BREAK FAST
DESAYUNOS

DETOX SMOOTHIE BOWL
Kale, avocado, banana, artisan honey, homemade granola, coconut milk, pineapple, and almonds
Hojas de kale, aguacate, plátano, miel de Yucatán, granola de la casa, leche de coco, piña y almendras

GREEK YOGURT | *YOGURT GRIEGO*
Granola, berries | *Granola, frutos rojos*

DELICATESSEN | *PLATO DE CHARCUTERÍA*
Premium cold cuts and cheese selection paired with our homemade bread
Selección de carnes frías y quesos con pan de la casa

SEASONAL FRUIT
PLATO DE FRUTA DE TEMPORADA

PANCAKES 3 pcs | *pzs*
Maple syrup, berries, and red wine-and-fig marmalade
Miel de maple, frutos rojos, mermelada de higos y vino tinto

FRENCH TOAST 2 pcs | *PAN FRANCÉS 2 pzs*
Caramelized French toast in butter with hazelnut custard cream
Pan francés caramelizado en mantequilla, relleno de crema pastelera de avellana y cacao

BAGEL
Smoked salmon cured with citrus 130gr, baby wild carrots, vinaigrette, cream cheese, and caper sauce
Salmón ahumado en cítricos 130gr, salsa de queso crema y alcaparras

Wellbeing Program

SANDS BENEDICT 2 pcs
BENEDICTINOS SANDS 2 pzs
English muffin with butter, Chardonnay-poached egg, caramelized crab, Hollandaise sauce, and masago
Muffin inglés con mantequilla, huevo pochado Chardonnay, cangrejo caramelizado, salsa holandesa y masago

IBERIAN BENEDICT 2 pcs
BENEDICTINOS IBÉRICOS 2 pzs
English muffin with butter, Chardonnay-poached egg, Iberian ham, and truffle Hollandaise sauce
Muffin inglés con mantequilla, huevo pochado Chardonnay, jamón ibérico y salsa holandesa trufada

SPANISH EGGS 2 pcs | *HUEVOS ROTOS 2 pzs*
Roasted fried potatoes, smoked paprika, fried eggs, and Iberian ham
Fritura de papas, pimiento ahumado con huevos fritos y jamón ibérico

CASSEROLE EGGS 2 pcs | *HUEVOS A LA CAZUELA 2 pzs*
Fried eggs, salsa ranchera, chistorra, and Oaxaca cheese
Huevos estrellados, salsa ranchera, chistorra y queso Oaxaca

STEAK AND EGGS 2 pcs | *HUEVOS Y ARRACHERA 2 pzs*
Flank steak, grilled mushrooms, olive oil, chili sauce, and parsley
Filete prime, huevos, champiñón asado, salsa de chile de árbol y perejil

KHACAPURI 2 pcs | *pzs*
Baked eggs over slice of artisan bread, mozzarella, and Mexican bean sauce
Huevo horneado en pan artesanal, queso Mozzarella y salsa de frijoles

EGGS TO ORDER 2 pcs | *HUEVOS AL GUSTO 2 pzs*
Organic eggs any style served with bacon and breakfast sausage
Huevos orgánicos preparados al gusto con tocino y salchicha

VEGETARIAN BURRITO | *BURRITO VEGETARIANO*
Flour tortilla, beans with adobo, panela cheese, and avocado
Tortilla de harina, frijol con adobo, panela asado y aguacate

AVOCADO TOAST | *TOSTADA DE AGUACATE*
Grilled pita bread, avocado, and eggs fried in coconut oil
Pan pita a la parrilla con aguacate y huevo frito en aceite de coco

Wellbeing Program

Sands

PIBIL PULLED PORK CHILAQUILES
CHILAQUILES CON COCHINITA PIBIL 100gr
Tortilla chips, Mexican red or green chili sauce, and Pibil pulled pork
Tortillas de maíz con salsa verde o roja y carne de cerdo

