ALISIO

BEACH CLUB

DINNER MENU

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STARTERS

ANTIPASTI
Kalamata olives, green olives, caper berries, piquillo peppers, marinated feta cheese and pita bread
$420

HALLOUMI CHEESE
GF
Seared with fermented rosemary honey
$390

TUNA CRUDO
(80g)
Chives, lemon, parsley, cucumber, dill, garlic, greek yogurt, chili oil and crispy potatoes
$310

OCTOPUS CARPACCIO
(60g) GF
Citrus, capers, shallots and lemon dressing
$450

JAMON IBERICO (50g)
Crostini and peach marmalade
$950

SALADS

CAVOLO NERO
GF
Kale bell peppers, heirloom tomatoes and red wine-tarragon dressing
$390

ARUGULA & GOAT CHEESE
GF
Pine nuts, dried apricots, almonds and honey-balsamic dressing
$420

COD & ORANGE
(100g) GF
Olives, onion, fennel, olive oil and citrus
$380

MAIN COURSES TO SHARE

PSARI PLAKI
(600-800g) GF
Catch of the day, roasted with onion, tomato, garlic, parsley and olive oil
$1200

CHICKEN PIRI PIRI
(1000g) GF
With sweet paprika, Greek yogurt, roasted potatoes and onions
$980

KUROBUTA PORK TOMAHAWK
(800g) GF
Confit garlic, caramelized carrots, thyme and rosemary
$1650

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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MAIN COURSES

EGGPLANT MOUSSAKA
Potato, onion, oregano, cinnamon and pecorino cheese
$520

ORZO & ARTICHOKES
Creamy orzo pasta, spinach, grilled artichokes and Parmesan cheese
$510

PASTA VONGOLE
(120g)
Capellini, clams, white wine, garlic and parsley butter
$620

GROUPER FILLET (280g)
Cauliflower cous cous and mint pesto
$620

SWORDFISH WITH MUSTARD SAUCE
(200g) GF
Olives, cherry tomatoes, fresh lemon and roasted broccolini
$560

GRILLED OCTOPUS
(300g) GF
Lemon-marinated, grilled leeks and Calabrian chili oil
$680

BEEF TAGLIATA
(260g) GF
NY strip, arugula salad, Parmesan cheese, pine nuts and balsamic reduction
$610

SIDES

PARSLEY POTATOES
GF
Baby potatoes, olive oil, fresh parsley and lemon
$210

HERBED COUS COUS
Parsley, mint and olive oil
$210

CHARRED BROCCOLINI
GF
Garlic, chili flakes and lemon zest
$190

ROASTED CARROTS & THYME
GF
Honey glaze and sea salt
$190

SAUTÉED SPINACH & PINE NUTS
GF
Olive oil and lemon
$190

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