

# BRISAS

FAIRMONT MAYAKOBA

## TO SHARE

Healthy and All-time Favorites.

### GUACAMOLE

Pico de Gallo, Cilantro, Salsa Macha, Chile Serrano, Crudites, Tortilla Chips. \$330

### HUMMUS

Pumpkin seeds, Tahini, Confit Garlic, Local Vegetables Crudites, Chips. \$350

### "PESCAITOS" FRITOS

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

## GO GREEN

Salad Bowls

### BABY GEM SALAD

Heirloom Tomato, Grana Padano Cheese, Puff Quinoa, Cornish Egg, Scallion, Garlic Lemon Dressing. \$380

### CORN AND BEANS

Iceberg Lettuce, Peppers, Red Onion, Cilantro, Tomato, Cotija Cheese, Ranch Dressing. \$385

### GREEN BOWL

Avocado and Poblano Dressing, Kale, Quinoa, Chickpeas, Pickled Onion, Edamame, Cabbage, Pack Choy and Snow Peas \$390

### ADD TO YOUR SALAD:

- 01. GULF SHRIMP \$300
- 02. ARRACHERA 100% BLACK ANGUS NATURAL \$280
- 03. ACHIOTE MARINATED CHICKEN \$200

## RAW

100% Mexican Sustainable Seafood

### FISH CEVICHE

Clamato, Lime, Red Onion, Cilantro, Avocado, Tomato, Cucumber, Serrano Chili. \$560

### SEAFOOD COCKTAIL

Coctel Sauce, Avocado, Lettuce, Tomato, Cilantro, Red Onion, Xcatic, Habanero Ashes. \$580

### CHICKPEA AGUACHILE

Persian Cucumber, Cilantro, Pickle Onion, Tomato, Corn Fried Tortillas. \$390

## SANDWICHES & BURGER

Sides Fries, Sweet Potato Fries Or Salad

### CUBAN SANDWICH

Swiss Cheese, Smoked Pork, Dijonnaise, Pickles, Turkey Ham, Pepperoncini. \$520

### VEGGIE GYRO

Lebanese Flat Bread, Hummus, Falafel, Tahini, Avocado, Cilantro, Parsley, Tomato, Onion, Cucumber, Spicy Chickpeas. \$430

# BRISAS

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## BURGER

LINZ 7 OZ SHORT RIB- BRISKET- CHUCK  
Potato Bun, Aged Cheddar, Pickles, Onion, Tomato, Mayo, Mustard. \$600  
ADD APPLEWOOD SMOKED BACON. \$150

## TACOS

Protein of Choice, Onion, Radish, Salsa Tatemada

- 01. GULF SHRIMP \$600
- 02. ARRACHERA 100% BLACK ANGUS NATURAL \$570
- 03. ACHIOTE MARINATED CHICKEN \$510

### BAJA RED SNAPPER TACOS

Battered Fish, Red Cabbage, Scallion, Mayonnaise, Cilantro, Serrano, Avocado, Salsa Verde, Lime. \$480

## DOUGH 10"

PIZZA PAN STYLE PIZZA. SLOW FERMENTATION DOUGH  
48 HRS ANY PIZZA CAN BE MADE IN GLUTEN FREE  
DOUGH WITH PRIOR NOTICE

### MARGHERITA

Tomato, Mozzarella Fior di Latte, Basil. \$400

### AVOCADO

Citrus Oil, Maldon Salt, Cilantro. \$430

### PEPPERONI

Tomato, Mozzarella, Fior di Latte. \$410

### TRUFFLE FUNGHI

Truffle Cream, Mozzarella, Fior di Latte, Wild Mushroom, Roasted Garlic. \$440

## KEEP IT SIMPLE

### CARIBBEAN FRIED FISH

Plantain Tostones, Avocado, Green Sauce, Creole Salad, Rice. \$980

### STEAK & FRIES

Flap Meat 10 Oz, Mustard, Roasted Onion, Provolone Cheese, Cajun. \$900

### CHICKEN PAILLARD

Green Papaya Coleslaw Salad, Mango Rougail Sauce. \$710

### PASTA AND ORGANIC TOMATOES

Kalamata Olives, Capers, Evoo, Macerated Lemon, Shallot, Basil. \$550

## DESSERTS

### CHOCOLATE CHIPS SANDWICH

Vanilla Ice Cream. \$250

### CHURRO BITES

Chocolate and Cajeta. \$220

### ASSORTED ARTISAN ICE CREAM \$230

Ask for available flavors.