




LA COCINA



“La Terraza de La Cocina con productos frescos y de temporada, donde se mezclan historias y risas con el sabor del mar, carbón y leña para crear platillos auténticos.”

“ La Terraza de La Cocina with fresh and seasonal ingredients, where stories and laugh get mixed with the taste of the sea and firewood to create authentic dishes.”

GRAND | HYATT

PLAYA DEL CARMEN
RESORT



ENTRADAS

ENSALADA DE TOMATES CON BURRATA 290

Mix de tomates, espejo de compota de maracuyá, queso burrata, crocante de semillas

CEVICHE DE LANGOSTA 850 +490



Coco fresco, cebolla morada, pepino, cilantro, vinagreta de maracuyá, caviar de soya, aceite de ajo

ENSALADA DE QUELITES 270

Arugula, berros, huauzontles, verdolagas, aguacate, queso de cabra con ceniza, semillas tostadas, vinagreta de tuna dulce

TABULÉ DE COUS COUS MARROQUÍ 310

Nuez de la india, frutos secos, espárrago asado, camote frito, pepino, perejil, vinagreta de vino tinto

 Gluten Free  Vegetarian + **Complemento para All inclusive**
Precio en pesos, incluyen 16% IVA
Horario de 6:00pm to 9:00pm

Ingredientes adicionales tienen un cargo extra. Gramaje antes de cocción.

El consumo de productos crudos o poco cocidos es bajo responsabilidad de quien lo consume.

Favor de informar al personal en caso de tener alguna alergia alimentaria.



STARTERS

TOMATO SALAD WITH BURRATA CHEESE 290

Assorted tomatoes, passion fruit compote, burrata cheese, seeds chips

LOBSTER CEVICHE 850 +490



Fresh coconut, red onion, cucumber, cilantro, maracuyá vinagrette, soy caviar, garlic oil

GARDEN WEEDS SALAD 270

Arugula, watercrees, amaranth, purslane, avocado, ash goat cheese, seeds, prickly pear vinaigrette

MARROQUI COUS COUS 310

Cashews, dried fruits, grilled asparagus, fried sweet potato, cucumber, parsley, red wine vinegar vinaigrette

 Gluten Free  Vegetarian + **All inclusive Add on**
Prices in Mexican pesos, 16% tax included
Open from 6:00pm to 9:00pm

Extra charge for additional ingredients. The weight is before cooking.
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ENTRADAS

ENSALADA CESAR CON POLLO 325

Lechuga francesa, aderezo cesar, queso parmesano, tomate cherry, crutón

CARPACCIO VEGANO   270

Manzana verde, manzana roja, durazno, ciruela, toronja, nuez, queso feta, espuma de jarabe de menta-jengibre

TIRADITO DE SALMÓN GRAVLAX  320 +190



Aguacate, eneldo, hinojo, pistacho tostado, aceite de jengibre, vinagreta de limón

PULPO ADOBADO  310

Papa, Calabrese, haba verde, vinagreta de tinta de calamar

MEJILLÓN VERDE EN SALSA ARRABIATA 325

Salsa arrabiata, albahaca, chile quebrado, queso parmesano y limón

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STARTERS

CAESAR SALAD WITH CHICKEN BREAST 325

Lettuce French, Caesar dressing, parmesan cheese, cherry tomatoe, crouton

VEGGIE CARPACCIO   270

Granny Smith apple, red apple, peach, plum, grapefruit, nuts, feta cheese, mint-ginger syrup foam

GRAVLAX SALMON TIRADITO  320+190

Grilled avocado, fennel, pistachio, ginger oil, lemon vinaigrette

ADOBADO STYLE OCTOPUS  310

Potato, Calabrese, faba bean, squid ink vinaigrette

ARRABIATA NEW ZELAND MUSSELS 325

Arrabiata sauce, basil, crushed pepper, parmesan cheese and lime

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PLATOS FUERTES

RISOTTO DE HONGOS Y TUÉTANO 370

Echalote, espárragos asados, queso parmesano, touille de tinta

PASTA ORECCHIETTE AL PESTO 380



Espárragos, pesto, setas, queso parmesano, hojuelas de chile

PECHUGA DE PATO (7oz / 200grs) 380

Puré de zanahoria, salsa de manzana quemada, melocotón al grill, ceniza de maíz

GRAND BURGER 360

Pan negro, carne de res (200grs), aguacate, arúgula, cebolla morada, jitomate, queso cheddar, aderezo mayo chipotle con massago, papa francesa

