

# Pamper mom this Mother's Day!



With breakfast and massage relax with aromatherapy



**\$1,149 MXN**

**BREAKFAST INCLUDES:**

A mimosa, american coffee, seasonal fruit, yogurt with granola and honey, toasted bread and butter, a chef's speciality of your choice.

**MASSAGE INCLUDES:**

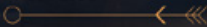
Relaxing massage with facial aromatherapy.

ENERGY | RECEPTIVITY | STRENGTH

## FULL MOON DINNER

**23 | MAY | 24**

FROM 8:00 PM



**LIVE ACT // 8:30 & 9:30 PM**

**FULL MOON DANCERS**

**MYSTICAL DANCE**

**SACRED FIRE GUARDIANS**

**FIRE RITUAL BY ESPEJO ASTRAL**

**MUSIC BY**

**EDGAR VELÁZQUEZ**



**INTI**  
BEACH



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.

**PICAÑA 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.

**BLUE FIN TUNA TARTAR** **SEASONAL** ..... 400

# MENU

## CEBICHES & TIRADITOS

**SHRIMPS CEBICHE** ..... 370

With "Leche de Tigre", lemon and red onion slices, scented with cilantro and Peruvian Rocoto pepper sauce, glazed sweet potato and Peruvian "Canchita" corn and mixed chips.

**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.

**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 mezcail 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.



# MENU

## 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.

### **QUINOA RISOTTO WITH SHRIMPS** ..... 475

Risotto of red, black and white quinoa, brunoise vegetables. Shrimps in its own sauce.

### **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.

### **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.



# MENU

## MAIN COURSE

### **SURF & TURF** ..... 935

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

### **INTI-STYLE GROUPER** ..... 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 WITH QUINOA PUREE** ..... 515

Grilled salmon marinated with rosemary, dill,

dehydrated parsley, lemon, salt and pepper.

With baby vegetables.

### **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.



GLUTEN FREE



VEGETARIAN



SPICY

# MENU

## CHEF SPECIALS

<b>IMPERIAL CAVIAR KALUGA 30 GR</b> <small>SEASONAL</small> .....	<b>6,000</b>
Accompanied with blinis, lemon wegs, dill, butter and cream fraiche.	
<b>CATCH OF THE DAY 1 KG</b> .....	<b>1,500</b>
<b>CATCH OF THE DAY 1 1/2 KG</b> .....	<b>1,750</b>
<b>LOBSTER TACOS</b> .....	<b>890</b>
<b>CHEF'S GRILL (LOBSTER)</b> .....	<b>5,700</b>
<b>INTI GRILL</b> .....	<b>4,990</b>
<b>LOBSTER 800 GR</b> .....	<b>3,970</b>



GLUTEN FREE



VEGETARIAN



SPICY

