

# Food



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

## Cold Starters

### Fruit Platter

\$180 mx

Fresh seasonal fruit, served to order.

### Guacamole

\$210 mx

House guacamole with pico de gallo, served with tortilla chips.

### Pear Salad

\$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 crudité 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 Milanese 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.)

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# 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.

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# 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	\$95 mx
Tuna	\$95 mx
Avocado	\$75 mx
Asparagus	\$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

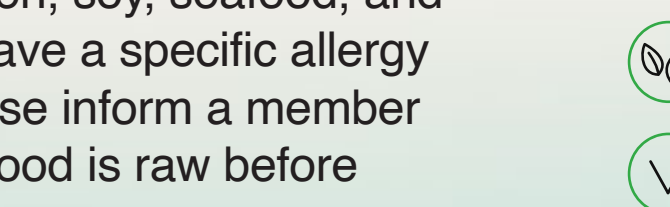
\$120 mx

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.



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