CHILAQUILES EGG /HUEVO
CHILAQUILES CHIKEN / POLLO
CHILAQUILES NATURALES

BEVERAGES
BEBIDAS

SMOOTHIES & JUICE BAR
SMOOTHIES & BAR DE JUGOS
Bartender's Mix: Let our skilled bartenders blend fresh ingredients from our fruit and vegetable market
El Mix del Bartender: Nuestros experimentados bartenders le sorprenderán con una combinación especial de ingredientes frescos de nuestro mercado de frutas y verduras

Smoothie Pleasure
From fresh berries to a great cereal selection, find assorted ingredients in our Smoothie Bar
Gran variedad de smoothies, desde frescos frutos rojos hasta un surtido de cereales en nuestro Smoothie Bar

FRESH GREEN JUICE, GRAPEFRUIT, OR ORANGE JUICE
JUGO DE HOJAS VERDES, TORONJA O NARANJA

THAI ICE COFFEE | *CAFÉ HELADO TAILANDÉS*
Iced coffee, milk, and condensed milk
Café helado, leche, leche condensada

Wellbeing Program

VEGETARIAN
VEGETARIANO

SEASONAL FRUIT
PLATO DE FRUTA DE TEMPORADA

DETOX SMOOTHIE BOWL
Kale, avocado, banana, artisan honey, homemade granola, coconut milk, pineapple, and almonds
Hojas de kale, aguacate, plátano, miel de Yucatán, granola de la casa, leche de coco, piña y almendras

GREEK YOGURT | *YOGURT GRIEGO*
Granola, red fruit | *Granola, frutos rojos*

PANCAKE
Maple syrup, berries, and red wine-and-fig marmalade
Maple y frutos rojos, mermelada de higos y vino tinto

FRENCH TOAST | *PAN FRANCÉS*
Caramelized French toast in butter filled with hazelnut custard cream
Pan francés caramelizado en mantequilla relleno de crema pastelera de avellana y cacao

VEGETARIAN BURRITO | *BURRITO VEGETARIANO*
Flour tortilla, Mexican adobo beans, panela cheese, and avocado
Torilla de harina, frijol con adobo, panela asado y aguacate

CHILAQUILES
Green or red salsa, Cotija cheese, cilantro, onion, and sour cream
Salsa verde o roja, queso Cotija, cilantro, cebolla y crema ácida

Sands

LUNCH
ALMUERZO

APPETIZERS
ENTRADAS

GUACAMOLE
Traditional guacamole with pico de gallo and tortilla chips
Guacamole tradicional con pico de gallo y totopos

POPCORN SHRIMP
PALOMITAS DE CAMARÓN 180gr
Breaded shrimp, French fries and chipotle mayo
Camarón empanizado, papas fritas y mayonesa de chipotle

NACHOS
Cheddar cheese, beans, guacamole and pico de gallo
Queso cheddar, frijoles, guacamole y pico de gallo

TACOS
- Flank steak, onion, potato, roasted chilis and guacamole
  Arrachera 100gr, cebolla, papa, chile toreado y guacamole
- Catch of the day in adobo sauce
  Pesca del día en adobos 80gr
- Shrimp, peppers, onion, melted cheese, and guajillo chili
  Camarón 100gr, pimientos, cebolla, queso fundido y chile guajillo

QUESADILLAS
- Cheese | *Queso*
- Flank Steak | *Arrachera 200gr*
- Chicken | *Pollo 200gr*
- Shrimp | *Camarón 200gr*

POKE BOWLS
SUSHI RICE | QUINOA
Avocado, cucumber, carrot, edamame, sweet corn, ponzu, and chipotle
• Tuna 180gr • Salmon 180gr • Shrimp 180gr

ARROZ DE SUSHI | QUINOA
Aguacate, pepino, zanahoria, edamame, elote, ponzu y chipotle
• Atún 180gr• Salmón 180gr
• Camarón 180gr

Wellbeing Program

PIZZAS

MEDITERRANEAN
Tomato, arugula, burrata cheese, and prosciutto
Tomate con hierbas, arúgula, burrata y prosciutto

MARGUERITA | *MARGARITA*
Assorted dried tomatoes and mozzarella
Tomates deshidratados y queso mozzarella

SANDWICHES & SALADS
SANDWICHES Y ENSALADAS

PEPITO BAGUETTE
Flank steak 200gr, mozzarella cheese, guacamole, and pico de gallo
Arrachera 200gr, queso mozzarella, guacamole y pico de gallo

