

A TOUR THROUGH MY  
BELOVED MEXICO

  
JOSÉ ANTONIO SANTIAGO GÓMEZ  
EXECUTIVE CHEF

STARTERS

**FRIED CHEESE AND GREEN SAUCE** 🌿 /

Pepper Jack cheese croquettes with a side of *ranchero* green sauce and corn tortillas

**SHRIMP CEVICHE** \*

Authentic ceviche from the Port of Progreso: shrimp ceviche served with *pico de gallo*, flavored with garlic oil and hints of oregano

**STEWED TUNA EMPANADA**

A specialty from Campeche State: corn tortilla filled with stewed tuna, spread with refried beans, covered in a fried tomato sauce

**TACO AL PASTOR - ORDER WITH 3 PIECES**

Made with the chef's secret recipe, annatto-rubbed pork served over blue corn tortilla

**TACO CAMPECHANO - ORDER WITH 3 PIECES**

Pork, beef and pork crackling, served over yellow corn tortilla  
🌿 Enjoy our vegetarian option made with pumpkin flower

**SONORA STYLE QUESADILLA - ORDER WITH 1 PIECE** /

Made with flour tortilla, melted Oaxaca cheese, chicken and beef, served with *pico de gallo* and guacamole

SALADS

**MIXED GREENS** ✓ 🌿 🍷

Mixed-leaf salad with beetroot, cherry tomato and cucumber, tossed with mango and cilantro sauce

**BBQ CHICKEN**

Lettuce, grilled chicken, tomato and the best creamy cilantro Ranch dressing

MAIN COURSES

**POTOSÍ-STYLE ENCHILADAS** ✓ 🌿 🍷

Corn tortillas dipped in chili sauce with stewed zucchini, *queso fresco*, lettuce and cream on top

**CATCH OF THE DAY** 🍷

Wood-fired branzino fillet cooked with white wine and bell peppers

**CHAR-GRILLED SHRIMP** 🍷 / 🍷

Flavored with hot sauce, served with Caribbean rice

**GRILLED OCTOPUS** 🍷 /

Octopus in 3 chili adobo, served with patatas *bravas*

**CARIBBEAN LOBSTER** 🍷

Char-grilled lobster served with vegetables and our rice recipe

**SINALOA STYLE CHICKEN** 🍷 / 🍷

Wood-fired chicken, marinated in 3 dry chili adobo and spices with a side of grilled shallots

**CARNE EN SU JUGO** 🍷

Rich beef broth cooked in its own juice with chopped cilantro, avocado and griddled tortillas

**BEEF MILANESE**

Served with lettuce, guacamole and *pico de gallo*

SOUP

**LIME** 🍷

Made with shredded chicken, fried tortilla strips, vegetables and all the flavor of the citrusy limes from Yucatan

TO BE SHARED

**SEAFOOD RICE** 🍷

The chef's special. An amazing treat cooked in the wood-fired oven

**DUCK CONFIT** 🍷

Half duck slowly cooked for 8 hours, served street style with handmade tortillas and green sauce

**PORK SHANK PIBIL** 🍷

Braised pork shank served with pickled red onion and handmade tortillas

🍷 **Gluten Free** Le Blanc Spa Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

\* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🍷 Light and healthy meals under 400 kcal per serving.

🌿 Vegetarian / Hot / 🍷 Vegan

## DESSERTS

### OAXACAN CHOCOLATE CAKE

Cacao crisp, Chiapas coffee ice cream and mango-passion fruit compote

### BANANA TART

Savory French shortbread, wood-fired banana, coconut and rum ice cream

### FLAN

Vanilla, chaya and pineapple granité, guava and lime compote

### SWEET CORN SPONGE CAKE

Served with tres leches ice cream, Mexican eggnog and powdered hazelnut butter

## COFFEE

REGULAR | CAPPUCCINO | ESPRESSO | LATTE

## SIGNATURE COFFEE

### CAFÉ DE OLLA

A Mexican treasure extracted by drip filtration

## HOMEMADE ICE CREAM

### DULCE DE LECHE ICE CREAM

Please don't send me papers as I don't know how to read. You'd better send dulce de leche because I want to eat

### TRES LECHES ICE CREAM

Blossom tree-lined walkways provide shade and remarkable sheen and a tres leches ice cream eagerly brings truly happiness for me

### MEZCAL ICE CREAM


Excessive singing caused me a very sore throat, and waiters here won't give of the ice cream of hope. They keep asking: hey buddy, why the mope?


### LIME SORBET


My crush threw a lemon at my window. Exquisite zesty odors remained in the air and the bitterness on my pillow



GONZALO PONCE MUÑOZ  
Chef Pâtissier

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 This food contains nuts or seeds that can cause allergies.

 Contains alcohol