



LIMÓN Y SAL
CEVICHERÍA

KIDS MENU



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

“QUESADILLAS” \$130

Grilled broccoli "quesadilla" with Gouda and Oaxaca cheese.

TROPICAL FRUIT BLAST \$120

Infused with honey and orange.

SHRIMP SKEWERS 80 G \$220

Marinated with mushroom, pineapple, and peppers.

MINI NACHOS \$190

With Gouda and Oaxaca cheese, sour cream, red beans, and Mexican sauce.

With chicken 80 G \$210

With flank steak 80 G \$315

CREAMY POTATO SALAD \$160

With spinach, poached pear, and caramelized pecans.

SOUPS

CHICKEN BROTH \$130

With veggies and noodles.

BACON, POTATO, LEEK, AND CHEDDAR CHEESE CHOWDER \$200

MAIN COURSES

CHICKEN “ENCHILADAS” 120 G \$175

Soft tortilla chicken wraps covered with tomato sauce, cream, and Gouda cheese.

GRILLED MARINATED CHICKEN BREAST 150 G \$200

Served with rice, veggies, and black beans.

MACARONI WITH MEAT SAUCE 120 G	\$220
With veggies, “au gratin” with Mozzarella cheese.	
GRILLED BELL PEPPERS 120 G	\$175
Stuffed with beef and rice, served with basil tomato sauce.	
“EN PAPILOTE” FISH FILLET 150 G	\$220
Catch of the day served with a potato ragout and vegetables.	
TEMPURA FISH FINGERS 120 G	\$220
With roasted potatoes, seasonal salad, and cilantro-lime mayonnaise.	
GRILLED FLANK STEAK TACOS 120 G	\$235
Served with avocado, Cheddar cheese, and beans.	
PETIT GRILLED SPICED CHICKEN BURGER 120 G	\$175
Seasoned with spices, served with in a whole grain bun, with Gouda cheese, lettuce, onion, and tomato.	
PETIT GRILLED BEEF BURGER 120 G	\$270
With mushroom, Gouda cheese, lettuce, onion, and tomato.	
DESSERTS	
CHOCOLATE BROWNIE WITH PECAN NUTS AND RASPBERRY SAUCE	\$150
TAPIOCA WITH TROPICAL FRUITS AND PASSION FRUIT SAUCE	\$150
VANILLA CUSTARD WITH CHOCOLATE SAUCE	\$150
ORANGE CREAM FILLED CREPES WITH HONEY	\$150
SEASONAL FRUITS MOSAIC JELLO	\$125

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