HAMBURGER | *HAMBURGUESA*
Black Angus beef burger 390gr, lettuce, tomato,
pickles, French fries, and Swiss cheese | Cheddar | Blue cheese
Carne Black Angus 390gr, tomate, lechuga, pepinillos,
papas fritas y queso Suizo | Cheddar | Azul

QUINOA
Quinoa, lettuce, hearts of palm, avocado, and mango dressing
Quinoa, lechugas, palmitos, aguacate y aderezo de mango

CAESAR SALAD | *ENSALADA CÉSAR*
Romaine lettuce hearts, Caesar dressing, and parmesan
Corazón de romanas, aderezo César y parmesano

EL MERCADO BY SANDS

FISH PER KILO
PESCADO POR KILO
Hiramasa

Kampachi

Sea bass | Robalo

Grouper | Mero

Hog fish | Boquinete

Snapper | Pargo

Red Snapper | Huachinango

Stripped bass
Lubina rallada del Pacífico

**Cooking time | *Tiempo de preparación 35min*

SEAFOOD
MARISCOS
Ensenada
chocolata clam · Ea
Almeja chocolata
de Ensenada · Pz

Giant oyster · Ea
Ostion jumbo · Pz

Queen clam · Ea
Almeja reina · Pz

PREPARATION | *PREPARACIÓN*
- Ceviche | Mojo de ajo | *A la talla*
- Cooked in Wood Zapote Grill | *Cocinado con Wood Zapote Grill*

Wellbeing Program Sustainable Seafood | Pesca Sostenible Local Product | Producto Local

Sand

CEVICHE

PERUVIAN CEVICHE
CEVICHE ESTILO PERUANO 230gr
Peruvian-style ceviche made wih catch of the day, onion, coriander, corn and sweet potatoes
Pesca del día estilo peruano, cebolla, cilantro, elote y camote

MEXICAN CEVICHE
CEVICHE A LA MEXICANA 230gr
Catch of the day, lime, tomato, onion, and coriander
Pesca del día, limón, tomate, cebolla y cilantro

RED AGUACHILE WITH MISO
AGUACHILE ROJO CON MISO 230gr
Catch of the day served with avocado and cucumber
Pesca del día acompañado de aguacate y pepino

SUSHI

CALIFORNIA ROLL
Shrimp with cucumber, avocado, and masago
Camarón con pepino, aguacate y masago

SPICY TUNA ROLL | *ATÚN PICANTE*
Sriracha, sesame oil, and chipotle dressing
Salsa sriracha, aceite de ajonjolí y aderezo de chipotle

TAMPICO ROLL
Crab and shrimp with habanero and onion
Cangrejo y camarón con habanero y cebolla

VEGGIE ROLL | *VEGETARIANO*

VEGETARIAN | *VEGETARIANO*

PLANTAIN SUSHI
SUSHI DE PLÁTANO MACHO
Arroz marinado, queso crema, pepino japonés y zanahoria rostizada
Marinated rice, cream cheese, Japanese cucumber, and roasted carrot

NACHOS
Bean sauce, Cheddar cheese sauce, grilled vegetables, guacamole and Mexican sauce
Salsa de frijol, salsa de queso Cheddar, vegetales a la parrilla, guacamole y salsa mexicana

QUINOA SALAD | *ENSALADA DE QUINOA*
Quinoa, lettuce, hearts of palm, avocado, and mango dressing
Quínoa, lechugas, palmitos, aguacate y aderezo de mango

Wellbeing Program Local Product | Producto Local

VEGETARIAN
VEGETARIANO

TRUFFLED MUSHROOM PIZZA
PIZZA CHAMPIÑONES TRUFADOS
Tomato sauce, mozzarella, truffle oil, and assorted roasted mushrooms
Salsa de tomate, queso mozzarella, aceite de trufa y variedad de hongos rostizados

CAULIFLOWER POPCORN
PALOMITAS DE COLIFLOR
Cauliflower tempura, French fries, and sriracha sauce
Tempura de coliflor, papas fritas y aderezo de salsa sriracha

