

GREEN  
BREAK  
RESTAURANT & BAR

LUNCH



Low-calorie



Vegan



Spicy



Suggested for  
sharing



Gluten-free



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.

## APPETIZERS

**CRISPY CHICKEN WINGS 350 G** **\$380**

With herb and spices seasoning served with blue cheese and chipotle dressing.



**GUACAMOLE** **\$310**

Made with fresh avocado, cilantro, onion and tomato, served with crispy tortilla chips.



**TRADITIONAL NACHOS** **\$380**



With sour cream, Cheddar cheese, pickled jalapenos, chili beans, and guacamole. Portion for two.

With flank steak 180 G **\$480**

With chicken breast 180 G **\$440**

## SALADS



**MIXED SALAD** **\$325**



Mixed green salad, carrots, cucumber, avocado, tomato, red onion, and goat cheese.

With chicken breast 150 G **\$375**

**CAESAR SALAD** **\$325**

Romaine lettuce with creamy anchovy dressing, Parmesan cheese, and crispy croutons.

With chicken breast 150 G **\$375**

## DRESSING OF YOUR CHOICE

- Balsamic vinaigrette
- Ranch
- Thousand Island
- Caesar
- Blue cheese

## CEVICHEs

**YUCATAN STYLE 150 G** **\$450**

Shrimp, fish and octopus prepared with lime juice, olive oil, onion, tomato and cilantro, served with tortilla chips.

 **SHRIMP AND OCTOPUS “AGUACHILE” 180 G** **\$500**

Fresh shrimp and octopus marinated with “serrano” chili pepper and lime, served with sliced cucumber, red onions, avocado, and baked corn tortillas.

## THE CLASSICS

**CUBAN SANDWICH 320 G** **\$400**

With refried beans, chicken breast, sausage, ham, Gouda cheese, lettuce, tomato, and avocado.

**HAMBURGER 200 G** **\$425**

Traditional hamburger served with cheese, sautéed mushrooms, and bacon.


**GIANT QUESADILLA** **\$300**

Flour tortilla, Gouda cheese, refried beans, chipotle dressing, “pico de gallo”, and green tomato sauce with avocado.

With grilled chicken 150 G **\$360**

 **LETTUCE WRAP** **\$375**

 Stuffed with chicken salad, chipotle dressing, fresh veggie salad, avocado, and alfalfa

 sprouts, accompanied with a soy, ginger, cilantro, and almond dipping sauce. Served with sweet potato fries.

# PANINI

**CAPRESE 150 G** \$410  
Mozzarella cheese, tomato, basil, parmesan breaded chicken breast in homemade white bread.

**CLUB 220 G** \$395  
Ham, turkey ham, bacon, Gouda cheese in homemade white bread.

**PEPE JR. 150 G** \$480  
Marinated flank steak, refried beans, avocado, Gouda cheese, and “pico de gallo”.

**MEDITERRANEAN** \$370  
Eggplant, zucchini, marinated peppers, tomato, spinach, basil, black olives, and balsamic vinaigrette in ciabatta bread.

**REUBEN 150 G** \$475  
Pastrami, thousand island dressing, sauerkraut, Dijon mustard, pickles, and Swiss cheese in ciabatta bread.

**TALLA SPICED FISH FILET BAGUETTE 150 G** \$480  
Juicy adobo rubbed fish filet with “Xcatic” chili pepper tartar sauce, marinated spinach with local lime vinaigrette, sliced avocado, tomatillo, and tomato, served with sweet potato fries.

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES

## DESSERTS

VANILLA CREME CARAMEL \$170

ICE CREAM \$210  
2 SCOOPS

- Vanilla
- Belgian chocolate
- Strawberry

SORBETS \$210

- Mango
- Raspberry