

*The Burger
Custom Made*

LUNCH



Low-calorie



Vegan



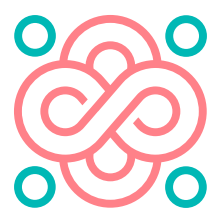
Spicy



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 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



ONION RINGS

\$260

Crispy onion rings served in 3 sauces: chipotle BBQ, aioli, and cilantro pesto.



HUMMUS

\$215

Chickpea hummus with chipotle, baked pita with cumin, sea salt and served with tomato, parsley, mint, and cucumber relish.



NACHOS



Tortilla chips with Cheddar cheese, sour cream, black beans, and chili. Portion for two.

With Angus grilled steak 180 G

\$535

With grilled chicken 180 G

\$445



FISH CEVICHE 130 G

\$480

Grouper marinated in lemon and lime juice, cherry tomatoes, "habanero" chili, cilantro and onion, served with baked tortilla chips.

FISH AND CHIPS 140 G

\$360

Fish strips in batter served with tartar "habanero" sauce.



CHICKEN THIGHS 5 PCS

\$380

Buffalo chicken thighs with blue cheese sauce and celery sticks.

BBQ WINGS 350 G

\$380

Cooked in our charcoal oven, smoked BBQ teriyaki sauce, served with an Asian slaw salad.

SHRIMP GLASS 130 G

\$410

Jumbo shrimp served with a cocktail sauce with a hint of horseradish, orange and lemon segments and baked tortilla chips.

SALADS



CHINESE SALAD 100 G

\$420



Mixed lettuce, chinese cabbage and peas, roasted peanuts, carrots, cilantro, basil, wasabi-sesame, and honey dressing. Served with grilled shrimp marinated in 5 different spices, and crispy wontons.

CHOPP

\$340

Romaine lettuce, radicchio frisee, radish, Feta cheese, red onion, cucumber, cherry tomato, spring onions, hearts of palm, kalamata olives with ranch dressing, and croutons.

With extra chicken

\$50

CAESAR SALAD

\$320

Anchovy and Parmesan cheese dressing. Chipotle-parsley croutons on peasant bread.



BEACH CRUDITÉS

\$240



Pineapple, jicama, carrots, watermelon, cucumber with passion fruit, orange, local lime, and toasted chili salt.

BURGERS

CHEESEBURGER 200 G

\$415

Angus beef homemade burger served with Gouda cheese on a brioche bun, accompanied with lettuce, tomato, and onion.

SPECIAL 200 G

\$435

Angus beef homemade burger with sautéed mushrooms, Swiss cheese, and bacon on brioche bun, accompanied with lettuce, tomato, and onion.

PEPPERCORN 200 G

\$515

Angus beef, Brie cheese, brandy and 4 peppercorn sauce, sautéed onions, marinated cherry tomatoes on olive oil, served on baguette.

KOBE 200 G **\$590**

American kobe beef with Gorgonzola cheese, spinach and sautéed oyster mushroom in brioche bun, with lettuce, tomato, and onion.

MEDITERRANEAN 190 G **\$435**

New Zealand lamb with Feta cheese, cucumber, grilled eggplant, roasted peppers with balsamic and kalamata olive tapenade with mint, tomato, and parsley sauce on peasant bread.

ASIAN 190 G **\$435**

Fresh salmon fillet, vietnamese jicama salad, pickled peppers, wasabi mayonnaise in a thai curry bun.



BLOODY VEGAN 120 G **\$380**

Juicy vegan hamburger made with plant extracts and coconut oil, as juicy as real meat, served in a sourdough bun with organic tomato, lettuce, pickles, and tofu aioli.

CHICKEN TURKEY 190 G **\$345**

Turkey and chicken burger topped with smoked chipotle BBQ sauce, arugula, grilled onions and goat cheese sweet corn kernels on corn bread.

LA MAYA 190 G **\$435**

Mahi-Mahi marinated with regional spices, black bean purée, tomato, pickled onion, avocado, jicama salad, and a hint of "habanero" chili.

BUFFALO CHICKEN 150 G **\$385**

Crispy and tender chicken burger with spicy buffalo sauce, Gorgonzola cheese, served with a celery, lettuce, and pickles salad.

SOFT SHELL CRAB PO' BOY 150 G **\$420**

Traditional New Orleans-style sandwich with crispy local spice soft shell crab, grilled corn coleslaw, "habanero" chili pepper remoulade, and marinated cucumber.

SIDE DISHES



MC & CHEESE

\$240

Macaroni with Cheddar cheese “au gratin”.



GRILLED BROCCOLI, CAULIFLOWER AND ZUCCHINI

\$185



SWEET POTATO FRIES WITH CRACKED PEPPERCORNS

\$205



FRENCH FRIES

\$205



SEASONED POTATO WEDGES

\$205



TRUFFLE PARMESAN FRIES

\$250

SHAKES

VANILLA, CHOCOLATE OR STRAWBERRY

\$220

CARAMEL MILK & ROASTED MARSHMALLOW

\$220

PEANUT BUTTER & CHOCOLATE REESE'S

\$220

DESSERTS

CHOCOLATE BROWNIE

\$255

Served with vanilla sauce, bittersweet chocolate ice cream, and fudge cookie.

BANANA CAKE

\$255

Caramelized banana, honey crisp, and milk caramel ice cream.

VERY BERRY

\$255

Ginger-agave honey marinated fresh berries (strawberry, raspberry, blackberry and blueberry) served with raspberry sorbet.

ICE CREAM CREATIONS

CHOCOLATE SUNDAE

\$240

Belgian chocolate ice cream, fudge chocolate cookie, and caramel sauce.

VANILLA SUNDAE

\$240

Vanilla ice cream, pieces of vanilla pudding, and almond crumble.

ICE CREAM

2 SCOOPS

VANILLA

\$210

CHOCOLATE

\$210

PRALINÉ

\$210

COCONUT

\$210

SORBETS

2 SCOOPS

CITRUS

\$210

BERRY

\$210

MANGO AND PASSION FRUIT

\$210