



**THE
ELEPHANT
AND THE
BUTTERFLY**

BY
HARD ROCK
HOTEL

DINNER MENU

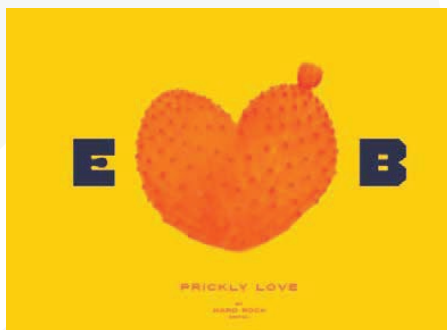
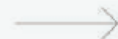
THE FOOD THAT SIMPLY WANTS TO BE LOVED.



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 CONTRAST THROUGH BIG FLAVORS DELIVERED IN A DELICATE MANNER.

CASUAL BUT WITH A STYLE CODE THAT DENOTES COMMITMENT. POLAR ELEMENTS OF RUSTICITY AND SOPHISTICATED, 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.



RAW FROM THE LAND

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

\$20.00

MEXA

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

\$24.00

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

\$24.00

CRAB

FILLED WITH CHIPOTLE PEPPERS, RED ONIONS, JALAPEÑOS, TOMATOES
AND CORIANDER LEAVES, TOPPED WITH WHITE CRAB MEAT, FRIED SOFT
SHELL CRAB AND TOBIKO

\$28.00

VEGAN 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

\$18.00

CAULIFLOWER

TOSSED WITH A BLEND OF BLANCHED CAULIFLOWER, CORIANDER LEAVES,
ONIONS, TOMATOES, CUCUMBERS, JALAPEÑO CHILI, CASHEW NUTS AND
AVOCADO, TOPPED WITH SMOKY MACHA SALSA

\$25.00



PRICES ARE QUOTED IN US DOLLARS AND ARE SUBJECT TO AN ADDITIONAL 10% SERVICE CHARGE AND 16% GOVERNMENT TAXES

RAW FROM THE OCEAN

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

\$22.00

SALMON

SEASONED WITH MANGO AND PASSION FRUITS, SERRANO CHILI, BLACK CHILI SALT, CORIANDER LEAVES, RADISH, RED ONIONS AND CUCUMBERS

\$32.00

TÁRTARA

FINELY CHOPPED RAW FISH SEASONED WITH SPICES

YELLOWFIN TUNA

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

\$22.00

SALMON

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

\$32.00

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

\$25.00

PERUANO

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

\$26.00

SEAFOOD

SHRIMPS AND OCTOPUS MARINATED IN A FLAVORFUL BLEND OF CHIPOTLE,
ONION TOMATO JUICE, GREEN BELL PEPPER AND AVOCADO, GARNISHED
WITH FRESH CORIANDER

\$24.00



GLUTEN



DAIRY



NUTS



SEEDS



SPICY



EGG



SEAFOOD



VEGETARIAN



VEGAN



PORK

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TACOS

3 PIECES OF SOFT FLAT CORN TORTILLAS

VEGAN



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

\$18.00

ENSENADA



FILLED WITH CRISPY SPICED REEF FISH IN A BED OF CABBAGE SLAW, AVOCADO AND PICO DE GALLO SALSA, DRIZZLED WITH ZESTY LIME YOGURT DRESSING

\$20.00

TINGA DE POLLO



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

\$22.00

CARNE ASADA



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

\$22.00

AL PASTOR



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

\$26.00

CARNITAS



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

\$26.00

MUSHROOMS BIRRIA



THE CLASSIC BIRRIA FOR VEGGIES
FILLED WITH KING OYSTER MUSHROOM MARINATED IN A SPICY AROMATIC STEW WITH ONIONS, CORIANDER AND RADISH

\$22.00

GAMBAS AL CHIPOTLE



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

\$28.00



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ANTOJITOS

LATINO SNACKS, PERFECT FOR SHARING AS AN APPETIZER OR A MAIN COURSE (3 PIECES PER ORDER)

TOSTADA DE PICADILLO

\$28.00

A TWIST ON THE CLASSIC AMERICAN HARD-SHELL TACO
MINCED BEEF STEW WITH LETTUCE, PICO DE GALLO, SOUR CREAM AND
COTIJA CHEESE ON A CRISPY FLAT CORN TORTILLA SHELL

QUESADILLA

WHEAT FLOUR TORTILLAS FILLED WITH MONTERREY JACK CHEESE AND
SERVED WITH SALSA OF THE DAY

- VEGGIE 
MIXED VEGETABLE FAJITA

\$25.00

- BEEF
MARINATED BEEF SKIRT

\$28.00

- CHICKEN
A TWIST ON THE CLASSIC CHICKEN TINGA

\$28.00

TUNA TOSTADA

\$28.00

RAW TUNA CUBES MARINATED IN GINGER SOY SAUCE, ARUGULA,
AVOCADO, SPICY MAYO AND FRIED LEEKS

TOSTADA DE ARRACHERA (1 PIECE)

