

FIRST COURSE

To Share

GUACAMOLE ②③

Hass Avocado, Mexican Salsa, Rustic Chips

SHRIMP CEVICHE ①

Gulf Shrimps, Mango, Red Onion, Jalapeno, Mandarin Emulsion

SECOND COURSE

Please Choose Two

CANCUN INSPIRED TIGER PRAWN TACOS ①

Battered Black Tiger Prawn, Tamarind Sauce, Chipotle Mayonnaise, Pickled Red Cabbage

CHICKEN ADOBADO TACOS

Chicken, Jalapeno, Onions, Corriander, Salsa

CARNE ASADA TACOS ①③

Cheese Crusted Tortilla, Grilled Steak, Onions, Corriander, Salsa

SKINNI FLACOS ①③

Corn Tortilla, Grilled Avocado, Mexican Baby Marrow Stew

CHICKEN ALAMBRE QUESADILLA ①

Bell Peppers, Onions, Chipotle Mayo, Jalapeños

SHRIMP ADOBADO QUESADILLA ①②

Monterey Jack Cheese, Black Beans, Chipotle, Mexican Salsa

THIRD COURSE

Please Choose One

CARNE ASADA FAJITAS

US Choice Grilled Rib Eye, Onions, Bell Peppers, Achioté

ASADO CHICKEN FAJITAS

Corn-fed Breast of Chicken, Onions, Bell Peppers, Achioté

CAMARON BLACK TIGET PRAWN FAJITAS ①②

Grilled Black Tiger Prawns, Onions, Bell Peppers, Achioté

VEGETERIAN FAJITAS

Grilled Asparagus, Baby Corn, Onions, Bell Peppers, Achioté

FISH A LA TALLA ①

Butterflied Sea Bass, Corriander Pesto, Guajillo, Ajillo Potatoes, Mexican Rice

POLLO ADOBO A LA PARILLA

Adobo Marinated Whole Baby Chicken, Sweet Corn Salsa, Jalapeno, Lime, Ajillo Potatoes

DESSERTS

CHEF JORGE`S SELECTION OF DESSERTS ①②③

Tres Leches, Mexican Chocolate Pot, Churros, Seasonal Fruits, Homemade Pineapple Sorbet

You Are Welcome To Use Your Full, Half-Board Jumeirah Flavours Entitlement Against This Menu
At A Supplement Of AED 89 Based On Two People Sharing

① ALCOHOL ② NUTS & SEEDS ③ GLUTEN FREE ④ VEGETARIAN ⑤ DIABETIC FRIENDLY ⑥ SHELLFISH ⑦ VEGAN ⑧ DAIRY
Please Inform Us Of Any Allergies Or Dietary Requirements Before Ordering, We Would Be Happy To Assist
You In Choosing Suitable Foods Or Prepare A Dish That Meets Your Specific Requirements.
All Prices Are In Use Dirhams And Inclusive Of 7% Municipality Fees, 10% Service Charge And Value Added Tax.

CHOICE OF WINE

WHITE WINE

Ancora, Pinot Grigio, 2012, Italy

Jean des Vignes, Blanc Plaimont, 2018, France

Matua Valley, Sauvignon Blanc, 2018, New Zealand

RED WINE

Santa Carolina, Carmenere Estrellas, NV, Chile

Jean des Vignes Rouge Plaimont, 2018, France

Luigi Bosca, Finca La Linda 2018, Malbec, Argentina

ROSÉ WINE

Domaines Fabre, Cuvée Villa Garrel Rosé,
Provence, France

SPARKLING

Prosecco, Gancia, Italy