El Mar

Cold Appetizers

SEA TARTARE
Fresh tuna and salmon, tomato, red onion,
orange segments, coconut and mango

VIETNAMESE ROLL
Rice paper, ponzu-marinated chicken, carrot,
cucumber, jicama, peanut dressing and onion ash

Hot Appetizers

WONTON TUNA TACO
Tuna tartare in ponzu with crispy wonton crunch,
coleslaw and chipotle dressing

CRAB CAKE
Stone crab in tempura, roasted heart of palm,
confit pork belly, feta cheese, smoked oil
and pickled ginger dressing

Salads

CAJUN SHRIMP SALAD
Arugula, cherry tomatoes, Cajun-marinated shrimp,
scallions, carrots and lemon vinaigrette

CRAB LOUIE SALAD
Crab meat over crisp romaine with hard-boiled egg,
avocado, cherry tomato, cucumber and asparagus,
finished with our classic Louie dressing

Soups

CLAM CHOWDER
Clams in white wine, brunoise potatoes, bacon, scallions, parsley and cherry tomatoes

LOBSTER BISQUE
Creamy lobster bisque with a touch of brandy and fresh cream

Main Courses

LOBSTER AND SEAFOOD ORZO
Creamy orzo with lobster, shrimp, scallop, cherry tomato, baby spinach and a hint of lemon

CIOPPINO
Lobster, fish, crab, clams and mussels in spiced tomato broth, with grilled sourdough

COCONUT SHRIMP
Breaded in panko and grated coconut, mango chutney

GRILLED SALMON
Bell pepper sauce, served with potatoes, asparagus and radish

CHARRED OCTOPUS
Grilled octopus with cauliflower purée, capers, and garlic and paprika oil

GARLIC BEEF TENDERLOIN
Grilled with garlic and herb butter, mashed potatoes and sautéed broccoli

CARIBBEAN SPINY LOBSTER
Boiled | grilled | sautéed
Sauce: Garlic | Butter | Thermidor
Served with mashed potatoes and vegetables

Desserts

PASSION FRUIT CHIBOUST
Strawberry ice cream

CARROT CAKE
Carrot sponge, spices, cream cheese frosting, toasted walnut

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Healthy dishes which help in maintaining balanced diet
Gluten free dishes
Spicy dishes
Contains dairy and/or eggs
Crafted through artisan ways
Food Plant-Based option
Includes local ingredients

WHOLE FOOD PLANT-BASED MENU

Starters

TROPICAL TARTARE
Soy protein, avocado, tomato, red onion,
orange segments, coconut and mango

VIETNAMESE ROLL (PLANT BASED)
Rice paper, soy protein marinated in citrus soy sauce,
jicama and peanut dressing

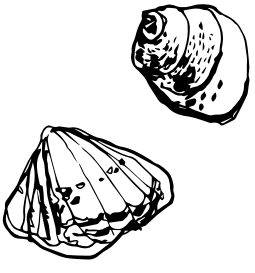
ARUGULA SALAD
Arugula, cherry tomatoes, chickpeas, scallions,
carrots and lemon vinaigrette

Main courses

LEMON ORZO
Orzo with cherry tomato, baby spinach, olive oil
and a hint of lemon

COCONUT CAULIFLOWER
Breaded in panko and grated coconut, mango chutney

CHARRED KING OYSTER MUSHROOM
Grilled king oyster mushrooms, cauliflower purée,
capers, and garlic and paprika oil



Dessert

CHOCO PEANUT
Cocoa sponge, peanut cream and 70% chocolate ganache

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Beloved
Playa Mujeres, Mexico