

# FOOD SERVICE

## FOOD SERVICE

By **TAVERNA**

### BREAKFAST

US \$85 + Meals

FRESH TROPICAL FRUIT.....	8
with yogurt and granola.	
MEXICAN STYLE SCRAMBLE EGGS .....	9
with fresh tomato, onion and green pepper.	
CHEESE OMELET .....	10
with spinach, mushrooms and red sauce.	
PANCAKES & SCRAMBLED EGGS .....	10
with bacon, maple syrup and strawberry marmalade.	

### MEXICAN STYLE LUNCH/DINNER

US \$100 + Meals

CHICKEN QUESADILLAS .....	13
Flour tortillas filled with grilled chicken breast and cheese. Side of guacamole & Mexican sauce.	
PARRILLADA DE PESCADO .....	MARKET PRICE
Grilled fish, lobster, shrimps and calamari brochettes with mix vegetables and garlic butter sauce.	
TAQUIZA .....	15
Beef and chicken family style tacos with tortillas, beans, guacamole, salsa mexicana, red and green sauce.	
FAJITAS .....	17
Shrimp, chicken or beef, with mixed bell pepper and onion. Served with corn or flour tortilla.	
CEVICHE MIXTO .....	17
Shrimps and fish marinated in lime juice, fresh tomato, onions and cilantro, with totopos chips.	

### ITALIAN STYLE LUNCH/DINNER


US \$100 + Meals

SURF AND TURF .....	45
Beef tenderloin, Caribbean lobster served with mixed vegetables and garlic butter.	
LASAGNA .....	13
With spinach pasta, béchamel sauce, ham, Bolognese sauce and parmesan cheese.	
LOCAL FISH FILLET .....	17
Served with steam vegetables and roasted potatoes.	
EGGPLANT PARMIGIANA .....	17
Served with spaghetti pomodoro.	
WHOLE FISH.....	35 PER KG
Grilled or fried, served with mixed vegetables.	

### DESSERTS

ASSORTED TROPICAL FRUIT .....	7
With vanilla ice cream.	
TIRAMISÚ .....	6

#### INFORMATION AND RESERVATIONS:

 +52 984 119 4700

 [reservations@tavernaakumal.com](mailto:reservations@tavernaakumal.com)

All prices are in U.S. Dollars. Service price for up to 10 people

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## - WINE & BEER -

### WHITE WINE

by the bottle

Placido Pinot Grigio (Italy) . . . . .	33
Casa Madero Chardonnay (Mexico) . . . . .	35
Ikus Sauvignon Blanc (Chile) . . . . .	28
Lapostolle Sauvignon Blanc (Chile) . . . . .	45
Banfi San Angelo Pinot Grigio (Italy) . . . . .	60
Catena Zapata, Chardonnay (Argentina) . . . . .	50

### RED WINE

by the bottle

Placido Chianti (Italy) . . . . .	33
Monte Xanic Calixa Blend Cabernet-Merlot-Tempranillo (Mexico) . . . . .	40
Ikus Cabernet Sauvignon (Chile) . . . . .	28
Tilia Malbec (Argentina) . . . . .	35
Matua Pinot Noir (New Zealand) . . . . .	45
Catena Malbec (Argentina) . . . . .	43
Castello Banfi Chianti Classico (Italy) . . . . .	55

### RESERVE WINES

by the bottle

Stags Leap Sauvignon Blanc (USA) . . . . .	88
Rodney Strong Pinot Noir (USA) . . . . .	70
Castello Banfi Brunello Di Montalcino (Italy) . . . . .	125
Catena Alta Malbec (Argentina) . . . . .	120
Catena Alta Chardonnay (Argentina) . . . . .	65

### ROSÉ / SPARKLING

by the bottle

Triennes Rose Grenache-Syrah-Merlot (France) . . . . .	48
Fantinel Extra Dry Prosecco (Italy) . . . . .	43
Vueve Clicquot Yellow Label (France) . . . . .	100

### ARTISAN BEER

Akumal Pale Ale . . . . .	6
Akumal IPA . . . . .	6
Akumal Porter . . . . .	6
Piedra Lisa Session IPA . . . . .	5
Colimita Lager . . . . .	5
Finísima Golden Ale . . . . .	5