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ENTREES

BONE MARROW AND MUSHROOM RISOTTO 370

Shallot, grilled asparagus, parmesan cheese, touille

ORECCHIETTE AL PESTO 380

Asparagus, pesto, wild mushrooms, parmesan cheese, chili flake

MAGRET DUCK BREAST (7oz / 200g) 380

Carrot puree, black smoky applesauce, grilled apricot, corn ash

GRAND BURGER 360

Black bread bun, ground beef (7oz), avocado, arugula, red onion, tomato, cheddar cheese, mayo chipotle-massago, French fries

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PLATOS FUERTES



RIB EYE (12oz / 340grs)	810 +500
NEW YORK PRIME (12oz / 340grs)	780
CAMARÓN JUMBO (4pzs)	760 +480

PESCA DEL DÍA (7oz / 220grs)  760 +480

Salsa cremosa de almeja chirla y cebollín, alcachofa, salsa Vierge, aceite de trufa

ACOMPAÑAMIENTOS — CADA UNO \$180

PURÉ DE PAPA
ESPINACAS A LA CREMA Y AJO
PAPA FRANCESA
VEGETALES AL GRILL

 Gluten Free  Vegetariano + **Complemento para All inclusive**

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ENTREES

RIB EYE (12oz)	810 +500
NEW YORK PRIME (12oz)	780
PRAWN (4pcs)	760 +480

CATCH OF THE DAY (7oz / 220g)  760 +480

Small clam and chives creamy sauce, artichoke, Vierge sauce, truffle oil

SIDES — \$180 EA

MASHED POTATOES
CREAMED SPINACH
FRENCH FRIES
GRILLED VEGETABLES

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MENÚ PEQUES

DEDITOS DE POLLO (4 pzas) Salsa coctelera y papas a la francesa	165
QUESADILLA “PEQUES” JAMÓN (2 pzas) Papas a la francesa	155
PASTA PENNE CON SALSA DE TOMATE  Queso parmesano	155
SÁNDWICH DE HELADO	95



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KIDS MENU

CRISPY CHICKEN BREAST TENDERS (4 pcs) Cocktail sauce and french fries	165
“PEQUES” HAM QUESADILLA (2 pcs) French fries	155
PENNE PASTA WITH TOMATO SAUCE  Parmesan cheese	155
ICE CREAM SANDWICH	95

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POSTRES

TRES LECHE 180
Bizcocho de vainilla, bizcocho de café, bizcocho de chocolate y salsa de caramelo con Baileys

ROCHER 185
Bizcocho de avellana, cremoso de dulce de leche, relleno de avellana, magnum de chocolate y almendra

CARAJILLO 185
Tartaleta de almendra, bizcocho de café, jarabe de Licor 43°, mousse de leche evaporada y espuma de café, domo de chocolate

STRUDEL DE MANZANA 175
Pasta Fillo, relleno de manzana, salsa de vainilla y helado de vainilla

MOUSSE CARIBEÑO 180
Bizcocho de limón, gelée de frutos tropicales, mousse de mango y pistache garapiñado

SORBETE 170



Precio en pesos, incluye 16% IVA
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TRES LECHE 180
Vanilla biscuit, coffee biscuit, chocolate biscuit and caramel sauce with Baileys

ROCHER 185
Hazelnut biscuit, dulce de leche cremeux, hazelnut and chocolate almond magnum

CARAJILLO 185
Almond tart, coffee biscuit, 43° liqueur sirup, evaporated milk mousse and foam coffee, chocolate dome

STRUDEL DE MANZANA 175
Fillo dough, apple filling, vanilla sauce and vanilla ice-cream

MOUSSE CARIBEÑO 180
Lemon biscuit, tropical fruit gelée, mango mousse and praline pistachio

SORBETE 170



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