

11.MAY.25
FROM 7:30 PM

THE SPIRIT OF
FIRE LEGENDARY
FIRE SHOW
BY JONABKU
AND FRIENDS
FROM 8:30 PM

MUSIC BY
EDGAR
VELÁZQUEZ

FULL MOON
DINNER

RSVP REQUIRED | NO COVER
LA PLAYA ENTRE CALLE 6 Y 4 • TEL. 984 169 8394
PLAYA DEL CARMEN

INTI
BEACH



M E N U



FROM 12:00 PM - 11:00 PM

MENU

SALADS

ROSARITO SALAD 🍷 275
Lettuces from the **INTI** garden's, with our special house dressing. Parmesan cheese and crusty garlic bread.

PYREUS SALAD 🍷 🌱 285
Lettuces from the **INTI** garden's, with spinach, cucumber, tomato, kalamata olives and cheese goat with house dressing.

DOÑA SALAD 🍷 🌱 275
Lettuces, arugula, cherry tomato, kalamata olives, artichoke hearts and palm hearts.

EXTRAS

CHICKEN BREAST 110
SHRIMP 170
GOAT CHEESE 70
PANELA CHEESE 65
HASS AVOCADO 80

DRESSING

Balsamic dressing | Dressing of the house | Red fruit dressing

STARTERS

WARM PORTOBELLO CARPACCIO 🍷 325
Portobello mushroom confit in olive oil and herbs.
Roasted garlic puree, sun dried tomato, arugula and rustic bread.

BEEF CARPACCIO IN WHITE TRUFFLE AIOLI 335
Thin slices of Angus beef tenderloin. Sun-dried tomato, herbs, baby rocket salad and rustic bread.

BRAZILIAN STYLE COULOTTE STEAK 345
Thin slices of Brazilian style grilled "picanha".
With rustic bread.

MENU

STARTERS

CILANTRO PESTO SHRIMPS 345

Coriander pesto marinated shrimp, flambée with white wine. Garlic bread leek and sweet potato crisps.

TEMPURA TACOS FISH 370

SHRIMP 395

Guacamole, chipotle sauce, "pico de gallo", assorted vegetables: red cabbage, carrot and zucchini.

TEMPURA CALAMARI 340

Deep-fried homemade tempura calamari rings and vegetables. Tartar sauce.

LOBSTER BISQUE 320

Sauté and flambée lobster, celery, garlic, pore, and herbs from the **INTI** garden's, boiled and made a silky cream. With garlic croutons.

PICANA CHICHARRON WITH GUACAMOLE 370

Accompanied by martajada sauce and freshly made tortillas

MINI WAGYU BURGERS WITH CHEESE 330

Brioche bread, arugula mayonnaise, dehydrated tomato, onion caramelized, manchego cheese and tempura pickling.

MUSSELS INTI STYLE 480

Saute mussels with white wine creamy cilantro pesto companied with garlic sourdough bread.

BLUE FIN TUNA TARTAR **SEASONAL 400**

MENU

CEBICHES & TIRADITOS

SEASONAL SPECIALS

SHRIMP SMOKE CHILLI AGUACHILE 🌶️ 395

Pacific blue shrimp with morita chili pepper, lemon, coriander and basil. Accompanied by creamy avocado with red onion, basil and cilantro criollo.

SEA BASS GREEN CEBICHE 395

Fresh sea bass with our traditional coriander and ginger creamy sauce, diced avocado, red onion and cilantro criollo.



SPICINESS LEVEL MEDIUM

LOBSTER CEBICHE AND GINGER ALIOLI 🍷 950

Lobster, "Leche de Tigre", lemon and red onion slices, ginger alioli perfumed with cilantro. Glazed sweet potato, peruvian "Canchita" corn and mixed chips.

PERUVIAN STYLE FISH CEBICHE 🍷 345

Catch of the day grouper, "Leche de Tigre", lemon and red onion slices, scented with cilantro, glazed sweet potato, peruvian "Canchita" corn and mixed chips.

PERUVIAN STYLE MIXED CEBICHE 🍷 375

Catch of the day fish, shrimps, octopus and calamari, "Leche de Tigre", lemon and red onion slices, scented with cilantro. Glazed sweet potato, peruvian "Canchita" corn and mixed chips.

