



MEXICAN SIGNATURES

(Only Served in the restaurant)

COLD

Tuna Ceviche ^(R, SSF) 125

Yellow Fin Tuna, Avocado, Confit Tomatoes, Green Chilli
Fermented Strawberry, Fermented Tomato Broth,
Ancho Chilli Oil

Pickled Octopus Tostada ^(SF, SSF) 125

Jalapeño, Pickles, Coriander, Capers, Tamarind and
Pasilla Chilli Emulsion

Roast Beef Aguachile Tostada 115

Sliced Angus Beef, Cucumber, Habanero, Coriander,
White Onions, Pineapple Gel, Tepache Aguachile Sauce

HOT

Baby Chicken with Manchamanteles ^(LS) 195

Sweet Potato Chochoyotes, Figs Emulsion, Pickled Spring Onions,
Dates, Figs Mole Manchamanteles

Veal Cochinita Pibil 235

Slow-Cooked Veal Ribs, Achiote, Garlic, Corn Tortilla, Red
Pickled Onions, Habanero Sauce

Australian Angus Beef Tenderloin with White & Black Mole ^(N, D) 225

Cauliflower and White Mole Foam, Cauliflower textures,
Dry, Chilli, Black Mole

Fish a La Talla ^(SSF, D) 210

Red Snapper, Talla Sauce, Butter, Guajillo Chilli, Fennel, Citrus
Wedges

LS Locally & Sustainably Sourced **D** Dairy **N** Nuts **S** Seafood **SF** Shellfish **R** Raw

SS Sesame **VG** Vegan **V** Vegetarian **G** Gluten **SSF** Sustainably-Sourced Seafood

Please ask a member of the team for more information about our ingredients.

All prices are in UAE dirhams and are inclusive of all applicable service charges and taxes.

جميع أسعار بالدرهم إماراتي وتشمل كافة رسوم الخدمة والضرائب المطبقة.

POOL & BEACH

SNACKS

Tuna Tostada (N, SSF, SS) 110

Avocado, Salsa Macha, Fried Leeks, Oyster Mayonnaise

Artichoke Ceviche (VG) 95

Confit Artichoke, Green Pea, Mint, Crispy Artichoke, Yellow Chili Sauce

Guacamole & Chips (VG) 80

Plantain Chips, Yuca Chips, Fried Corn Tortilla

Vuelve A La Vida (SF, SSF, LS) 120

Shrimps & Octopus, Avocado, Coriander, Mexican Tomato Juice

Acapulco Cocktail (SF, SSF, LS, G) 120

Shrimps, Tomato Cocktail Sauce, Orange Juice, Red Onion, Avocado, Green Chili, Salt Crackers, Bruja Sauce

Grilled Angus Rib Eye Tacos (2 Pieces) 135

Grilled Angus Rib Eye, Yellow Corn Tortilla, Avocado Puree, Caramelized Onion, Crispy Potato, Ancho Chili Powder, Martajada Sauce

Rosarito Lobster Tacos (SF, SSF, D, G) (2 Pieces) 145

Black Beans, Avocado, Flour Tortilla, Pickled Red Onion, Lemon Emulsion, Green Tomatillo Sauce

Shrimp Sope (D, SF, SSF, LS) (1 Piece) 120

Corn Dough, Refried Black beans, White Beans Puree, Cotija Cheese, Sour Cream, Adobo Veracruzano

BITES & APPETIZER

Nachos (D, V) 95

Refried Beans, Spicy Salsa, Jalapeño, Cheddar, Guacamole, Sour Cream
Enhance Your Nachos with Chicken (LS) 45

Crispy Calamari (G, SSF, SF) 110

Lemon, Yuzu Dip

SIDES

French Fries (D) 40 | Spicy Fries 45 | Sweet Potato Fries 45
Truffle Fries (D) 100

SALADS

Caesar Salad (G, D, SF) 95

Baby Gem, Parmesan, Garlic Croutons, Boiled Egg, Veal Bacon, Anchovies, Caesar Dressing

Greek Salad (D, V) 95

Cucumber, Peppers, Onion, Oregano, Feta Cheese, Mustard Oregano Dressing

Watermelon & Chayote Salad (D, V) 95

Homegrown Mixed Greens, Chayote, Avocado, Lemon Zest, Lemon Dressing

Enhance Your Salad

Avocado (VG) 35, Shrimps (LS, SF, SSF) 45, Chicken (LS) 45

SUSHI

Served with Homemade Pickled Ginger, Wasabi and Dashi Soy Sauce.

