



Appetizers

- 🍏 🌿 Roasted beets, tangerine, goat cheese and caramelized walnut dressing

Provoleta cheese with roasted bell peppers, garlic and oregano

Cheese or beef turnovers with mesclun salad and lime vinaigrette

Salads

- 🌿 Flank steak strips salad with spinach, mushrooms and purple onions tossed with blue cheese dressing

- 🍏 Mozzarella cheese salad served with arugula, green sauce and fresh cilantro

Soups & Creams

Fish soup with “au gratin” mussels and shrimps

Mushroom cream with spiced bread crumble

Hamburgers

“MEAT SELECTION”(150GR-5.3OZ)

Beef

🌙 Spicy beef

Chicken

Chicken

🍏🌱 Lemon chicken and vegetable skewer

Pork

Argentine chorizo and “butifarra” sausage skewer

🌙 New Orleans style pork ribs

Beef

Flank steak

Picanha

Argentinean barbacue

Grilled beef tenderloin

Rib eye

Roasted beef ribs

Sauce selection

Green pepper, mushroom, blue cheese or BBQ

Fish

🍏🌿 Grilled salmon with sesame and vegetables

Side dishes

Baked potatoes with butter

French fries

Sautéed vegetables

Rice with annatto and herbs

French mashed potatoes

Barbecue corn with butter and saltvegetables

Mexican Special

Giant chicken and corn tortilla fried “flute” taco, green tomato sauce, diced lettuce, sour crema and grated cheese

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

🍏 These are healthy dishes which help in maintaining balanced diet

🌿 These are gluten free dishes

🥛 This dish contains dairy and/or milk

🌱 Whole Food Plant-Based option

DESSERTS

- 🍶 “Affogato” vanilla ice cream with espresso and crunchy cinnamon brandy snap
- 🍶 Cheesecake with banana and caramel sauce
- 🍶 Double chocolate brownie
- 🍏🌿🌱 Fruit salad with Grand Marnier syrup
- 🍶 Chocolate coulant with cream and gianduja chocolate ice cream

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WHOLE FOOD PLANT-BASED MENU

Appetizers

- 🍏 🌿 Artisan bread slice with artichoke, fresh spinach and tomatoes
- 🥛 Provoleta cheese with roasted bell peppers, garlic and oregano

Salads

- 🍏 🥛 Mozzarella cheese salad served with arugula, green sauce and fresh cilantro

Cream Soup

- 🥛 Mushroom cream with spiced bread crumble

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Main Courses

- 🍷 Esau: au gratin lentil burger with asparagus in toasted butter brioche

GLUTEN FREE BREAD AVAILABLE

- 🌿 🍷 Vegetable in lime skewer
- 🍷 Mixed vegetable fajitas served with refried beans, guacamole and fresh corn tortilla



Beloved
Playa Mujeres, Mexico