MENU

CEBICHES & TIRADITOS

OCTOPUS CEBICHE IN CILANTRO SAUCE..... 375

With "Leche de Tigre", lemon and red onion slices, cilantro sauce. Glazed sweet potato, peruvian "Canchita" corn and mixed chips.

SALMON TIRADITO..... 345

Salmon, passion fruit and mezcal reduction sauce. Avocado green onion, wakame, cherry tomatoes and mixed chips.

TUNA TIRADITO..... 350

Tuna, soy sauce, lemon, sesame oil. Cherry tomatoes, green onion, avocado, wakame and mixed chips.

MAIN COURSE

RICE WITH SEAFOOD..... 540

"Risotto style" Jasmine Rice in a seafood sauce, with shrimps, octopus, calamari and mussels. Chipotle alioli, green onion, cambray onion and peas.

HOUSE' SHRIMPS..... 495

With butter and garlic, parsley, grilled vegetables and coriander rice.

INTI STYLE GRILLED OCTOPUS..... 515

Grilled marinated octopus with inti garden's herbs, oil and smoked salt. Grilled vegetables and cilantro style rice.

FINE HERBS GRILLED CHICKEN BREAST..... 395

Grilled chicken breast marinated with spices and fine herbs oil. Rustic mashed potatoes and grilled vegetables.

M E N U

MAIN COURSE

PERUVIAN STYLE SAUTÉE BEEF TENDERLOIN 540

Hot Wok Sautéed angus beef tenderloin in julienne strips, with red onions, tomato, soy sauce; flambée with pisco and perfumed with coriander. Jazmin rice and potato wedges.

BEEF TENDERLOIN MEDALLION IN..... 840 BLACK TRUFFLE SAUCE

Angus beef tenderloin served with rustic mashed potatoes. Black truffle sauce and crispy quinoa. Accompanied by baby vegetables.

FETTUCCINI FUNGHI PORCINI..... 375

Porcini with black truffle sauce.

VEGETABLE AND SEASONAL MUSHROOMS..... 375 RISOTTO INTI'S STYLE

Low heat cooked arborio rice, with **INTI** garden's spices and seasonal mushrooms. Accompanied by baby vegetables.

SURF & TURF 935

New York medallions and shrimps with butter and garlic, grilled vegetables and caramelized orange wedges.

CATCH OF THE DAY INTI STYLE..... 480

Grilled grouper marinated with lime, salt and pepper. On top of a bed of spinach and asparagus. Cover with a ginger, white wine and soy sauce. Accompanied by cilantro style rice.

CATCH OF THE DAY IN HOJA SANTA PEPIAN 480

Catch of the day in Hoja Santa pepian, served with Caribbean salad and charcoal-grilled sweet potato puree.

SALMON GRILL WITH QUINOA 540 AND WHITE GARLIC SAUCE

Grilled salmon with vegetables and white garlic sauce. Contains almonds and gluten.



MENU

MAIN COURSE

TUNA TATAKI WITH MASHED VEGETABLES CURRY 480

House spices marinated and seared tuna.
Green curry mashed vegetables.

GRILLED COULOTTE STEAK 540

Delicious Certified Angus Beef. On a bed of
asparagus, potato wedges with garlic and parsley and
grilled cherry tomato.

NEW YORK STEAK 16 OZ, 450 GR. 1,400

Certified Angus Beef. With Brazilian style potato
wedges, portobello mushroom and mix salad.

RIB EYE STEAK 16 OZ, 450 GR. 1,450

Certified Angus Beef. With Brazilian style potato
wedges, portobello mushroom and mix salad.

LAMB TERRINE SEASONAL 530

With black garlic sauce and piloncillo, creamy sweet
potatoe puree, spring onions and brussels sprouts,
sautéed with smoked peppers butter.

CHEF SPECIALS

CATCH OF THE DAY 1 KG 1,500

CATCH OF THE DAY 1 1/2 KG 1,750

LOBSTER TACOS 890

CHEF'S GRILL (LOBSTER) 5,700

INTI GRILL 4,990

LOBSTER 800 GR 3,970



GLUTEN FREE



VEGETARIAN



SPICY