

**LIMÓN Y SAL**  
CEVICHERÍA

**LUNCH**



Low-calorie



Vegan



Spicy



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

 **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.

 **WOOD OVEN NACHOS** **\$380**

 Served with cilantro sour cream, Mozzarella, smoked Oaxaca, Gouda cheese, jalapeño chili peppers, red beans, guacamole, and Mexican sauce. Portion for two.

With flap steak 180 G **\$550**

With marinated chicken 180 G **\$445**

With spicy adobo shrimp 150 G **\$515**

 **SRIRACHA WINGS 350 G** **\$390**

Cooked in the wood oven, marinated with ginger, garlic, soy, and cilantro, served with celery and cilantro salad.

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

Orange and “habanero” chili pepper reduction.


## SOUP

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

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

## SALADS

 **ROAST BEETS** **\$320**

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



## CAESAR SALAD

\$325

Fresh lettuce leaves with anchovy dressing, Parmesan cheese, and croutons.

With chicken 150 G

\$375



## 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

## CEVICHEs



### 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.



### “VUELVE A LA VIDA” 150 G

\$505

Mix of shrimp, octopus, scallops, fish, and lobster with a spicy cocktail sauce.



### 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.



### 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 PIECES

\$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 PIECES \$390**

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

**SEAFOOD “ALAMBRE” 120 G \$415**

Shrimp, octopus, calamari, and scallops cooked with bacon, onion, poblano pepper, Gouda cheese, and cilantro, served with a charred tomato-avocado spicy salsa.

**GRILLED MAHI MAHI TACOS 150 G | 3 PIECES \$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 PIECES \$390**

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

**CHAR-GRILLED OCTOPUS TACOS 150 G | 3 PIECES \$560**

With corn tortillas, chimichurri herb sauce, and pork cracklings.

## **SANDWICHES**

**CUBAN SEAFOOD “TORTA” 180 G \$455**

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

**CHEESE STEAK SANDWICH 180 G \$505**

Crispy baked baguette, jalapeño chili pepper mayonnaise, thinly sliced sirloin with a mix of sautéed green bell peppers, onion, and Mozzarella cheese.

**“CHORIPAN” 150 G \$380**

Wood oven roasted Argentinian-style sausage, served in a baguette, Dijonnaise, chimichurri herb sauce, pickles, pickled onion, bacon, and tomato salad.

**OUR CLUB 180 G** **\$430**

Served in freshly baked sourdough Focaccia, coleslaw salad, warm Brie cheese, applewood smoked bacon, grilled chicken breast, lettuce, tomato, and fried egg.

**CLASSIC BURGER 190 G** **\$435**

Homemade juicy Angus beef burger, seasoned with Celestún sea salt, served in a sesame seed bun with Baja aged Gouda cheese, lettuce, onion, and tomato.

**GRAND BURGER 190 G** **\$475**

Homemade juicy Angus beef burger, seasoned with Celestún sea salt, served in a sesame seed bun with applewood smoked bacon, rosemary-scented Ramonetti cheese, portobello confit, lettuce, grilled onion, and tomato.

**CLASSIC CHICKEN BURGER 190 G** **\$375**

Grilled with charcoal, seasoned with spices, served in a cumin bun with Baja aged Gouda cheese, lettuce, onion, and tomato.

**SALMON BURGER 190 G**

Sustainable spiced salmon burger, citrus coleslaw, tomato, lettuce, and grilled onions, served in a multi-seed bun and accompanied with French fries.

Grilled **\$365**

Breaded **\$370**

## **EXTRA TOPPINGS**

**CHEESE** **\$85**

Mozzarella cheese, Baja aged Gouda cheese, goat, Oaxaca, or Brie.

**VEGETABLES** **\$70**

Portobello, onion rings, arugula, or pineapple.

**MEAT** **\$95**

Shrimp, Argentine chorizo, ham, fried egg, or applewood smoked bacon.

## 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.

## SIDE ORDER

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

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

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

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

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

## DESSERTS

**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