POKE WITH TOFU | *POKE CON TOFU*
SUSHI RICE | QUINOA • *ARROZ DE SUSHI | QUINOA*
Avocado, cucumber, carrot, edamame, corn, ponzu, and chipotle
Aguacate, pepino, zanahoria, endamame, elote, ponzu y chipotle

DESSERTS | *POSTRES*

ICE CREAM | *HELADOS*
Chocolate, strawberry, and vainilla | Chocolate, fresa y vainilla

SORBETS | *SORBETES*
Coconut, berries, and mango | *Coco, berries y mango*

GRILLED BANANA WITH CORN ICE CREAM
PLÁTANO AL GRILL CON HELADO DE MAÍZ

PASSION FRUIT CHEESECAKE
CHEESECAKE DE MARACUYA
Fresh strawberries, red velvet cake, served with whipped cream, vanilla cookie, berry sauce, and crispy sprinkles
Fresas frescas, bizcocho red velvet, servidas con crema batida, galleta de vainilla, salsa de berries y chispas crujientes

3 CHOCOLATE BROWNIE | *BROWNIE DE 3 CHOCOLATES*
Traditional chocolate brownie served with vanilla ice cream, whipped cream, chocolate sauce
Tradicional brownie de chocolate servido con helado de vainilla, crema batida, salsa de chocolate

MANGO PAVLOVA | *PAVLOVA DE MANGO*
Mango sorbet with tropical Fruits and meringue
Sorbet de mango con frutas tropicales y merengue

Wellbeing Program

Sands

DINNER
CENA

APPETIZERS | *ENTRADAS*

CRISPY SEAFOOD CHICHARRON
CHICHARRÓN DE MARISCOS 180gr
Guacamole, pico de gallo, and caramelized onions
Guacamole, salsa mexicana y cebollas caramelizadas

NEW YORK AGUACHILE
AGUACHILE DE NEW YORK 200gr
New York slices, grilled avocado, red onion, cucumber, and green tomato sauce
New York rebanado, aguacate a la parrilla, cebolla morada, tomate verde y salsa de pepino

TUNA TOSTADA | *TOSTADA DE ATÚN 200gr*
Blue corn tostada, avocado, tamarind sauce, and sesame
Tostada de maíz negro, aguacate, salsa de tamarindo y ajonjolí

SEAFOOD PLATTER | *PLATO DE MARISCOS*
Shrimp 4pcs, oysters 2pcs, chocolata clam 2pcs, queen clam 2pcs, habanero, and cocktail sauce
Camarón 4pz, ostiones 2pz, almeja chocolata 2pz, almeja reyna 2pz, salsa coctelera y habanero

CRISPY OCTOPUS TACOS
TACOS DE CHICHARRÓN DE PULPO 180gr
Avocado, onion, and coriander sauce. | *Aguacate, cebolla y salsa de cilantro*

SMOKED PROVOLONE | *PROVOLONE AHUMADO*

GRILLED ARTICHOKES | *ALCACHOFAS A LA PARRILLA*

SOUPS & SALADS | *SOPAS Y ENSALADAS*

ROMAINE | *ROMANA535*
Caesar dressing, bacon, roasted tomatoes, and smoked mignonette
Aderezo César, tocino, tomates asados con vinagreta mignonette ahumada

CALAMARI SALAD | *ENSALADA DE CALAMARI 200gr*
Beets, sweet potatoes, carrots, lettuce, parmesan, seeds, and melipona honey vinaigrette
Betabel, camotes, zanahoria, mix de lechugas, parmesano, semillas, vinagreta de miel melipona

SEAFOOD BROTH | *SOPA DE MARISCOS*
Mussels, shrimp, and octopus | *Mejillones, camarón y pulpo*

Wellbeing Program Sustainable Seafood | Pesca Sostenible

At Banyan Tree Mayakoba, we strive to meet the highest quality standards, however the consumption of uncooked food of animal origin could be harmful to your health and we leave that to your discretion. VAT is included. Service charge is not included.

