Food

*
The marked dishes are not part of the All-Inclusive package.

Cold Starters

Fruit Platter (V)
$180 mx
Fresh seasonal fruit, served to order.

Guacamole (V)
$210 mx
House guacamole with pico de gallo, served with tortilla chips.

Pear Salad (V)
$140 mx
Baby spinach, arugula, cherry tomatoes, marinated pear, goat cheese, and honey mustard vinaigrette.

Tabbouleh

$140 mx

Traditional Lebanese salad with fresh vegetables, served with house-made pita bread and garlic cream.

Chicken Caesar Salad

$160 mx

Romaine lettuce, grilled chicken, Parmesan cheese, cherry tomatoes, fine herb croutons, and house Caesar dressing.

Tuna Tostadas (1)

$180 mx

Spicy sesame and chili mayo tuna on crispy corn tostadas, with avocado and green apple.

Red Aguachile (2)

$240 mx

Nayarit-style shrimp aguachile with seasonal vegetables.

Fish Ceviche

$210 mx

Fresh fish with jicama, cucumber, and onion, marinated in garlic and lime juice.

Hot Starters

Wings

Served with crudités and ranch dressing.

Parmesan	**$230 mx**
Buffalo	**$210 mx**
BBQ	**$210 mx**
Mango-habanero	**$230 mx**

Nachos

Chicken - $250 mx
Arrachera - $270 mx

With spicy refried beans and cheese sauce.

Served with pico de gallo, jalapeños, and guacamole.

Shrimp Tostada

$220 mx

Crispy shrimp with xcatik chili dressing, served with guacamole and crispy onions.

Baja Tacos

$210 mx

Crispy fish tacos with cabbage, carrot and lime slaw, served with chipotle mayo and pico de gallo.

House Burger

$290 mx

House-made brioche bun, beef patty, cheese, vegetables, and bacon.

BBQ Burger
$265 mx
BBrioche bun, beef patty, homemade BBQ sauce, and fresh vegetables.

Vegetarian Burger
$250 mx
Brioche bun, grilled portobello mushroom, fresh vegetables, and roasted garlic aioli.

Chicken Milanesa Sandwich
$175 mx
House-made telera roll with breaded chicken, vegetables, avocado, and chipotle mayo.

Cheese-Crust Tacos
Chicken - $220 mx
Arrachera - $240 mx
Grilled meat wrapped in melted cheese and flour tortilla, served with pico de gallo, avocado salsa, and lime.

French Fries
$110 mx

À la Carte Dishes*

*Not part of the All-Inclusive package.

Hummus with Pita & Seed Ajada* Ⓥ
$175 mx
Chickpea hummus, toasted seeds in garlic oil, and house-made pita bread.

Shrimp Skewers *
$350 mx
Char-grilled shrimp with zarandeado marinade, served with mashed potatoes and a mix of wild greens.

Mixed Grill Platter*
$380 mx
Grilled chicken, steak, Spanish chorizo, and bone marrow. Served with baked potato, chimichurri, and roasted salsa.

Prime 28 Burger*
$450 mx
Brioche bun, rib eye patty, arugula, blue cheese, caramelized onions, and habanero aioli.

Shrimp Burger*
$350 mx
Brioche bun, grilled shrimp, melted cheese, arugula, morita chili aioli, and bacon-onion jam.

Lobster Pizza*

$750 mx
Thin house-made crust, lobster, cheese, arugula, sun-dried tomato, and basil oil.
(Approx. 30-minute preparation time.)

Steak Cuts*

***Not part of the All-Inclusive package.**

Aguja reserva*
(250 g) **$420 mx**

New York reserva*
(350 g) **$660 mx**

Rib Eye reserva*
(350 g) **$710 mx**

8 day-aged Rib Eye Castilla*
(500 g) **$1,150 mx**

8 day-aged Tomahawk Castilla*
(1000 g) **$2,300 mx**

All cuts served with baked potato, grilled vegetables, chimichurri, and roasted salsa.

Extra Sides*

*Not part of the All-Inclusive package.

French Fries* $80 mx

Green Salad* $50 mx

Guacamole* $80 mx

Bone Marrow* $150 mx

Sushi

Nigiri

Salmon (1 pz)	$95 mx
Tuna (1 pz)	$95 mx
Avocado (1 pz)	$75 mx
Asparagus (1 pz)	$75 mx

Sashimi*

Salmon*	$190 mx
Tuna*	$200 mx
Sea Bass*	$180 mx

Rice Ball*

Crispy rice filled with crab tampico or shrimp salad, cream cheese, eel sauce, chives, sesame seeds, and spicy mayo.

Tampico*	**$320 mx**
Shrimp*	**$250 mx**

Rolls

Maguro Spicy Maki 6 pz

$120 mx

Marinated rice, spicy tuna and avocado, wrapped in nori.

Shake spicy maki 6 pz

$120 mx

Marinated rice, spicy salmon salad and avocado, wrapped in nori.

Philadelphia maki 8 pz

$120 mx

Salmon, avocado, and cream cheese, crusted in sesame seeds.

California maki 8 pz

$145 mx

Crab, avocado, cucumber, crusted in sesame seeds.

Premium Rolls*

***Not part of the All-Inclusive package.**

Miso roll 8 pz* (1)

$220 mx

Tempura shrimp, avocado, cream cheese, topped with flamed salmon, sesame seeds, and serrano chili.

Mori Uramaki 8 pz*

$230 mx

Tempura shrimp and cheese, topped with avocado and mango, glazed with teriyaki sauce.

Ebi roll 8 pz* (1)

$260 mx

Tuna, avocado, and cream cheese, topped with breaded shrimp, sriracha, and spicy mayo.

Maguro roll 8 pz*

$210 mx

Shrimp salad and cucumber, topped with tuna, tempura flakes, and eel sauce.

Kakiage roll 8 pz*

$190 mx

Breaded shrimp, asparagus, and avocado, topped with kakiage (tempura vegetables), teriyaki sauce, and sesame seeds.

Vegano roll* Ⓥ

$170 mx

Marinated vegetables with ponzu, topped with beet textures and crispy onion.

Veggie love* Ⓥ

$170 mx

Vegetable salad and avocado, wrapped in crispy rice paper, with teriyaki sauce and sesame seeds.

Poke Bowl

Tuna Bowl

$180 mx

Marinated rice, tuna, avocado, cream cheese, cucumber, chives, and teriyaki sauce.

Light Bowl

$175 mx

Marinated rice, salmon, avocado, wakame, nori, chives, and teriyaki sauce.

Green Bowl

$175 mx

Marinated rice, wakame, nori, cucumber, tofu, lettuce, spinach, chives, and teriyaki sauce.

Premium Poke Bowl*

***Not part of the All-Inclusive package.**

Tataki Bowl*

$290 mx

Marinated rice, seared tuna, crispy onions, serrano chili, avocado, chives, and teriyaki sauce.

Ebi Bowl*

$320 mx

Marinated rice, breaded shrimp, edamame, asparagus, avocado, cream cheese, wakame, chives, sesame seeds, and teriyaki sauce.

Desserts

Cheesecake

$120 mx

Delicate wild berry glaze over a smooth cream cheese base.

Choco Flan

$120 mx

Vanilla custard infused with caramel, served over a rich chocolate sponge cake.

Chocolate Cake

$150 mx

Soft chocolate sponge cake scented with a hint of orange zest.

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, nuts, 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.

- GLUTEN-FREE
- CONTAINS NUTS
- VEGETARIAN
- VEGAN
- SLIGHTLY SPICY

THE ROOF 28

DAY CLUB

Roof is the new beach