menu

-REST. MIRADOR-

Este menú no forma parte del paquete Todo Incluido

starters-

GRILLED VEGETABLE SALAD
-$220MX

Vegetable salad on crispy toast with goat cheese and caramelized walnuts, with shallot dressing

COBB SALAD
-$280MX

Mix green with grilled chicken, bacon, avocado, cherry tomato, boiled egg with blue cheese and Dijon mustard vinaigrette

MUSSELS PROVENCAL
-$360MX

Black mussels sautéed with white wine and lemon zest

NIKKEI SHRIMP CEVICHE
-$310MX

Shrimp ceviche whit coconut milk, xcatic chili, roasted pineapple, and lemon with mint essence

SEAFOOD COCKTAIL
-$380MX

Shrimp and octopus in Acapulco style sauce with avocado, tomato, red onion and coriander

soups & creams-

LOBSTER BISQUE
-$320MX

Lobstrer and shrimp cream, walnut butter, shallot, carrot, fresh tomato and parsley with crunchy cheese toast

SEAFOOD SOUP
-$380MX

Delicious seafood soup with shrimp, fish, octopus and clams, made with a traditional sauce and Mexican herbs essence

main dishes-

CATCH OF THE DAY
-$1350MX

Marinated fsh with garlic spices and lemon with rice, grilled vegetables and tostones

ARROZ A LA TUMBADA
-$460MX

Rice with Seafood (mexican style)

GUAJILLO SHRIMP
-$310MX

Shrimp in garlic and guajillo sauce, onion and pepper with mashed potatoes and vegetables

SEA BASS FILLET WITH RISOTTO
-$420MX

Sea bass fillet with barley risotto and parsley, mushrooms sautéed in white wine and asparagus

GRILLED OCTOPUS
-$480MX

Grilled octopus with recado rojo and bitter orange, with roast potatoes and fresh vegetable salad

MEXICAN GRILLED STEAK
-$490MX

Grilled flank steak with guacamole, rice, pico de gallo, beans and grilled cheese

CHICKEN MOUSSELINE
-$390MX

Roasted chicken with butter and fine herbs with a creamed spinach with walnut, organic mashed potatoes

QUINOA WITH MUSHROOMS
-$320MX

Quinoa with roasted guajillo chiles, mushroom, parsley, avocados accompanied with tomato and feta cheese brusquette

specials-

GRILLED NEW YORK STEAK
-$650MX

New York steak grilled with coarse salt and fresh chimichurri, served with roasted vegetables

GRILLED RIBEYE
-$650MX

Ribeye with coarse salt, chimichurri, vegetables, sautéed potatoes, roasted tomato, and spring onions, served with house sauces

GRILLED T-BONE
-$815MX

T-Bone with coarse salt, fresh chimichurri, vegetables, sautéed potatoes, roasted tomato, and spring onions, served with house sauces

LOBSTER
-$950MX

Lobster cooked to your prefeerence, served with grilled vegetables and mashed potatoes

FRAGATA MIXED GRILL
-$1400MX

Grilled ribeye, chicken, and chorizo, served with vegetables, baked potatoes, molcajete salsa, guacamole, and corn tortillas

FRAGATA SEAFOOD PLATTER
-$1600MX

Grilled lobster, shrimp, fish, and salmon, served with rice, vegetables, guacamole, molcajete salsa, and corn tortillas

desserts-

CHEESECAKE
-$180MX

Cheesecake with a crispy baked biscuit base, with red fruit sauce

CARROT CAKE
-$180MX

Homemade carrot cake with walnuts and spices, covered with cream cheese frosting

CRÈME BRÛLÉE
-$160MX

Traditional baked custard of milk and vanilla cream with a crunchy caramelized topping

SAFFRON ICE CREAM
-$140MX

Delicious vanilla ice cream with a passion fruit and saffron sauce

EGGNOG & CAJETA FLAN
-$160MX

Mexican flan with cajeta accompanied by orange streusel and red fruits

CHOCOLATE VOLCANO
-$190MX

Chocolate cake with vanilla ice cream and red berries

THE REEF AWARENESS

Consuming raw or undercooked foods may increase the risk of foodborne illness. The food prepared here may contain the following ingredients: dairy, gluten, soy, seafood, and fish, among others. If you have a specific allergy or dietary requirement, please inform a member of our team. The weight of food is raw before preparation. Prices in Mexican pesos, taxes included.

THE REEF

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