA LAS MORAS, SYRAH

CHILE	11	50
CHILE	11	50
ARGENTINA	18	80
ARGENTINA	70	

NON-ALCOHOLIC

BELLA STYLE ALCOHOL FREE PROSECCO
ITALY
 12 60

