

HAVANA
MOON

DINNER



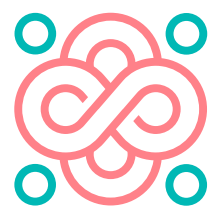
Low-calorie



Vegan



Spicy



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.


APPETIZERS

SPRING ROLL **\$345**
Crispy chicken and shrimp spring roll with Asian spices, served with a mild cilantro dipping sauce.

 **AL PASTOR-STYLE SHRIMP TACOS** 3 PCS | 150 G **\$370**
Shrimp sautéed with guajillo chili sauce, annatto seed paste, and cilantro, served with grilled pineapple.

CEVICHEs

 **SALMON CEVICHE** 150 G **\$380**
 Fresh salmon cubes marinated with lemon, lime and orange juice, red onion, avocado, organic tomato, cilantro, and red jalapeño pepper.

 **MAYA SEAFOOD CEVICHE** 150 G **\$455**
Shrimp, octopus, and grouper marinated with sour orange juice, pickled onions, cilantro, scotch bonnet chili pepper, tomato, and avocado.

SOUP

WONTON SOUP **\$280**
Chicken broth with wontons filled with pork and chicken, scented with Asian flavors.

SALADS

GRILLED SALMON SPINACH SALAD 130 G **\$545**
With bacon, mushrooms, tomato, avocado, candied nuts, goat cheese, and honey mustard dressing.

MIXED LETTUCE SALAD **\$350**
Mixed lettuce, cucumber, bacon, peanuts, avocado, roasted red pepper, and red onion with a sour orange, honey, and garlic vinaigrette.

WITH MARINATED ACHIOTE CHICKEN (150 G) **\$380**

OUR CARIBBEAN

CUBAN “TOSTONES” 3 PCS | 100 G \$310
Plantain “tostones”, with “ropa vieja”-style beef, pickled onions, cabbage, and white cheese with sour cream.

CUBAN SANDWICH 160 G \$475
Hot sandwich with roasted pork leg, ham, Gouda cheese, herbs mayonnaise, served in a baguette. Accompanied with potato wedges and fresh salad.

MASITAS 220 G \$475
Pork shoulder cubes, slowly cooked and fried until crispy, served with yuca in Cuban mojo and our house salad.

“ENCHILADO” SHRIMP 8 PCS \$740
Cooked in our tomato creole sauce, scented with wine seasonal vegetables, served with “moros”-style rice and beans, and our house salad.

PAN ROASTED MARINATED HALF CHICKEN 450 G \$515
Served with yuca in Cuban mojo and our house salad.

SIDES

  **YUCA WITH CREOLE GARLIC MOJO** \$185

“MORO”-STYLE RICE AND BEANS \$195
Black beans and rice cooked with pork belly.

RICE AND NOODLES


MIXED LO MEIN 200 G \$520
Asian noodles with chicken, beef, shrimp, broccoli, onion, mushrooms, and soy bean sprouts.

  **VEGETARIAN LO MEIN WITH MARINATED TOFU** \$420

LO MEIN WITH MARINATED CHICKEN (200 G) \$460


MIXED FRIED RICE 150 G \$305
With chicken, pork, peanuts, shrimp, egg, and vegetables.

NOODLES WITH PORK AND CURRY 200 G \$490
Noodles with pork filet cubes, in a yellow curry and coconut milk sauce, served with carrots, spring onion, spinach, and green beans with cilantro and cashew nuts.


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VEGETARIAN FRIED RICE

With carrot, broccoli, peanuts, soy bean sprouts, mushrooms, and baby corn.

\$280
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WHITE STEAMED RICE

\$170
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VEGAN NOODLES

Sautéed noodles with vegetables, bamboo shoots, garlic, lemongrass, ginger, and cashews.

\$390

FISH

- GROUPER FILLET ANY STYLE 200 G**

Your choice of: garlic butter, sautéed or with dried chili pepper sauce. Served with rice and green salad.

\$880
- SALMON FILLET 200 G**

Grilled and served with a jicama, pineapple, cucumber, mint, and lemongrass pico de gallo, garnished with house salad and rice.

\$660

SEAFOOD

- COCONUT SHRIMP 8 PCS**

Served with curry, coconut, and “chipotle” chili pepper sauce.

\$750
- SHRIMP ANY STYLE 8 PCS**

Your choice of: garlic butter, breaded, grilled, or “diabla”-style sauce. Served with rice and green salad.

\$745

MEAT AND POULTRY

- SKIRT STEAK WITH CRISPY NOODLES 200 G**

Stir fried skirt steak strips with a dark Asian sauce and vegetables, over crispy egg noodles.

\$730
- RIB EYE 330 G**

Grilled with chimichurri, served with mashed potatoes and vegetables.

\$1,180
- CHICKEN STIR FRY 200 G**

Chicken cubes cooked with mixed vegetables and pineapple, with a sweet and sour spicy sauce.

\$570

SANDWICHES

CLUB SANDWICH 240 G **\$395**
Grilled chicken breast, smoked ham, gouda cheese, crispy bacon, mayonnaise, hard boiled egg, lettuce, tomato, made with white bread, and served with French fries.

GRILLED ANGUS BURGER 200 G **\$460**
Grilled Angus beef burger served with cheese, mushrooms, bacon, and sautéed onions. Served with French fries.

PIZZAS

MARGHERITA **\$370**
Tomato sauce, fresh tomato, Mozzarella, and basil.

PEPPERONI **\$420**
Tomato sauce, Mozzarella cheese, and pepperoni.

SKIRT STEAK "ALAMBRE" **\$430**
Juicy skirt steak cubes with roasted tomato sauce, bell peppers, onion, "poblano" chili pepper, Oaxaca and Mozzarella cheese, with "chipotle" chili pepper salsa.

LOBSTER **\$800**
Lobster tail cubes, Parmesan and Mozzarella cheese, shellfish sauce, and "habanero" chili pepper oil.

HAWAIIAN **\$450**
Tomato sauce, Mozzarella cheese, ham, pineapple, and green bell pepper.

MEXICAN **\$450**
Tomato sauce, chili, Mozzarella cheese, spicy Mexican sausage, roasted "poblano" chili pepper, cilantro, onion, and guacamole.

CHICKEN BBQ **\$425**
"Chipotle"-BBQ, smoked Provolone cheese, red onion, grilled chicken, bacon, and cilantro.