



ENTRÉES

Tataki with Curd _____ 🍷 \$180 mxn
Tuna with herbs and chili

Crab Salad with Green Apple _____ 🌿 \$210 mxn
With cucumber and a touch of honey

SOUPS

Venison Consomme _____ 🍷 \$190 mxn
Delicious consommé made with beef bones and mushrooms scented with red wine

Coconut and Broccoli Cream _____ \$150 mxn
Made with tender coconut

MAIN DISHES

Chicken in Reduction with Plum Sauce _____ 🍷 \$312 mxn
Prepared with prunes, butter, and zucchini

Octopus with Eel Sauce _____ 🐙 \$430 mxn
Direct from the sea to your table

Beef Bourguignon _____ 🍷 🍷 \$300 mxn
Cooked with dark beer, maple syrup and carrots

Green Crepe _____ 🌿 \$220 mxn
With chickpea, lentils, and spinach

Provençal Chicken _____ 🍄 🍷 \$250 mxn
With mushrooms, olives, white wine, and spices



DESSERTS

Crème Brûlée _____ 🌾 🍳 🥛 🍷 \$130 mxn
Classic recipe accompanied by biscotti

Vegan Whisper _____ 🌱 🍌 🍌 🍷 \$120 mxn
Peanut and banana jelly served on a seed base

Eclair _____ 🌾 🍳 🥛 🍷 \$140 mxn
Passion fruit filling and chocolate coating



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