\$26.00

GENEROUSLY SIZED, SINGLE HARD-SHELL TORTILLA FILLED WITH
AVOCADO, MASHED POTATOES, BEEF SKIRT, CRISPY ONIONS, PICO DE
GALLO AND A DRIZZLE OF SALSA MACHA

ANTICUCHOS

LATIN-INSPIRED SATAY MARINATED IN ITS UNIQUE FLAVORS (3 PIECES PER ORDER)
SERVED WITH PITA BREAD

POLLO

\$22.00

GRILLED CHICKEN THIGH MARINATED IN TAMARIND AND CHIPOTLE

GAMBAS

\$26.00

PRAWNS MARINATED IN MIXED HERBS AND GARLIC MOJO



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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

\$18.00

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

\$25.00

E&B SPECIAL SALAD

BLEND OF MIXED GREENS, CUCUMBER, RED ONIONS, KUMQUAT, RICOTTA CHEESE, PISTACHIO, FRIED CHILE NEGRO RINGS, ALMONDS, DILLS, RADISH AND STRAWBERRIES, ALL TOSSED IN SWEET CHILE NEGRO DRESSING

\$25.00

SOPA

SOUP AND BROTH

SOPA DE TORTILLA

CORN TORTILLA STRIPS SERVED IN A CHICKEN BROTH SEASONED WITH TOMATOES AND PASILLA CHILLI, TOPPED WITH AVOCADO, COTIJA CHEESE AND CRÈME FRAICHE

\$18.00

SOPA TARASCA

CREAMY AND SILKY VEGETARIAN-BASED BEAN AND DRY CHILLI SOUP, GARNISHED WITH FRESH CHEESE & SOUR CREAM, TORTILLA STRIPS AND CRUNCHY CHILLI RINGS

\$18.00

SOPA DE LIMA

LIGHT AND REFRESHING CHICKEN AND TOMATO SEASONED BROTH WITH PULLED CHICKEN, TORTILLA STRIPS, CORIANDER AND SLICES OF LIME AND LEMON

\$18.00



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PLATOS PRINCIPALE

MAIN COURSE

FILETE DE SALMÓN

GRILLED SALMON FILLET, SERVED WITH PARMESAN ROASTED POTATOES, PEPPER SAUCE AND MEDITERRANEAN PICO DE GALLO

\$38.00

CARNE ASADA

GRILLED BEEF TENDERLOIN, SERVED WITH SALSA VERDE AND SMASHED BAKED POTATOES, SWEET ONIONS AND GARLIC CONFIT

\$38.00

PECHUGA DE POLLO

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

\$32.00

ENMOLADAS

CORN TORTILLA COATED WITH FRIED BANANA, CREAMY REQUESÓN AND SAVORY BLACK MOLE SAUCE, TOPPED WITH CRÈME FRAÎCHE AND SESAME SEEDS

\$30.00

*T-BONE

GRILLED T-BONE STEAK SERVED WITH BURNT TORTILLA SAUCE, CHIMICHURRI, SWEET POTATOES, ASPARAGUS, SWEET ONIONS, CHERRY TOMATOES AND BEEF AU JUS

\$68.00

*ADDITIONAL CHARGE OF \$25.00 APPLIES FOR GUESTS 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 LOBSTER" \$95.00

WORLD-FAMOUS FRIED LOBSTER INSPIRED BY PUERTO NUEVO, THE "LOBSTER CAPITAL OF BAJA" SEASONED TO PERFECTION, PAIRED WITH MEXICAN RED RICE, REFRIED BEANS, PICO DE GALLO, ROASTED SALSA, MELTED BUTTER AND SERVED WITH A SIDE OF SALAD AND FLOUR TORTILLAS.

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.



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DESSERT

THE SWEETEST END TO A FULL MEAL

CHURROS

THICK FRITTER OF FRIED DOUGH ENCRUSTED WITH SUGAR AND SERVED WITH DULCE DE LECHE, MEXICAN COFFEE ICE CREAM AND CHOCOLATE SAUCE

\$16.00

DULCE DE LECHE CHEESE CAKE

SWEET AND CREAMY CARAMELISED MILK-BAKED CHEESECAKE

\$18.00

GRILLED BANANA BREAD

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

\$18.00

ICE CREAM

HOMEMADE ICE CREAM AND SORBET
1 SCOOP AT **US\$ 4.00**

QUERIDO ARTESANO ICE CREAM

MEXICAN DARK CHOCOLATE / AMERICAN VANILLA / PISTACHIO  / COCONUT / STRAWBERRY

QUERIDO ARTESANO SORBET

MANGO / PAPAYA AND PINK GUAVA / WATERMELON / MIXED BERRIES



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