



NEKTAR

YUCATECAN GRILL & LOUNGE

DINNER



Low-calorie



Vegan



Spicy



Suggested for
sharing



Vidanta
Wellness



WITH YOUR SIGNATURE
PAYMENT IS SAFER
AND EASIER

In accordance with art 7 bis of the Federal Consumer Protection Law, we inform you that all prices are shown in Mexican pesos and include a 16% tax and 15% service charge. You may give an additional tip, at your own discretion. In case of any allergies or dietary restrictions, please ask your waiter for available options. Be advised that consuming raw or undercooked food may pose a health risk. At Vidanta Riviera Maya your signature is an agreement of payment. We do not accept cash.



ESPECIAL EDITION DESSERT



BAKED ALASKA ON FIRE

\$955 MXN

Layers of cheesecake, milk caramel brownie, and almond-berry biscuit with strawberry, vanilla, and Ferrero ice cream covered in Italian meringue and raspberry sauce and flambéed tableside with artisan mezcal. This dessert is perfect for three or four people to share.

APPETIZERS



MAYAN GUACAMOLE

\$340

Fresh avocado with pickled onion, chaya, sour lime and habanero chili oil.



YUCATAN SHRIMP CEVICHE 150 G

\$420

Shrimp ceviche marinated in sour orange juice, cucumber, radish, fresh cilantro, oregano and chili oil.



SALPICON DE RES YUCATECAN STYLE 150 G

\$450

Shredded beef mixed with with radish, tomato and cilantro, dressed with sour orange juice, oregano and chaya powder. Garnished with marinated spring onions, avocado and Xcatic chili mayonnaise.

MELTED CHEESE 50 G

\$315

With smoked Valladolid spicy sausage, Xcatic & oyster mushrooms.

GRILLED OCTOPUS 180 G

\$630

Marinated in herbs and garlic, with potato confit and crispy pork belly.

SALBUTES 150 G

\$270

Crispy handmade tortilla with grilled turkey, marinated with annatto and sour orange juice, pickled onion and cabbage salad.

SOUPS

YUCATAN LIME SOUP

\$250

Turkey broth with sweet chile, tomato, fried tortilla and sliced lime.

SALADS



WOOD OVEN ROASTED BEETS

\$245

With cashew nuts, goat cheese and lime vinaigrette.



CHAYA GREENS AND LETTUCE SALAD

\$315



Chaya leaves mixed with variety of lettuce, dressed with oregano vinaigrette. All garnished with jicama slices, avocado, tomato and roasted fresh cheese.

TORTAS, TACOS & TAMALES

  **VEGETARIAN TACOS** 3 PCS | 180 G **\$315**
Roasted seasonal vegetables dressed with mint and pumpkin seed. Served with avocado, fresh cheese and green sauce. Three pieces.

 **SHRIMP TACOS** 3 PCS | 150 G **\$410**
Annatto marinated shrimp tacos with chipotle, coleslaw and sour lime.

BRAISED MARINATED PORK TACOS 3 PCS | 180 G **\$395**
Braised pork shoulder marinated in annatto with char grilled habanero sauce.

MARINATED BEEF TACOS 3 PCS | 180 G **\$465**
Angus skirt steak tacos with sautéed serrano chile and char marinated onions.

 **TAMALES** 2 PCS **\$210**
Homemade chicken green tomatillo tamales.

POULTRY & MEAT

**ROASTED CHICKEN IN PICKLED
“ESCABECHE” SAUCE** 450 G **\$500**
Half wood oven roasted chicken in a sour sauce of capers and olives, with carrots, onions and local squash, served with rustic mashed potatoes, “xcatic” chili peppers and smoked corn.

COCHINITA PIBIL 300 G **\$490**
Pork marinated in annatto and sour orange, cooked in a stone oven, served with pickled red onion and habanero chili.

ANGUS BEEF FILET 180 G **\$1,055**
Grilled Angus beef filet and red pumpkin seed sauce served with chaya and grilled vegetables.

POC-CHUC 180 G **\$420**
Pork tenderloin marinated in sour orange, accompanied with roasted onion and papadzul stuffed with hard-boiled eggs and covered in pumpkin seed sauce.

TRADITIONAL STUFFED CHEESE 180 G \$455
Baked Edam cheese stuffed with beef, pork, capers, olives, raisins and Xcatic chili with white sauce.

FISH & SEAFOOD

 **TIKIN-XIC FISH 200 G** \$790
Grilled fish filet marinated in annatto and sour orange, served with sweet chili, tomato, epazote and pickled onion garnished with rice and chaya.

MAYAN SHRIMP 200 G \$740
Shrimp with red sweet chili and santa scented, wrapped in banana leaf. Served with rice and chaya.



WOOD BURNING OVEN STONE SHALLOW BOWLS

FOR TWO PEOPLE

CHICKEN MARINATED IN ANNATTO & SPICES 450 G \$730

RIB EYE 330 G \$1,285

GARLIC LIME SHRIMP 300 G \$1,020

MIXED 300 G (CHOOSE 2 INGREDIENTS) \$1,170



VEGETARIAN \$340

Served with a 3-chili sauce, cactus leaf, spring onions, fresh cheese, artisanal spicy sausage and avocado.

DESSERTS

UPSIDE DOWN PINEAPPLE CAKE \$245

Cake with Yucatan coconut rum sauce, served with vanilla ice cream.

CAJETA FONDANT \$245

Warm chocolate milk caramel cake served with almond ice cream, and pink guava sauce.

TRADITIONAL HOMEMADE ICE CREAM & SORBET CART \$260

Coconut and rum
Caramel milk with corn
Mango and passion fruit
Citrus

ICE CREAM
2 SCOOPS \$210

VANILLA
ALMOND
COCONUT AND RUM
MILK CARAMEL WITH CORN

SORBETS
2 SCOOPS \$210

MANGO AND PASSIO NFRUIT
CITRUS
BERRIES