

LUNCH MENU

WELCOME

APPETIZERS

Yucatan tamales | \$170.00

Citrus braised pork 150 grs and beans, fresh corn dough, tomato sauce

Guacamole and chips | \$220.00

Salsa Mexicana

Acapulco style shrimp cocktail | \$255.00

Citrus poached baby shrimp 160 grs in tomato sauce

Yucatan fish ceviche | \$230.00

Citrus poached local fish of the day 160 grs, tomato, lime

Nachos | \$210.00

Oaxaca cheese, cheddar, chili con carne, guacamole, pico de gallo, sour cream

With pulled chicken 150 grs | \$230.00

With flank steak strips 150 grs | \$270.00

Empanadas | \$180.00

Oaxaca cheese, young beans, chorizo 50 grs, pickled onion, sour cream, lettuce, green or red tomato sauce

SOUPS

Tortilla soup | \$125.00

Avocado, sour cream, pasilla chili, panela cheese

Yucatán chicken-lime consome 60 grs | \$125.00

Crispy tortilla

SALADS

The Ritz-Carlton, Cancun Cobb | \$290.00

Mixed lettuce, watercress, king crab 60 grs, tomato, avocado, corn, black beans, spring onions, panela cheese, crispy tortilla, citrus vinaigrette

Mayan | \$190.00

Baby greens, tomatoes, nopales, avocado, fresh cheese, charred tomato vinaigrette

Caesar | \$170.00

Romaine lettuce, croutons, Parmesan

Grilled chicken breast 160 grs | \$210.00

Adobe jumbo shrimp 90 grs | \$285.00

SANDWICHES

Served with potato chips or mixed greens

Torta Cochinita | \$220.00

Citrus braised pork 150 grs, refried beans, lettuce, pickled onions, telera bun

The Ritz-Carlton, Cancun club | \$230.00

Whole wheat bread, chicken 150 grs, egg, bacon, guacamole, tomato, lettuce

Monterrey style pepito | \$255.00

Grilled flank steak 200 grs, bell peppers, Monterrey cheese, refried beans, lettuce

Grilled vegetable wrap | \$190.00

Tomato tortilla, spinach, farmer's cheese, pine nuts

US Prime Hamburgers

Select your favorite toppings

Cheddar, Swiss, Monterey Jack, Blue Cheese, grilled onions, mushrooms, bacon, jalapeños

Served with sesame bun, tomato, lettuce, red onion, pickle

220 grs | \$290.00

340 grs | \$355.00

Yucatan chicken breast burger 220 grs | \$280.00

Grilled pineapple, achiote, garlic aioli

PASTA

Orzo pasta seafood stew | \$ 320.00

Small oval shaped pasta, local seafood 270 grs, tomato chipotle broth, lemon, arugula

Penne pasta or spaghetti | \$180.00

Select your favorite sauce

Tomato, Alfredo, Bolognese or garlic-chili-olive oil

Grilled chicken breast 150 grs | \$230.00

Adobe jumbo shrimp 180 grs | \$335.00

TRADITIONAL MEXICAN

Queso relleno 220 grs | \$320.00

Slow boiled Edamer cheese, ground beef in salsa co'ol, tomato sauce, tortillas

Adobe jumbo shrimps 220 grs | \$430.00

Huitlacoche rice, fresh corn, fava bean sauce

Tacos | \$220.00

Chicken or beef 150 grs, corn tortilla, onion, cilantro, lime wedges, green or red tomato sauce

Jumbo quesadilla | \$210.00

Please select beef, chicken or Temozón chorizo 140 grs, flour tortilla, Oaxaca cheese, guacamole, salsa Mexicana

Enchiladas | \$245.00

Chicken 150 grs, corn tortillas, green tomato sauce, cotija cheese

Burrito | \$295.00

Black Angus beef or chicken 200 grs, wrapped in flour tortilla, Oaxaca cheese, peppers, onions, refried beans, guacamole, sour cream, salsa Mexicana

Yucatan style roasted chicken 340 grs | \$295.00

Steamed vegetables, citrus cabbage salad, Mexican rice

Local fish of the day Tikin-Xic 220 grs | \$335.00

Corn and chaya leaf, steamed rice, corn tortillas

Beef or chicken fajitas 220 grs | \$295.00

Sweet bell peppers, charred spring onions, tortillas

Tampiqueña 220 grs | \$465.00

Beef filet, poblano peppers, chicken green enchilada, refried beans, Mexican rice, tortillas

These dishes contain one or more protein raw ingredients, discretion is recommended.

All prices are in Mexican pesos including tax. Gratuity is not included.

We accept local currency only and major credit cards.