

Starters / Entradas

<p>Guacamole</p> <p>Traditional guacamole with pico de gallo and grilled corn tostadas Tradicional guacamole con pico de gallo y tostadas de maíz a la parrilla (VG) (W) (GF)</p>	\$440
<p>Hummus (80 g)</p> <p>Chickpea hummus with morita chili, fried calamari, tomato salad, cilantro and grilled tlayuda Hummus de garbanzo con chile morita, calamares fritos, ensalada de tomate, cilantro y tlayuda a la parrilla (N) (GF)</p>	\$440
<p>Ensalada verde</p> <p>Romaine lettuce, spicy leaves, onion, avocado, grilled cactus, tomatoes, “xcatic” chili, Chihuahua cheese, and anchovy lime dressing Lechuga romana, hojas picantes, cebolla, aguacate, nopal a la parrilla, tomates, chile xcatic, queso Chihuahua y aderezo de anchoas con limón (W) (V) (GF)</p>	\$440
<p>Ensalada de camarón (120 g)</p> <p>Crispy fried shrimp, arugula leaves, samphire, pumpkin seeds, and mango habanero dressing Camarones fritos crujientes, hojas de arúgula, salicornia, pepita de calabaza y aderezo de mango habanero (SH)</p>	\$520
<p>Tacos ahogados de papa</p> <p>Crispy tortilla stuffed with potato, tomato sauce, cabbage salad with cilantro and pickled onion Tortilla crujiente rellena de papa, salsa de tomate, ensalada de col con cilantro y cebolla encurtida (GF) (V)</p>	\$440

Tostadas

<p>Palmitos</p> <p>Heart of palm, avocado, red onion, carrot, tomato, serrano pepper, soy, sesame oil and black sauces Corazón de palmitos, aguacate, cebolla morada, zanahoria, tomate, chile serrano, soya, aceite de ajonjolí y salsas negras (VG) (W)</p>	\$320
<p>Atún (130 g)</p> <p>Pork rind toast, pickled tuna, roasted habanero dressing, avocado, cilantro, and “castacan” Tostada de chicharrón, atún encurtido, aderezo de habanero rostizado, aguacate, cilantro y castacán (P) (SG)</p>	\$440
<p>Pescado (130 g)</p> <p>Pickled catch of the day with carrot, cucumber, serrano chili, red onion, cilantro and avocado Pesca del día encurtida con zanahoria, pepino, chile serrano, cebolla morada, cilantro y aguacate (GF)</p>	\$440

(SG) Signature | (P) Contains Pork | (V) Vegetarian | (VG) Vegan | (W) Wellbeing | (D) Dairy | (E) Egg | (GF) Gluten-free | (N) Nuts | (SH) Shellfish

At Banyan Tree Mayakoba, your safety is what matters most. We strive to meet the highest quality standards, but we'd like to remind you that the consumption of uncooked food of animal origin could be harmful to your health. We leave that to your discretion.
The total price is shown in MXN. Vat is included. Service charge is not included.

Main Courses / Platos Fuertes

Tlayuda (120 g)

Thin corn tortilla, grilled marinated octopus, Oaxaca chorizo, chipotle sauce, coleslaw and avocado
Tortilla delgada de maíz, pulpo adobado a la parrilla, chorizo de Oaxaca, salsa de chipotle, ensalada de col y aguacate
(P) (D) (GF)

\$440

Birria (130 g)

Crispy bread, beef birria, Oaxaca cheese, onion, cilantro, avocado salsa, and beef broth
Pan crujiente, birria de res, queso Oaxaca, cebolla, cilantro, salsa de aguacate y consomé
(SG) (D)

\$520

From the grill / De la parrilla

Local fish with mixed salad garnish

Pescado entero local a la parrilla con guarnición de ensalada mixta
(GF) (W) (SG)

Per Kilo / Por Kilo
Filet / Filete (300 g)

\$2,050
\$1,620

Sauces to choose / Salsa a elegir

Garlic sauce / Mojo de ajo
Guajillo chilli sauce / Adobo de chile guajillo

Sandwich

Pescado (160 g)

Brioche bun, grilled catch of the day, cucumber, coleslaw, carrot, cilantro, "macha" sauce dressing and pickled onion
Pan brioche, pesca del día al grill, pepino, ensalada de col, zanahoria, cilantro, aderezo de salsa macha y cebolla encurtida
(SG) (N)

\$520

Cerdo (150 g)

Baguette bread with confit pork and jalapeño onion dressing
Pan baguette relleno de cerdo confitado y crujiente con aderezo de jalapeño cebolla
(P)

\$440

Res (150 grs)

Grilled skirt steak, Oaxaca cheese, avocado, pickled onion
Arrachera a la parrilla, queso Oaxaca, aguacate, cebolla encurtida
(D)

\$520

Desserts / Postres

Mexican Ice cream / Helados Mexicanos

Tangerine / Mandarina

\$399

Key lime pie / Pie de limón
(D) (E)

Strawberry / Fresa
(D) (E)

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Wines / Vinos

Sparkling / Cava

Duval Leroy Brut | Champagne | France
 Ferrari Maximum, Blanc de Blancs | Trento | Italy
 Villa Sandi Il Fresco Brut | Prosecco | Italy



5 oz / 150 ml

\$1,070
 \$650
 \$471

Rose / Rosado

Mathilde Chapoutier, Aurisso | Cotes de Provence
 Château D'Esclans, Whispering Angel | Cotes de Provence
 Pictograma Banyan Tree, Grenache | Ensenada
 Casa Madero V, Valle de Parras | Coahuila

\$644
 \$699
 \$471
 \$424

White / Blanco

St. Francis, Chardonnay, Sonoma | EU
 Matua, Sauvignon Blanc, Marlborough | New Zealand
 Pictograma Reserva, Banyan Tree, Grenache | Ensenada

\$546
 \$393
 \$436

Red / Tinto

Catena Malbec, Mendoza | Argentina
 Josh Cellars, Pinot Noir | California
 Predator, Cabernet Sauvignon | California
 Pictograma Reserva, Banyan Tree, Grenache | Ensenada

\$565
 \$471
 \$540
 \$471

Cocktails / Cócteles

Margarita

Tequila, lemon and cointreau | Tequila, limón y cointreau

\$506

IK Margarita

Tequila infusion with habanero, lemon and cointreau | Infusión de tequila con habanero, limón y cointreau

\$559

Banyan Margarita

Tequila, cucumber, lemon and cointreau | Tequila, pepino, limón y cointreau

\$559

Mojito*

Rum, lemon, mint, natural syrup and mineral water | Ron, limón, menta, jarabe natural y agua mineral

\$585

Sands Cooler

Tanqueray, ginger syrup, lemon and tonic water | Tanqueray, jarabe de jengibre, limón y agua tónica

\$558

Riviera Lemonade*

Vodka, red berries, lemon and club soda | Vodka, frutos rojos, limón y club soda

\$585

Raspberry Gimlet

Vodka, raspberry, lime | Vodka, Raspberry, Limón

\$585

*Mocktail Signature Version

Versión Sin Alcohol

\$356