



Tomahawk

OPEN FIRE LATIN GRILL

DINNER
5:30 PM – 11:00 PM

At Banyan Tree Mayakoba, your safety is what matters most. We strive to meet the highest quality standards, but we'd like to remind you that the consumption of uncooked food of animal origin could be harmful to your health. We leave that to your discretion.

APPETIZERS/ ENTRADAS

CHORIPAN

4 oz. Home marinated meat, Felipe bread and chimichurri sauce / 100 gr. Carne marinada en casa, pan Felipe y salsa chimichurri

ARGENTINIAN EMPANADA / EMPANADA ARGENTINA

Individual meat pie. / Empanada individual rellena de carne.

TACOS

Beef gizzards in grilled citrus, arriera sauce, coriander salad and purslane / Mollejas de res en cítricos parrilladas, salsa arriera, saladin de cilantro y verdolagas

ENSALADAS / SALADS

♥ CAESAR SALAD / ENSALADA CÉSAR

Banyan Tree Style / Estilo Banyan Tree

♥ MIXED SALAD / ENSALADA MIXTA

Mixed greens, cherry tomato, sun-dried tomato, onion, grilled Brie, pistachios, and honey-mustard dressing.

Mix de lechugas, tomate cherry, tomate deshidratado, cebolla, queso Brie a la parrilla, pistaches y aderezo de miel y mostaza.

BONE MARROW / TUÉTANOS

Grilled with shrimp / Al grill con camarones.

PROVOLETA AND SCALLOPS / PROVOLETA Y CALLO DE HACHA

Melted provolone cheese with bacon and roasted peppers vinaigrette / Queso Provolone fundido con vinagreta de tocino y pimientos asados

GRILLED CABBAGGE / COL ROSTIZADA

Grilled cabbage wedge, creamy potato and sikil pak sauce / Gajo de col parrillada, cremoso de papa y salsa sikil pak

SIDES / GUARNICIONES

Grilled butternut squash with cream cheese herbs and pumpkin seed
Calabaza parrillada con queso crema de hierbas y semilla de calabaza

Aligot mashed potato and brie cheese
Pure Aligot de papa y queso brié

Rocket lettuce and parmesan cheese
Ensalada de Arúgula y Parmesano

Parmesan truffled potatoes and gua jillo dust
Papas con Parmesano trufado y polvo de gua jillo

Roasted cauliflower with creamy citrus sauce
Califlor rostizada en zapote con salsa cremosa de citricos

♥ Wellbeing Program

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MAIN COURSES / PRINCIPALES

RIB EYE WAGYU

12 oz / 350 gr

RIB EYE CAB PRIME

12 oz / 350 gr

NEW YORK

12 oz / 350 gr

BEEF TENDERLOIN PRIME/ FILETE DE RES

12 oz / 350 gr

KANSAS CITY RESERV CAB

12 oz / 800 gr

OUTSIDE SKIRT / ENTRAÑA RESERV CAB

14 oz / 400 gr

TOMAHAWK CAB PRIME SIGNATURE STEAK / TOMAHAWK STEAK INSIGNIA

39 oz / 1,100 gr

PORTERHOUSE

39 oz / 1,100 gr

COWBOY CAB PRIME

39 oz / 800 gr

MEXICAN BARBECUE / PARRILLADA MEXICANA

DEL MAR / FROM SEA

CATCH OF THE DAY / 📍

PESCA DEL DÍA

10 oz / 280 gr.

GRILLED SHRIMP CAMARÓN JUMBO

AL GRILL

12 oz. / 350 gr.

CHILEAN SALMON / FILETE DE SALMÓN CHILENO

10 oz. / 280 gr.

SEA FOOD PASTA / PASTA DE MARISCOS

Calamarata pasta, with shrimp, octopus and squid with lemon and basil sauce / *Pasta calamarata con camarón, pulpo y calamar con salsa de limón y albahaca cremosa*

ALMEJA EMBARAZADA

Chocolate clam stuffed with shrimp, octopus, peppers and mozzarella / *Chocolate clam stuffed with shrimp, octopus, peppers and mozzarella cheese*

DESSERTS / POSTRES

CARROT CAKE / PASTEL DE ZANAHORIA

CHEESECAKE WITH BLUEBERRIES / PASTEL DE QUESO CON MORA AZUL

ALASKA

Cinnamon ice cream covered with meringue, flambe with vodka
Helado de canela cubierto con merengue flameado con vodka

CARAMEL OPERA / OPERA DE CAMELO

Thin layer cake, caramel with butter and coffee cream

Pastel en rebanadas delgadas, caramelo con crema de mantequilla y café

CHOCOLATE CAKE / PASTEL DE CHOCOLATE

ICE CREAM SELECTION / SELECCIÓN DE HELADOS

📍 Local Product | Producto Local

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EXCLUSIVE COCKTAILS/ CÓCTELES EXCLUSIVOS

TEMPTATION /TENTACIÓN

Our signature cocktail. Montelobos mezcal with grilled pineapple juice and cinnamon syrup. / *Nuestro coctel insignia. Mezcal Montelobos con jugo de piña tatemada y jarabe de canela.*

AGAVE

Our most Mexican flavor. Ojo de Tigre mezcal blanco, guava, and grapefruit. *Nuestro sabor más mexicano. Mezcal Ojo de Tigre blanco, pulpa de guayaba y toronja.*

MEXICO EN LA PIEL

A subtle, citric drink. Dobel Diamante tequila with hibiscus brew and citrus. / *Una bebida sutil y cítrica. Tequila Dobel Diamante con infusión de jamaica y cítricos.*



FRESH BREEZE / BRISA FRESCA*

Caribbean flavor with a sour touch. Patrón reposado tequila with Aperol, pineapple, and ginger. / *Sabor caribeño con un toque ácido. Tequila Patrón reposado con Aperol, piña y jengibre.*



MOUNT ROSEMARY / MONTE ROMERO*

A light, elegant combination. Hendricks gin with basil, lemon, rosemary syrup and Galliano liquor. / *Una combinación elegante y ligera. Gin Hendricks con albahaca, limón, jarabe de romero y licor Galliano.*



Mocktail Signature Version Versión Sin Alcohol



PASSION HONEY / MIEL DE LA PASIÓN*

A fresh and surprising mix. Grey Goose vodka, local bee honey, and passion fruit. *Una mezcla fresca y sorprendente. Vodka Grey Goose, miel de abeja local y maracuyá.*

SOFT DRINKS / BEBIDAS

COCA COLA, COCA COLA LIGHT
COCA COLA ZERO

FANTA

SPRITE

GINGER ALE

FRESCA

TOPO CHICO 355 ml

HETHE 750 ml

PERRIER 750 ml

ST. PELLEGRINO 500 ml

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