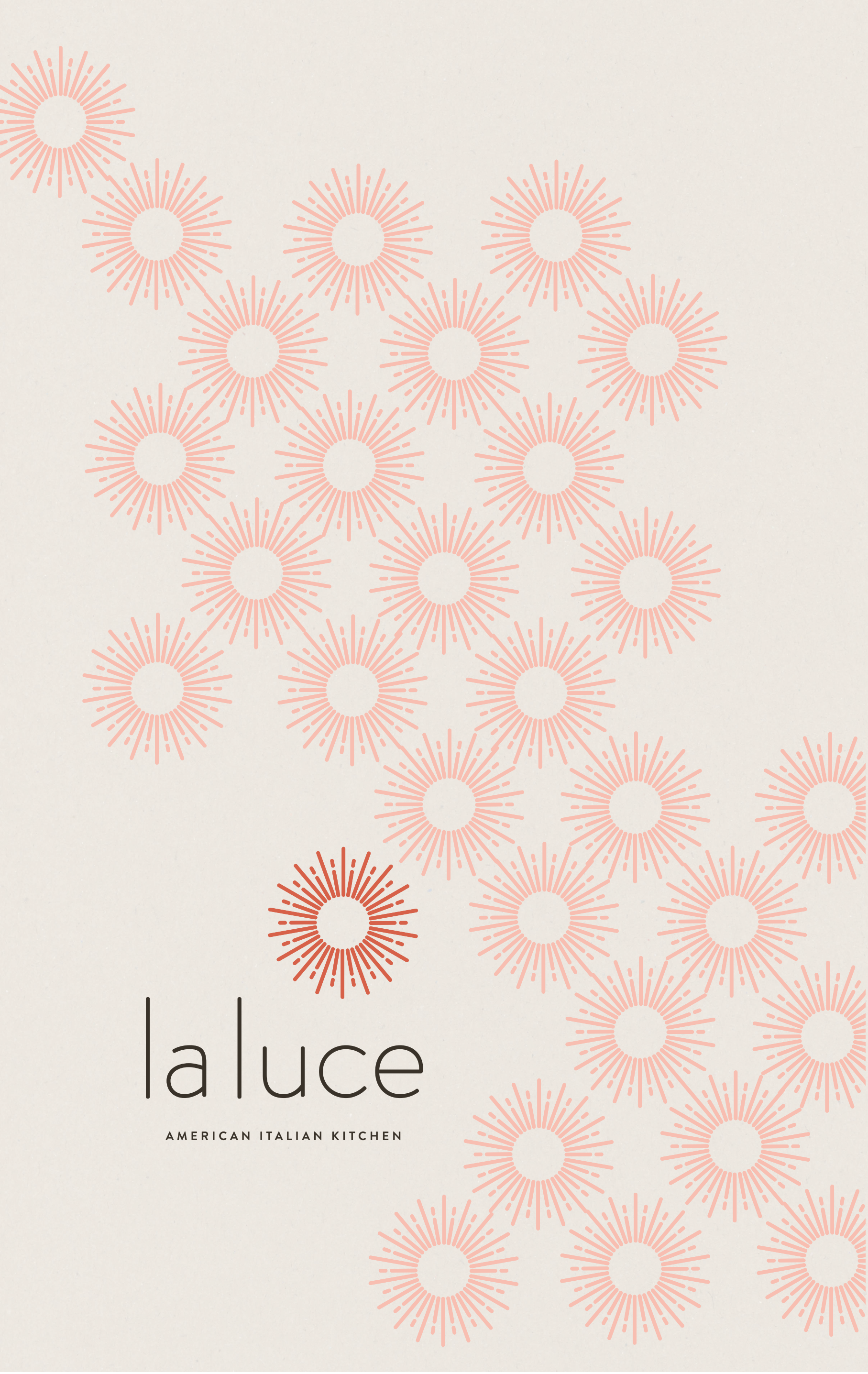




la | luce

AMERICAN ITALIAN KITCHEN



ENTRADAS | APPETIZERS

ENSALADA DE TOMATE LOCAL | LOCAL TOMATO SALAD Gf

tomates, muse de mozzarella (50 grs) fresca, aceituna negra, arugula, pesto, pan crujiente
tomatoes, fresh mozzarella mousse, black olive, arugula, pesto, crusty bread

BETABEL ORGÁNICO | ORGANIC BEET Gf

hinojo, queso de cabra (40grs), citricos, pistacho, aceto balsámico de higo
fennel, goat cheese, citrus, pistachio, fig balsamic aceto

SALMÓN CURADO (150 GRS) | HOUSE MADE CURED SALMON

limón, orégano fresco, mayonesa de chile ahumado y piel crujiente
lemon, fresh oregano, smoked chili mayo and crispy skin

CARPACCIO DE RES (120 GRS) | BEEF CARPACCIO Gf

arúgula, parmesano (30 grs), alcaparras, salsa tradicional
arugula, parmesan, capers , traditional sauce

PIZZA AL HORNO | OVEN PIZZA

CAMARÓN DEL CARIBE | CARIBBEAN SHRIMP (120 GRS)

Mozzarella (100 grs), salsa de tomate, hinojo, cilantro, aguacate
Mozzarella, tomato sauce, fennel, cilantro, avocado

PROSCIUTTO DE PARMA | PROSCIUTTO DI PARMA (100 GRS)

Mozzarella (100 grs), salsa de tomate, prosciutto de parma, arugula, tomates secos
Mozzarella, tomato sauce, prosciutto di parma, arugula, sundried tomato

VEGANO | VEGAN V

salsa de tomate, alcachofa, espinaca, cebolla rostizada, aceitunas negras y alioli de tomate deshidratado
tomato sauce, artichoke, spinach, roasted onion, black olives and sun-dried tomato aioli

