



ALMUERZO *lunch menu*

ROSEWOOD BAHAMAR



ANTOJITOS

≡ SMALL PLATES ≡

GUACAMOLE (V)(Vegan) 26  
chips and salsas  
ADD - ONS  
crispy pork belly "chicharrón" (G) 18

CHORIZO "NACHOS" (D) 30  
corn tortilla, black beans, Mexican salsa, guacamole,  
sour cream, pickled jalapeños  
ADD - ONS  
chicken 18 | half spiny lobster 24

TETELA DE CHICHARRON (D)(G)(S) 28  
corn masa stuffed with pressed pork belly, avocado  
sauce, panela cheese, sour cream

GRILLED ZUCCHINI (V)(N)(P)(Vegan) 28  
feta cheese, pistachio, chili, fennel  
vegan option: without cheese

MUSHROOM QUESADILLA (D) 29  
corn tortilla, guajillo chile

GRILLED OCTOPUS (G)(P)(D) 32  
chipotle crème fraîche, pickled vegetables, crumble  
chorizo, casava chips



..... LOS TACOS .....

SOFTSHELL CRAB TACO (D)(G)(S) 38  
cabbage and mango slaw, habanero aioli, lime

CHICKEN TACOS (S)(N)(G) 36  
crispy chicken thigh, macha sauce, radish, cilantro, lime

LOBSTER TACOS (D)(G) 52  
spiny lobster, black beans, grilled avocado

CARNE ASADA TACOS (D) 38  
grilled skirt steak, marinated in paprika and garlic,  
guacamole, panela cheese, tomatillo sauce, lime

..... MAIN COURSES .....

GRILLED WHOLE SNAPPER (P)(N)(G) 42  
marinated in achiote and cilantro adobo, watercress, jicama and  
pickled onion salad, cilantro oil

PAN ROASTED AIRLINE CHICKEN (P)(D)(G)(N) 36  
goat cheese mashed potato, sauté corn & jalapeño

GRILLED SHRIMP 38  
jumbo shrimp, spicy potato purée spicy tamarind sauce, lemon

PARA  
ACOMPÑAR

≡ SIDES ≡

MEXICAN RICE (D)  
CRISPY BRUSSEL SPROUTS (G)(V)(Vegan)

BLACK BEANS (V)(Vegan)  
12

DULCE

≡ SWEETS ≡

TRADITIONAL CHURROS (G)(D) 16  
cinnamon, cajeta

CHOCO FLAN (D) 15  
orange syrup

TRES LECHE (G)(D) 15  
vanilla cream, fresh berries

COCONUT ICE CREAM (D)(N) 18  
pecan caramel, coconut crumble

ICE CREAM & SORBET (D) 12  
strawberry, chocolate, vanilla, mango, raspberry,  
passionfruit

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(P) Partners in Provenance   Vegan Options   (V) Vegetarian   (G) Contains Gluten   (D) Contains Dairy   (N) Contains Nuts   (S) Contains Shellfish



MI CASA ES TU CASA

COASTAL MEXICAN CUISINE



CEVICHE\$ Y ENSALADAS

≡ CEVICHE\$ & SALAD ≡

CHEF JUAN'S CAESAR SALAD (G)(D)(Vegan) 22  
gem lettuce, yogurt, oregano, Parmesan crumble  
vegan option: without cheese  
ADD - ONS  
fish 22 | shrimps 22 | chicken 18 |

MOLCAJETE SALAD (V)(Vegan) 32  
pickled cabbage, jasmine rice, black beans, hominy, avocado  
ADD - ONS  
fish 22 | shrimps 22 | chicken 18 |

CAMPECHANO SEAFOOD COCKTAIL (S) 36  
shrimp, octopus, scallops, traditional cocktail sauce, avocado,  
onion, crackers (G)

TUNA TOSTADAS (G)(N) 32  
Sinaloa Style  
cucumber, onion, avocado, jalapeño aioli

FISH CEVICHE (G) 32  
red snapper, cucumber, red onion, jicama, citrus water, ikura

SCORCH CONCH XNIPEC (S) 28  
tomato, onion, habanero, avocado purée

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Locally sourced organic eggs and sustainable sourced seafood. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. To serve you well, please communicate with the service staff if you have any food intolerance or allergy. Prices are subject to 15% service charge and 10% VAT.  
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CENA *dinner menu*  
ROSEWOOD BAHAMAR



ANTOJITOS

SMALL PLATES

HERB GUACAMOLE (V)(Vegan) 26  
tlayuda, xnipec salsa

MOLOTE DE PLATANO (V)(G)(D)(Vegan) 24  
plantain, oyster mushroom, roasted pepper sauce, panela cheese  
*Vegan Option: without cheese & sour cream*

QUESO FUNDIDO (V)(G)(D) 29  
chorizo, cheese, roasted tomato sauce



LOS TACOS

WINTER VEGETABLE ENCHILADAS (V)(G)(D) 29  
cotija cheese, green onions, sour cream