Dragon Roll (SF, SSF, G, D) 115

Tempura Prawn, Mango, Tobiko, Avocado, Coconut, Lychee Sauce

Salmon Teriyaki (SSF, R) 110

Cucumber, Avocado, Chives, Furikake, Homemade Teriyaki

Spicy Tuna (SSF, SS, R) 110

Roasted Pineapple with Nuac Cham Sauce, Toreados Chilis, White Onion, Chives, Wakame Salad, Roasted Onion Mayo

Vegetarian (V) 100

Avocado, Shiso Leaves, Mango, Cucumber, Asparagus, Japanese Mayo

Poke bowl (VG, SS) 125

Sushi Rice, Avocado, Cucumber, Edamame, Radish, Wakame Salad, Pickled Ginger, Beans Sprout, Sesame, Ginger-Soya Lime Dressing

Choice of Tuna (SSF, R) 40 | Salmon (SSF, R) 45 | or Tofu (VG) 35

Sharing Platter 350

Salmon Teriyaki (SSF, R), Spicy Tuna Roll (SSF, SS, R), Vegetarian (V)
Mini Poke Bowl (G, VG, SS) | Seabream Ceviche (SSF, R)

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SANDWICH

Beach Sandwich (G, D) 125

Focaccia, Egg, Beef Bacon, Burrata, Rocket Leaves,
Roasted Chimichurri, Chipotle Mayonnaise

Corn Quesadillas (2 Pieces)

Corn Tortilla, Mozzarella Cheese, Green Tomatillo Sauce
Mix Wild Mushrooms (V, D) 105
Chicken Tinga (LS, D) 110

Wagyu Cheese Burger (G, D) 140

Tomato, Lettuce, Veal Bacon, Cheddar, Jalapeno,
Homemade Gherkin, Onion Jam, Chipotle Mayo

Avocado Molletes (VG, G) 110

Dill & Avocado Mashed, Vegan Cheese, Coriander,
Mango Pico de Gallo, Mexican White Bread

PIZZA

Margherita (G, D, V) 100

Mozzarella, Basil, Tomato Sauce, Olive Oil

Diavola (G, D) 115

Beef Salami, Chili Flakes, Onions, Mozzarella, Tomato Sauce

Truffle & Mushrooms (G, D, V) 135

Parmesan, Mozzarella, Black Truffle, Rocket Leaves, Truffle Oil

Zucchini (G, D, V) 120

Mozzarella, Yellow & Green Zucchini, Basil, Olive Oil

SWEETS & FRUITS

SWEETS

Churros (G, D, N, E) 85

Chocolate, Dulce de Leche, Vanilla Ice Cream

SUNDAE 60

Exotic (D, V)

Mango Sorbet, Coconut Ice Cream, Meringue Coco,
Exotic Compote, Chantilly

Choco Shock (G, D, V, N)

Vanilla & Chocolate Ice Cream, Brownie, Chocolate
Sauce, Chantilly

Wild Berry (D, V)

Raspberry Sorbet, Vanilla Ice Cream, Meringue, Berries
Compote, Fresh Berries

FRESH FRUITS (VG)

Quarter Watermelon (VG) 95

Half Watermelon (VG) 180

Seasonal Fruit Platter 70

FROZEN FRUITS (SORBET IN FRUIT) (VG)

Exotic Frozen Fruit Platter (2-4 persons) 220

(Pineapple, Lemon, Coconut)

