



DINNER



Low-calorie



Vegan



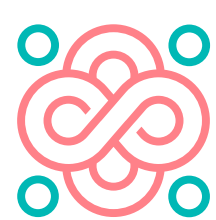
Spicy



Gluten-free



Suggested for sharing



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 1.6% tax and 1.5% 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

 **RIB EYE CRISP 150 G** **\$630**

Served with guacamole, tortillas, “tomatillo” salsa, and grilled chili peppers.

 **BONE MARROW** **\$350**

Cooked in a charcoal oven and served with mint, red jalapeno, and parsley salad.


GRILLED BRIE **\$430**

Roasted brie cheese with potatoes, mushrooms, arugula, and extra virgin olive oil.

BURRATA AND WARM PEACH **\$360**

Served with Burrata cheese, arugula leaves, house vinaigrette, and strawberries.

 **STUFFED EGGPLANT ROASTED IN WOOD OVEN** **\$325**

 With pesto, Grana Padano cheese, and homemade organic tomato sauce.

BRAISED ANGUS BEEF TURNOVER 2 PCS **\$360**

Pastry filled with beef stew and organic roasted tomatoes.

THREE CHEESE TURNOVER 2 PCS **\$340**

Pastry filled with smoked Provolone, Gorgonzola Dolce, and Grana Padano cheese.

SALADS

ENDIVE AND PEAR SALAD **\$380**

Mixed lettuces, endives, Roquefort cheese, candied cashews, and coal oven-baked pears.

CAESAR CARDINI **\$360**

With poached “sous-vide” egg, house-smoked bacon, and a cheese crisp.

ICEBERG SALAD **\$350**
With tomato, onion, bacon, and homemade blue cheese dressing.

SOUPS

TOMATO SOUP WITH CARIBBEAN LOBSTER **\$450**
Slow cooked tomatoes, black beans, smoked lobster, and a local lime air with “habanero” chili.

CLAM CHOWDER DE LA BAJA **\$320**
With fresh clams, grilled corn, and house-smoked bacon.

ROAST BEEF AU JUS **\$315**
Made from Angus beef, served traditionally.

FROM THE SEA

SUSTAINABLE KAMPACHI TIRADITO 120 G **\$450**
Thinly sliced Kampachi yellowtail with grapefruit foam, pickled “xcatic” chili, and ponzu sauce.

GRILLED OYSTERS FROM NORTH BAJA 6 PCS **\$490**
With smoked local sausage, chaya greens, and lime.

FRESH OYSTERS FROM NORTH BAJA 6 PCS **\$480**

TURF, SKY, AND SURF



SURF AND TURF **\$1,905**
Half Caribbean lobster tail 350 G and beef filet 120 G

GRILLED KAMPACHI 200 G **\$770**
Seared and served with an Asian salad.

 **SALMON 200 G** **\$750**

Marinated with lemon and touch of garlic and dill.

 **CATCH OF THE DAY 200 G** **\$890**

Freshly caught fish roasted and marinated in olive oil, lemon, and Cajun spices.

RACK OF LAMB 300 G **\$985**

Seared and scented with thyme, garlic, and olive oil.

ROASTED CHICKEN 450 G **\$550**

Served with seasonal regional vegetable fricassée, cilantro, and a hint of vinegar with local lime.

 **GRILLED OCTOPUS 200 G** **\$650**

Served simply with olive oil and sea salt from Celestún.

JUMBO SHRIMP 200 G **\$900**

Papaya mustard, grilled avocado, bacon, thyme, and cilantro microgreens.

TURF AND FIRE

 **NEW YORK FILET 280 G** **\$815**

 **PETIT FILET 200 G** **\$985**

  **FILET MIGNON 400 G** **\$2,090**

 **NEW YORK STRIP 350 G** **\$985**

 **RIB EYE 400 G** **\$1,395**

  **RIB EYE 750 G** **\$2,515**

 **RIB EYE CAP SPINALIS 340 G** **\$1,215**

 **RIB EYE FILET 340 G** **\$1,250**

 	PORTERHOUSE 900 G	\$2,675
 	KANSAS CITY STEAK 800 G	\$2,465
 	TOMAHAWK 1.1 KG	\$2,785
	STEAK ON FIRE Our steak cooked tableside, flambéed in front of you with your favorite spirit.	
	Angus Beef Filet 400 G	\$2,355
	New York Steak 600 G	\$2,675
	Rib eye 750 G	\$2,730

STEAKS & OTHERS

WAGYU



A legendary breed called Wagyu was brought to Japan, this breed was refined in the Kobe region for over generations, becoming famous for its intense flavor and supreme tenderness.

NEW YORK WAGYU, HOKKAIDO F1 CROSS, JAPAN, 330 GR	\$2,785
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ADD TO YOUR STEAK




CARIBBEAN LOBSTER TAIL 350 G	\$1,505
JUMBO SHRIMP 140 G	\$450

SAUCES

All our main courses include a sauce of your choice.

BEARNAISE	GREEN PEPPERCORN
RED WINE	HOMEMADE MINT JAM
GRAIN MUSTARD	OAXACA CHILI SAUCE
SPICY SOY SAUCE	
CHIMICHURRI WITH SUN-DRIED TOMATOES	
BUTTER WITH HERBS AND CHILI PEPPERS	

SIDES

	GRILLED VEGETABLES	\$260
	ASPARAGUS WITH AGED CHEESE	\$340
	MASHED POTATOES	\$220
	CHAR BROCCOLI WITH GINGER	\$210
	Seasoned with a slightly spicy Asian sauce and toasted sesame seeds.	
	CREAMED SPINACH WITH FETA CHEESE	\$200
	ROASTED BRUSSELS SPROUTS WITH MAPLE SYRUP, BACON, AND LIME	\$220
	BAKED POTATO WITH GOAT CHEESE, BACON, AND CHIVES.	\$245
	MAC AND CHEESE, CARIBBEAN LOBSTER AND SHRIMP	\$450
	TALEGGIO AND TRUFFLE RISOTTO	\$350
	FRENCH FRIES	\$245