

BRISAS

FAIRMONT MAYAKOBA

BRISAS MEZZE

Served with Pita/Chips/Catalan toast

MUSABAHA

Olive Oil, Parsley, Zathar. \$230

MARINATED OLIVES

Rosemary, Orange, Thyme, Garlic. \$230

ZA'ALUK

Eggplant, Tomato, Peppers, Onion, Garlic, Evoo. \$230

LABNEH

Jocoque, Evoo, Zathar, Onion, Radish, Cucumber. \$230

GUACAMOLE

Pico de Gallo, Cilantro, Crudite, Serrano Chili. \$280

ROCK SHRIMP SALAD

Alioli, Potato, Carrot, Chives, Paprika, Romaine Lettuce. \$400

SERRANO HAM

(3 oz). \$300

TAPAS

FALAFELS

Chickpea, Tahini, Tomato, Zhug, Lebanese Bread. \$400

PATATAS BRAVAS

Pimentón de la Vera, Sriracha Sauce, Chives. \$360
Add Caviar* (1 oz) \$5000

BACALAO CROQUET

Cod, Fennel Coleslaw, Chile. (4 oz) \$450

FRIED "PESCAITOS"

Txipirones, Catch of the Day, Potato Chips, Lemon, Spicy Remoulade. \$500

SHRIMP GRILLED

Black Garlic Aioli, Chiles, Cilantro. \$590

HALLOUMI

Lime, Pickled Golden Raisins, Walnuts. \$330

BLACK SALMON DUKKAH

Mix of Spices, Nuts, Piloncillo, Spring Onion, Lemon and Chili Flakes. (6 oz) \$600

HARISSA BEEF KABOBS

Pickled Onion, Tahini, Hummus, Lebanese Bread. (6 oz) \$500

DESSERTS

FRAISIER TART

Pistachio Biscuit, Mousseline Cream, Strawberries. \$290

SACHER

Chocolate Sponge Cake, Apricot Jam, Amaretto. \$300

CREME BRULEE

Poppy Seed Tuiles, Berries. \$300

ICE CREAM AND SORBETS. \$230

Please advise your waiter of any allergies or food restrictions before ordering. Your safety is what matter most to Fairmont Mayakoba, we strive to meet the highest quality standards, following Mexican regulations we would like to remind you that consumption of raw or undercooked food may increase your risk of foodborne illness, we leave that at your discretion. Our menus are subject to changes without previous notice. Items marked with * are not included in the All-Inclusive Plan. Prices are in Mexican pesos, tax included.

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