EL MERCADO BY SANDS

FISH PER KILO
PESCADO POR KILO

Hiramasa
Kampachi
Sea bass | *Robalo*
Grouper | *Mero*
Hog Fish | *Boquinete*
Snapper | *Pargo*
Red Snapper | *Huachinango*
Stripped Bass
Lubina rallada del Pacífico

**Cooking time | *Tiempo de preparación 35min*

FILLETS | *FILETES*

Chilean salmon · 300 gr
Salmón chileno · 300 gr
Pacific tuna · 300 gr
Atún del Pacífico · 300 gr
Catch of the day · 300 gr
Pesca del día · 300 gr

SEAFOOD
MARISCOS

Ensenada chocolata clam · Ea
Almeja chocolata de Ensenada · Pz
Giant oyster · Ea | *Ostión jumbo · Pz*
Queen clam · Ea | *Almeja reyna · Pz*
Shrimp U6 · Ea | *Camarón U6 · Pz*
Octopus | *Pulpo*
Caribbean Lobster · kg
Langosta entera caribeña · kg
Lobster Tail | *Cola de Langosta · kg*

PREPARATION | *PREPARACIÓN*

• Herb oil • Three Mexican chili adobo
• Spicy Creolo mojo • Cooked with Wood Zapote Grill
• Aceite de hierbas • Adobo de tres chilesmexicanos
• Al mojo criollo picante • Cocinado con
Wood Zapote Grill

STEAK & OTHERS | *CARNES Y OTROS*

13OZ NEW YORK, CAB PRIME | *340gr*

12OZ RIB EYE, CAB PRIME | *367gr*

CHEF'S MARINATED CHICKEN WITH HERBS & TOMATOES
POLLO MARINADO CON TOMATE Y HIERBAS

SIDES | *GUARNICIONES*

Truffled mashed potatoes | *Puré de papa trufado*
Corn pureé | *Puré de elote*
Grilled vegetables | *Vegetales asados*
Chimichurri fries | *Papas chimichurri*

Wellbeing Program Sustainable Seafood | Pesca Sostenible Local Product | Producto Local

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Sands

VEGETARIAN | *VEGETARIANO*

SMOKED MUSHROOM AGUACHILE
AGUACHILE DE HONGOS AHUMADOS

Cucumber–lemon sauce, grilled avocado, and red onion

Salsa de limón con pepino, aguacate a la parrilla y cebolla morada

GRILLED ARTICHOKES AND GUAJILLO CHILE HUMMUS
ALCACHOFAS A LA PARRILLA CON HUMMUS DE GUAJILLO

Seasoned grilled artichokes with Mexican adobo sauce fused with traditional Middle Eastern hummus

Salsa de adobo mexicana fusionada con hummus tradicional de oriente medio

TLAYUDA WITH BABY CORN AND LOCAL SQUASH
TLAYUDA CON ELOTES BABY Y CALABAZA LOCAL

Oaxacan tortilla, refried beans, cheese, and salsa tamulada

Tortilla oaxaqueña, frijol refrito con queso, salsa tamulada

ROASTED ROOT SALAD
ENSALADA DE RAÍCES ASADAS

Beets, sweet potatoes, carrots, lettuce, Parmesan, seeds, and honey vinaigrette

Betabel, camote, zanahoria, mix de lechugas, parmesano, semillas y vinagreta de miel

EGGPLANT STEAK | *STEAK BERENJENA*

Sweet corn purée and onion marmalade

Puré de elote rostizado, mermelada de cebolla

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DESSERTS | *POSTRES*

ICE CREAM | *HELADOS*

Assorted flavors | *Variedad de sabores*

CHURROS

Powdered with sugar and served in a mini cart with chocolate, caramel, and berry sauces

Servidos azucarados con salsa de chocolate, salsa de caramelo, y salsa de moras en carrito mini

ROASTED FRUITS CRUMBLE
CRUMBLE DE FRUTAS ROSTIZADAS

TOASTED CORN CRÈME BRÛLEÉ
CRÉME BRÛLEÉ DE MAÍZ TOSTADO

MOLTEN CHOCOLATE LAVA

Traditional chocolate lava cake served with vanilla ice cream and chocolate dust

Tradicional volcán de chocolate, servido con helado de vainilla y tierra de chocolate

GRILLED PEAR WITH MASCAPONE CHEESE
PERA AL GRILL CON QUESO MASCAPONE

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