



# POOL

DECK BAR —



## STARTERS

TRADITIONAL GUACAMOLE <i>Fresh panela cheese, pico de gallo, and chips</i>	\$17
CAESAR SALAD <i>Anchovies, parmesan cheese, and croutons</i>	\$19
FRIED CALAMARI (120 g) <i>Rocoto mayonnaise, marinara sauce, and lemon</i>	\$21
COBB SALAD <i>Avocado, tomato, bacon, corn, boiled egg (1 pz) and blue cheese dressing</i>	\$23
CATCH OF THE DAY CEVICHE (100g) <i>Peruvian peanut "tiger milk", soy sauce, ginger, jicama, onion, cucumber</i>	\$23
CAMPECHANO CEVICHE <i>Shimp (35g), octopus (35g), fish of the day (35g), "bloody mary sauce", celery, tomato, onion, cucumber, flour chicharrón</i>	\$25

## MAINS

VEGETARIAN FAJITAS <i>Flour tortilla, melted mozzarella cheese, and black beans (2pcs)</i>	\$17
ASADA TACO (120 g) <i>Beef, cheese crust tortilla, criolla sauce (2pcs), with side of charros beans</i>	\$25
SHRIMP TEMPURA TACO (120 g) <i>Flour tortilla, cabbage, chile de árbol sauce, and chipotle mayonnaise (2pcs)</i>	\$25
TORTA OAXAQUEÑA (120 g) <i>Mexican bread, beef skirt steak, Oaxaca cheese, refried beans, avocado, cured red onion, tomato, lettuce, jalapeño</i>	\$25
FISH & CHIPS (150 g) <i>Jalapeño tartar and lemon wedges</i>	\$26
CLUB SANDWICH <i>Turkey breast (30g), bacon (20g), provolone cheese, avocado, tomato, lettuce, mayonnaise, french fries</i>	\$26
CABO BURGER (170g/6oz) <i>Tomato, onion, lettuce, caramelized chipotle mayonnaise, and french fries Add on's: bacon, cheddar cheese, avocado, fried egg, caramelized onions, mushrooms \$3 per extra ingredient</i>	\$26
VICEROY BURGER (226g/8oz) <i>Bacon (30g), caramelized onion, mozzarella, avocado, lettuce, tomato, chipotle mayonnaise, french fries</i>	\$36

Prices are in US dollars; 16% local tax and a 15% service charge are included.  
Consumption of raw or undercooked foods of animal origin such as beef, eggs,  
lamb, poultry, **Prices MXN are an approximated at the rate change.**  
or shellfish may result in an increased risk of foodborne illness.

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## SIDES

FRENCH FRIES <i>Choices of provencal or parmesan, with truffle oil \$3 extra</i>	\$12
MEXICAN STREET CORN	\$8
MAC & CHEESE <i>Cheddar cheese, American cheese</i>	\$13

## ADD ON TO ANY DISH

CHICKEN (60g)	\$6
SHRIMP (60g)	\$8
BEEF (60g)	\$8

## DESSERT

CHURROS <i>Our churros are gluten free, caramel sauce, and vanilla ice cream</i>	\$15
CHOCOLATE TEXTURE <i>Chocolate cake, dark ganache, strawberries, vanilla ice cream</i>	\$15
MEZCAL CHEESE CAKE <i>Citrus jam, grilled peach, and orange sorbet</i>	\$14

## CLASSIC COFFEE

COFFEE <i>Regular or decaffeinated</i>	\$4
ESPRESSO OR DOUBLE ESPRESSO	\$4/5
LATTE <i>CAPUCCINO</i>	\$6
ICED COFFEE	\$6

## ARTISAN WHOLE LEAF TEA

GOURMET SELECTION	\$7
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