ALISIO

BEACH CLUB

LUNCH
POOL MENU
ENGLISH

ALISIO

BEACH CLUB

STARTERS

CHIPS & SALSA
GF
Guacamole, Mexican salsa
and tortilla chips
$390

SEASONAL VEGETABLES CRUDITE AND HOUSE DIP
GF
Celery, jicama, cucumber, carrots,
herb yogurt dressing and cilantro dip
$250

GARDEN GREEN SALAD
GF
Kale, romaine lettuce, shaved fennel,
celery, radish and garden herb dressing
$290

WATERMELON & GOAT CHEESE SALAD
GF
Citrus vinaigrette, mixed greens,
orange and grapefruit
$340

CAVATELLI PASTA SALAD
Peas, cucumber, bell pepper, parsley
and balsamic cream dressing
$380

ADD:
Tofu (120g) $290
Chicken (140g) $390
Fish of the day (100g) $370
Shrimp (120g) $390

POKE BOWLS

AVO GARDEN
Avocado, shoyu dressing, mango,
cucumber, edamame, carrot, ginger
and steamed rice
$410

AHÍ TUNA
(120g)
Soy-sesame marinade,
avocado, cucumber, scallions,
steamed rice and carrot
$450

TAKO SHOYU
(120g)
Poached octopus, light shoyu
dressing, wakame seaweed, cucumber,
pickled ginger, edamame and steamed rice
$450

CHICKEN SHOYU
(140g)
Chicken breast, shoyu dressing,
seaweed salad, pickled ginger, radish,
avocado, crispy shallots and steamed rice
$450

VEGAN · VEGETARIAN · GLUTEN FREE · NUTS · PEANUTS · SOY · SHELLFISH · RAW · DAIRY · EGG

Our prices are in Mexican Pesos (M.N.) and include VAT (16%), payment can be made in cash with Local Currency, credit or debit card (we accept Visa, Master Card and American Express American Express – We do not charge an extra fee) , and room charge (subject to open Voucher or cash for Food and Beverage use only). The weight corresponds to the raw protein before being cooked and may vary after cooking, we inform our guests that consuming certain raw or undercooked ingredients may increase the risk of food poisoning; among others meat, poultry, fish, shellfish and eggs. You can request information about any ingredient to the Restaurant Manager. Children under 5 years old do not pay, children from 6 to 12 years old are charged 100% of the children's menu and 100% of the adult menu prices.

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HANDHELD

GOAT CHEESE WRAP
Bell pepper, goat cheese, tomato, onion, spinach tortilla, yogurt mint dip and potato chips
$490

ALILA BURGER
(220g)
Sirloin beef, Emmental cheese, bacon, lettuce, tomato, caramelized onions, truffle aioli and homemade potato chips
$520

FISH SANDWICH
(200g)
Beer-battered fish of the day, tartar sauce and cabbage slaw
$600

CEVICHES

FISH OF THE DAY
(100g) GF
Passion fruit emulsion, avocado, pickled red onion, fresh herbs and red chili oil
$410

CLASSIC
(120g) GF
Shrimp, octopus, fish of the day, tomato, red onion, cilantro and garlic oil
$490

QUESADILLA

Includes Mozzarella & Oaxaca cheese and pico de gallo

CHOICE OF:

Vegetable $320

Shrimp (180g) $580

Chicken Breast (140g) $430

Flank Steak (100g) $490

ICE CREAM

Please inquire about today's selection of flavors at our ice cream bar

SCOOP ICE CREAM
GF
$80

SCOOP SORBET
GF
$80

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