

Coral

Appetizers

Beef tartare; egg yolk, potato chips, mustard, capers, radishes

Roasted tomato soup; cruton, confit tomatoes, goat cheese

Mushroom risotto; parmesan, truffle oil, chives

Salads

Glazed carrots; orange, goat cheese, pumpkin seeds, pomegranate, arugula

Nicoise; greens, green beans, bell peppers, new potatoes, hard boiled egg, seared ahi tuna, aged balsamic vinaigrette

Iceberg; iceberg wedge, tomatoes, red onion, candied pecans, blue cheese, xcatik pepper

Chef Carlos Zamora

Prices are in American Dollar Currency, 16% de IVA and 15% service charge will be added. At Viceroy Riviera Maya, we strive to meet the highest quality standards, however the consumption of uncooked food of animal origin could be harmful to your health and we leave that to your discretion
Should you have any food allergy, please advise your server

Main Dishes

Steak & fries; grilled prime hanger, fries, hollandaise

Pan roasted catch of the day; potato puree, grilled vegetables

Lamb ossobuco; potato puree, organic carrots, jus

Braised short rib; creamy polenta, beef jus, chard

Salmón; with "Yucatán recado negro" sauteed spinach, roasted tomato, capers

Grilled shrimps, chimichurri, avocado, macadamia nuts

Half roasted organic chicken; lemon and honey, potato puree, asparagus

Sides

Fries

Potato puree

Truffle fries

Sauteed spinach

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