



**LIMÓN Y SAL**  
CEVICHERÍA

**DINNER**



Low-calorie



Vegan



Spicy



Gluten-free



Suggested for  
sharing



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

**FISH “QUESADILLAS” 120 G** **\$300**

Fish cooked with tomatoes, garlic, chipotle, black beans, Oaxaca cheese, and epazote with raw green sauce.

**GRILLED OCTOPUS 200 G** **\$590**

With paprika, Celestún sea salt, and sweet potato chips.



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



With cucumber and jicama.

**ANNATO CRISPY CALAMARI 180 G** **\$420**

Orange and “habanero” chili pepper reduction.

## SOUPS

**GREEN HOMINY SEAFOOD STEW 220 G** **\$430**

Made with a light pork broth with octopus, mussels, shrimp, scallops, and green “mole”, served with traditional garnishes.



**SHRIMP BROTH WITH BLACK BEANS 120 G** **\$370**



Made with dried shrimp, dried chili peppers, and holy leaf.

## SALADS



**ROAST BEETS** **\$325**



Goat cheese cream with “habanero” chili pepper, lime, and mint.



**BAKED CAULIFLOWER** **\$320**



With chili pepper vinaigrette, citrus, coarse salt from Celestun, and truffle.



## MIXED SALAD

\$325

Mixed spring lettuce, corn kernels, avocado, roasted bell peppers, olives, fresh herbs, wonton crisps, and the dressing of your choice.

With shrimp 100 G

\$480

With seared tuna 150 G

\$495

## CEVICHE



### MIXED YELLOW CEVICHE 180 G

\$550



Scallops, octopus, Caribbean grouper, fresh salmon, yellow Peruvian chili pepper and citrus sauce, cherry tomatoes, cilantro, and spring onions.



### TUNA WITH SOY SAUCE AND SESAME 180 G

\$550

Cubes of sashimi-quality tuna fish, marinated in soy with wasabi, chives, “manzano” chili pepper, red bell pepper, and ginger.



### TROPICAL CEVICHE 150 G

\$505

Fresh shrimp ceviche prepared in a tomato and clam sauce with pineapple, mango, and avocado.



### ASIAN 180 G

\$480

Cubes of fresh salmon marinated in soy, lime, sesame, ginger, lemongrass, peppermint, “serrano” chili pepper, and spring onion.



### PERUVIAN 180 G

\$550



Caribbean grouper, red onion, “manzano” chili pepper, lime juice, and cilantro.

## SEAFOOD TACOS

### BAJA-STYLE FISH TACOS 120 G | 3 PZA

\$410

Breaded fish strips with panko, served on flour tortillas, accompanied with “chipotle” chili pepper tartar sauce and chicory lettuce.

### “SOLIDARIDAD”-STYLE SHRIMP TACOS 120 G | 3 PZA

\$390

Battered shrimp accompanied with “habanero” chili pepper mayonnaise and Mexican sauce, served on corn tortillas.

**GRILLED MAHI MAHI TACOS** 150 G | 3 PZA **\$410**

Mahi Mahi marinated in a three chili sauce and tequila, served with pickled onion and radish, cabbage, chili-garlic mayonnaise, and green tomatillo sauce.

 **“GOBERNADOR”-STYLE SHRIMP TACOS** 150 G | 3 PZA **\$390**

Shrimp with “chipotle” chili pepper, cilantro, beans, and Oaxaca cheese.

## SANDWICHES

**CUBAN SEAFOOD “TORTA”** 180 G **\$455**

Shrimp, breaded fish, calamari, octopus, chorizo, beans, avocado, onion, “jalapeno” chili pepper mayonnaise, lettuce, tomato, and Oaxaca cheese, served on our freshly baked baguette.

**RIB EYE “PEPITO”** 180 G **\$550**

In freshly baked bread with lettuce, avocado, and tomato.

## MAIN COURSES

  **CATCH OF THE DAY** 200 G **\$900**

**WHOLE DAILY FISH** 100 G **\$130**

Served with beans, rice, and house salad.

Price per 100 G

### YOUR SELECTION OF SAUCE

 Ginger-chile mojo

 Green mole, holy leaf, and “tomatillo”

Achiote annato paste and coconut

 Toasted chili peppers adobo sauce

\*ASK YOUR WAITER FOR AVAILABILITY

**GRILLED CHICKEN WITH LIME** 570 G **\$670**

Chicken marinated in a sweet and sour sauce with lime and fennel, served with roasted potatoes and celery, cilantro, and apple salad.

## LATIN STIR-FRY

**“LOMO SALTEADO” 200 G** **\$610**

A classic Peruvian dish: beef fillet sautéed with vegetables and French fries.

**PERUVIAN “CHAUFA” RICE 180 G** **\$420**

Chinese-style fried rice with lime, shrimp, grilled octopus, soy sauce, broccoli, carrots, cauliflower, and bell peppers.

## SIDE DISHES

**FRENCH FRIES** **\$205**

**SWEET POTATO FRIES** **\$200**

**MASHED SWEET POTATO** **\$205**

  **HOUSE SALAD** **\$120**

  **GUACAMOLE** **\$140**

## DESSERTS



### TRADITIONAL BANANA TART \$260

Baked to order banana tart with almond cream, milk caramel, and a chocolate crisp, served with coconut-rum ice cream. For sharing, 2 persons.

### CHOCOLATE CRÈME CARAMEL \$260

Oaxaca chocolate crème caramel with vanilla cream, served with caramelized banana crust, accompanied with praliné ice cream.

### THREE MILK CAKE \$260

Vanilla cake covered with coconut streusel, eggnog sauce, and bitter Chiapas coffee ice cream.

### CARAMEL BANANA SPLIT \$260

Vanilla ice cream and milk caramel ice cream, warm caramel banana, chocolate sauce, and whipped cream.

### COOKIE MONSTER \$260

Warm chocolate brownie, Belgian chocolate and cookies and cream ice cream, sprinkled with Oreo cookies, whipped cream, and chocolate sauce.

## ICE CREAM

1 SCOOP \$150

2 SCOOPS \$210

VANILLA  
CHOCOLATE  
PRALINÉ  
COCONUT

## SORBETS

1 SCOOP \$150

2 SCOOPS \$210

CITRUS  
BERRY  
MANGO AND PASSION FRUIT