MAHI MAHI TACOS (G)(D)(P) 40  
flour tortilla, mango salad, spicy avocado mayo

LOBSTER TACOS (G)(D)(P) 52  
spiny lobster, black beans, grilled avocado

CHICKEN FLAUTAS (D) 33  
sour cream, pickled onion, panela cheese, mole verde

SHORT RIB BIRRIA TACO (D) 42  
corn tortilla, dried chillies, Oaxaca cheese



CHEF JUAN'S TASTING MENU

75 PER PERSON

SHARED BY THE TABLE

HERB GUACAMOLE (V)(Vegan)  
tlayuda, xnipec salsa

BAY SCALLOPS CEVICHE (N)  
macha sauce, cucumber, peanuts

ÔRA KING SALMON AL PASTOR  
roasted pineapple, pickled onions

SHORT RIB BIRRIA TACO (D)  
corn tortilla, dried chillies, Oaxaca cheese

TRADITIONAL MEXICAN CHURROS (D)(G)  
cinnamon sugar, cajeta

Mexican Beer Pairing: 22

Mexican Wine Pairing: 50

Mezcal Tequila Pairing: 30

PLATO FUERTE

Main Courses

DEL MAR Y DE LA GRANJA  
from the sea & the farm

GRILLED ZUCCHINI & SHRIMP (N)(D)(P)(Vegan) 48  
feta cheese, pistachio, chilli & fennel  
*Vegan Option : without cheese & shrimp 34*

ÔRA KING SALMON AL PASTOR 52  
roasted pineapple, pickled onions

SPINY LOBSTER ENCHILADAS (D) 58  
cotija cheese, green onions, sour cream

COCHINITA PIBIL YUCATAN STYLE 42  
slow cooked roasted pork, pickled onions, tortillas

LAMB LOIN, BLACK MOLE (N) 65  
traditional black mole, roasted cauliflower & pickled sultanas

GRILLED RIBEYE 80  
red chimichurri, chiles toreados



MI CASA ES TU CASA  
COASTAL MEXICAN CUISINE



CEVICHE\$ Y ENSALADAS

CEVICHE\$ & SALADS

QUINOA & AVOCADO (V)(Vegan) 26  
peppers, cucumber, serrano peppers, panela cheese  
*Vegan Option : without cheese*

AGUACHILE NEGRO 32  
habanero ash aguachile, shrimp, papaya, cilantro, cucumber, coconut, tostadas

BAY SCALLOPS CEVICHE (N) 32  
macha sauce, cucumber, peanuts

TUNA SINALOA STYLE (N) 32  
cucumber, avocado, onion, jalapeño alioli

HALIBUT TIRADITO 32  
grapefruit, orange, piquillo peppers



ACOMPAÑAMIENTOS

SIDES

BRUSSELS SPROUTS & MOLE (G)(V)(Vegan)

JASMINE RICE (V)(Vegan)

BLACK BEANS (V)(Vegan)

12

(P) Partners in Provenance

Vegan Options

(V) Vegetarian

(G) Contains Gluten

(D) Contains Dairy

(N) Contains Nuts

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# COSTA

COASTAL MEXICAN

\$95.00++

(per person, exclusive of Vat and Gratuity)

-Family Style-

## FIRST COURSE

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### GUACAMOLE

xnipec salsa

### HALIBUT TIRADITO

grapefruit, orange, piquillo pepper

## SECOND COURSE

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### SHORT RIB BIRRIA TACO

corn tortilla, dried chillies, broth

### COCHINITA PIBIL YUCATAN STYLE

slow cooked roasted pork, pickled onions, tortillas

### WINTER VEGGIE ENCHILADAS

cotija cheese, sour cream, green onions

## DESSERT

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### CHOCO FLAN

caramel sauce



ROSEWOOD

BAHA MAR

NASSAU





# COSTA

COASTAL MEXICAN

-Family Style-

## FIRST COURSE

### GUACAMOLE

xnipeç salsa

**MOLOTE DE PLATANO**  
roasted pepper sauce, plantain, oyster mushrooms, sour cream, panela cheese

### SCALLOP AGUACHILE

salsa mach, cucumber, onion

## SECOND COURSE

### CHICKEN FLAUTAS

mole verde, sour cream, panela cheese

### SALMON AL PASTOR

roasted pineapple, cucumber, avocado

### COCHINITA PIBIL YUCATAN STYLE

slow cooked roasted pork, pickled onions, tortillas

## DESSERT

### TRES LECHES TRIFLE

vanilla ice cream, berries compote



ROSEWOOD

BAHA MAR

NASSAU





# **COSTA**

COASTAL MEXICAN

-Family Style-

## FIRST COURSE

**GUACAMOLE**  
xnipec salsa

**QUINOA & KALE SALAD**  
peppers, cucumber, serrano pepper, panela cheese

**TUNA SINALOA STYLE**  
cucumber, avocado, onion jalapeño aioli



## SECOND COURSE

**SHORT RIB BIRRIA TACO**  
corn tortilla, dried chillies, broth

**SALMON AL PASTOR**  
roasted pineapple, cucumber, avocado

**SPINY LOBSTER ENCHILADAS**  
cotija cheese, green onions, sour cream

## DESSERT

**CHOCO FLAN**  
caramel sauce



**ROSEWOOD**  
BAHA MAR  
NASSAU