Frozen Lemon (2 pieces) 55

Frozen Coconut (1 pieces) 65

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SOFT BEVERAGES

Still Water

Acqua Panna 50 cl 35
Acqua Panna 1L 55

BE water 75 cl 40 ^(L,S)

Sparkling Water

San Pellegrino 50cl 35
San Pellegrino 1L 55

BE water 75 cl 40 ^(L,S)

Fresh Juices 50

orange | mango | pineapple
watermelon | green apple | grapefruit

Soft Drinks 32 Energy Drinks 45

COFFEE & TEA

Espresso ^(S) 35

Cappuccino ^(D, S) 45

Caffe Latte ^(D, S) 45

Americano ^(S) 45

Flat White ^(D, S) 45

Tea & Infusions ^(S) 42

Iced Tea 48

lemon | peach | passion fruit

Iced Coffee ^(S) | Cappuccino ^(D, S) 50

SLUSHY & MILKSHAKE

Slushy 50

mango
maracuya & mint
green apple & cucumber

Mars Salted Caramel Milkshake ^(D) 50

chocolate, vanilla ice cream, milk, salted caramel

Almond Tiramisu Milkshake ^(D, N) 50

almond milk, fresh brew, condensed milk,
vanilla ice cream, cacao

MOCKTAILS

Lycheelada 50

orange, lychee, coco lopez, lemon

Chillero 50

pineapple, agave, tabasco, jalapeño, soda

Tubataha Sour 50

calamansi puree, jasmine tea, EP honey

Samui Sweet 50

coconut water, coco lopez, mango puree, mandarin

Sol y Marimar 50

grapefruit, orange marmalade, lemon

COCKTAILS

Kiwi Paloma 2.0 65

Kiwi & ginger infused tequila, kiwi liqueur,
grapefruit juice, soda

Mezcal Sour 70

Mezcal infused fig, grapefruit, lemon,
vegan foam

Piscolada 70

Pisco, coconut, pineapple, lime, cream

Fire & Grace 65

Gin, Campari, rhubarb liqueur, jalapeño,
lemon & grapefruit juice

Cherry Chakara 65

Cherry & cardamom infused vodka, peach
schnapps, orange bitter, tonic water

Mysterious Sakagura 70

Gin, sake junmai purity, jasmine, peach, yuzu

A La Vida Martini 65

Vodka, Aperol, tomato, onion, coriander, lime
juice, Worcestershire sauce

(G) Gluten | (D) Dairy | (V) Vegetarian | (VG) Vegan | (N) Nuts | (S) Sustainably Sourced

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WINE

CHAMPAGNE

France
France

RUINART BRUT
RUINART ROSÉ

GLASS / BOTTLE

99 / 590
145 / 850

WHITE

New Zealand
Italy
USA

CLOUDY BAY, MARLBOROUGH, SAUVIGNON BLANC
ALOIS LAGEDER, RIFF PINOT GRIGIO
KENWOOD, CALIFORNIA, CHARDONNAY

GLASS / BOTTLE

100 / 500
65 / 325
95 / 475

rosé

GLASS / BOTTLE

France

M DE MINUTY, PROVENCE, GRENACHE, CINSAULT, SYRAH

75 / 350

Red

GLASS / BOTTLE

Argentina

TERRAZAS, MENDOZA, MALBEC

75 / 375

BEER

DRAUGHT

Italy
Japan

BIRRA MORETTI (25CL / 50 CL)
KIRIN (30 / 50CL)

GLASS / BOTTLE

35 / 50
40 / 60

BOTTLE

Mexico
Germany
Italy
Japan
Netherlands

CORONA (33CL)
ERDINGER (50 CL)
PERONI (33CL)
KIRIN ICHIBAN (33CL)
BAVARIA (Non Alcoholic, 33CL)

40
62
40
40
32

LIGHT & LOW-ALCOHOL COCKTAILS

Pura Brasa 55

clarified red wine with pineapple, jalapenos
lime & grapefruit soda

Velvet Blossom 55

raspberry, rosemary infused with cointreau
green apple & soda