HONGOS DE TEMPORADA | SEASONAL MUSHROOMS

Mozzarella (100 grs), queso de cabra o sin quesos, cebolla rostizada, aceite de trufa
Mozzarella, goat cheese or without cheese, roasted onion, truffle oil

PASTA

A SU ELECCIÓN | SELECT YOUR PASTA

FETUCCINE | SPAGUETTI Gf | PENNE | FUSILLI (120 GRS)

VEGETALES VERDES | GREEN VEGETABLES

vegetales verdes de la temporada, ajo,cebolla, queso de cabra parmeggiano (50grs) o sin quesos
seasonal green vegetables, garlic, onion, goat cheese, parmeggian or without cheese

RAGÚ DE CERDO | PORK RAGU (80 GRS)

salsa ragú, papas, zanahoria,carne de cerdo salteada
ragu sauce, potatoes, carrots , sautéed pork

FUNGHI E FORMAGGIO | MUSHROOMS AND CHEESE

hongos de temporada, ajo y cebolla, queso pecorino o queso vegano de nuez (50 grs)
seasonal mushrooms , garlic and onion, pecorino cheese or nuts vegan cheese

CHEMUYIL | CHEMUYIL STYLE

salsa de tomate, pepita de calabaza, epazote, cilantro, cebolla, ajo, chile habanero, castacan salteado (100 grs)
tomato sauce, pumpkin seed, epazote, cilantro, onion, garlic, habanero chili, sautéed castacan

PLATO FUERTE | MAIN COURSE

POLLO ROSTIZADO EN SALSA DE LIMÓN Y ALCAPARRAS Gf
ROASTED CHICKEN IN LEMON AND CAPER (200 GRS)

puré de coliflor, limón confitado, papa a las hierbas, almendras tostadas
cauliflower puree, candied lemon, potato, herbs, toasted almonds

PESCA DEL DÍA A LA PUTANESCA Y AZAFRÁN (200 GRS) Gf
CATCH OF THE DAY WITH PUTANESCA AND SAFFRON

salsa de tomate, anchoas, pimientos, aceitunas, alcaparras, zanahorias , calabaza
tomato sauce, anchovies, peppers, olives, capers, carrots, zucchini

FILETE DE RES EN SALSA DE FRUTOS ROJOS Y VINO TINTO
BEEF FILLET IN RED FRUIT AND RED WINE SAUCE (200 GRS)

salsa vino tinto, frutos rojos, balsámico, puré de papa con hierbas, ajo rostizado, verduras de temporada a la mantequilla, romero, jengibre
red wine sauce, red fruits, balsamic, mashed potatoes with herbs, roasted garlic, seasonal vegetables with butter, rosemary, ginger

CAMARÓN DEL CARIBE | CARIBBEAN SHRIMP (200 GRS)

pasta orzo, aceto balsamico, tomate seco, higos, rúgula
orzo pasta, balsamic aceto, dried tomatoes, figs, arugula

LASAGNA DE VEGETALES | VEGETABLE LASAGNA V Gf

láminas de calabaza con relleno de verduras guisadas, queso de tofu (50 grs), bechamel vegana con salsa pomodoro
pumpkin slices with stewed vegetable filling, tofu cheese, vegan bechamel with pomodoro sauce

POSTRE | DESSERTS

AFFOGATO TRADICIONAL
TRADITIONAL AFFOGATO

café espresso, gelato de vainilla, chocolate o vegano (1 bola)
espresso coffee, vanilla gelato, chocolate or vegan gelato

PASTIERA NAPOLITANA | PASTIERA NAPOLETANA

queso ricotta, naranja confitada, salsa de limon
ricotta cheese, Orange confit, yellow lemon sauce

BISCOTTI TROPICAL | TROPICAL BISCOTTI

crema de vainilla, plátano, maracuya y piña rostizada
vanilla ice cream, banana, passion fruit and roasted pineapple

GELATO & SORBETES VEGANOS (2 BOLAS)
VEGAN GELATO & SORBETS

sabores de temporada
seasonal flavors

SPECIALITA DELLO CHEF

RISOTTO DE TOMATE TRUFADO
CON LANGOSTA (250GRS) \$ 1,200

TRUFFLED TOMATO RISOTTO WITH LOBSTER
risotto de tomates local, trufa fresca, langosta del caribe
local tomato risotto , fresh truffle, caribbean lobster

TAGLIATA DE RIB EYE \$ 980

RIB EYE TAGLIATA (300 GR)
pesto de pistacho, papas a la veneciana
pistachio, Venetian style potatoes

OSSOBUCO DE CORDERO BRASEADO \$ 950
BRAISED LAMB OSSOBUCO (300 GR)

a baja temperatura, salsa Nebbiolo, vegetales de la estación
at low temperature, Nebbiolo sauce, seasonal vegetables

Los productos con precio indicado no son parte de su paquete all-inclusive.
Precios en Pesos Mexicanos incluyen IVA (16%). El cargo se realizará en dólares al tipo de cambio publicado en recepción,pago con tarjeta de crédito o cargo a la habitación.
The products with an indicated price are not included in the all-inclusive package.
Prices are in Mexican pesos (16%) TAX included. The charge will apply in USD exchange rate available in front office. Payment with credit card or room charge is available.

V VEGAN Gf GLUTEN FREE

Favor de informar a su mesero cualquier requerimiento dietético o alergias
Los alimentos crudos están cuidadosamente preparados, aun así su ingestión es responsabilidad del comensal.
Please advise your server should you have any special dietary requirements or allergies.
Raw ingredients are carefully handled, their ingestion is at the diner's discretion.