

LAGUNA

TRADITIONAL
MEXICAN CUISINE

STARTERS

GUACAMOLE MADE AT TABLE | \$390

Onion, Tomato, Serrano Chili, Cilantro, Lemon

TORTILLA SOUP \$220

Avocado, Cream, Fresh Cheese, Pasilla Chili, Tortilla Crispy

AGUACHILE \$430

Octopus, Shrimp, Fish, Cucumber, Apple Pepper

NOPAL SALAD \$280

Prickly Pear Juice, Cherry Tomato, Coriander Flower, Tlayuda And Goat Cheese.

GUAVA SALAD \$300

Ate Vinaigrette, Fried Leek, Goat Cheese

BLUE CRAB TOAST \$450

Macha Sauce, Avocado, Lemon Mayonnaise

TUNA TACO SHELL \$390

Mango, Chives, Serrano Chili, Avocado

CEVICHE "TAUCH" \$380

Sustainable Catch, Black Sapote, Jicama, Tangerine And Pickled Onion

TETELA DE CARNITAS \$390

Pork Rind, Carnitas, Avocado Cream, Nopales

TACOS TRILOGY \$485

Accompanied With Salsa Morita, Martajada and Xcatik

ARRACHERA

Roasted Onion, Refried Beans, Radishes, Jalapeno Chili

TIKIN XIC

Red Snapper, Peppers, Cilantro, Habanero Mayonnaise

POC CHUC

Pork, Pickled Onion, Tomato Sauce

SPECIALTY OF THE HOUSE

JUMBO SHRIMP \$870

Fruity Mole, Guichi Pumpkin, Cilantro, Roasted Pineapple

ORGANIC CORNISH ROCK \$685

Black Mole, Onion, Purslane, Fried Banana, Sesame

TAMAL GUERRERO STYLE \$420

Pork Rib, Chileajo, Green Beans, Guajillo Chili

MAIN

GRILLED HUACHINANGO \$800

Acuyo, Xcatik Chili, Chapulin Mayonnaise, Charred Lemon

BRAISED SHORT RIB 220 GR \$820

Beans, Mizuna, Habanero, Pickled Onion

YUCATECAN OCTOPUS \$795

Cauliflower Puree, Salicornias, Organic Chard

SWEET POTATO STUFFED WITH LENTILS \$450

Green Mole, Plantain, Tomato, Epazote

CHILE RELLENO \$450

Poblano, Oaxaca Cheese, Chiltomate Sauce

LAGUNA GRILL \$1,100

Poc Chuc, Arrachera, Green Chorizo, Longaniza De Valladolid, Campechano Shrimp, Chicken.

Consuming raw or undercooked products increases the risk of food, especially if you have certain medical conditions. Please advise your waiter of any allergies you may have to food products. Our menus are subject to change without previous notice. Prices are in Mexican pesos, tax included payables at the exchange rate of the day. The products with a * are not included in the All Inclusive Plan.



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DESSERTS

CHOCOLATE LAYER CAKE \$320

Oaxaca Chocolate Ganache, Orange Filling, Spices
Cream

CHURRO \$280

Caramel Sauce, Papantla Vanilla Ice Cream

TRES LECHES CAKE \$280

Edam Ball Creme Cheese, Strawberry
And Guava Compote

MAMEY ICE CREAM SOUFFLE \$300

Mamey Cream, Chocolate And Coffee Cream,
Orange Polvoron Cookie

GAZNATE \$280

Sweet Coconut Filling, Seasonal Fruit Compote

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LUNCH & DINNER

Served Daily From 12:00 – 10:00 Pm

SNACK

FRUIT BOWL \$190

Fruit Of The Season

CHICKEN SOUP \$150

Carrot, Chicken, Corn, Zucchini

CRUDITE \$150

Carrot, Cucumber, Jicama, Celery, Chamoy

MEXICAN

(With Fruit Or Broccoli)

FRIED CHICKEN TACOS \$250

Lettuce, Cream, Cheese

QUESADILLAS \$220

Ham, Cheese

ARRACHERA TACOS \$260

Corn Tortilla

CLASSICS

(With French Fries Or Broccoli)

HAMBURGER \$260

Patty, Cheddar Cheese

CHICKEN FINGERS \$240

To Selection: Grilled Or Breaded

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DESSERTS

RAINBOW CAKE \$180

Whipped Cream, Strawberry, Raspberry Jelly,
Vanilla Cookie

CHOCO VANILLA \$180

Chocolate Turnover,
Vanilla Cream

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