

Flavors from around the world and its wonders. Discover the deliciously enticing smell of charcoal and mesquite

## COLD STARTERS

ZUCCHINI AND EGGPLANT CARPACCIO 🍴 🌿  
With peperonata and toasted linseed

MONTADITOS 🌿  
With cherry tomato and sprouts

TUNA TARTAR \* 🍴  
Habanero and oyster vinaigrette, onion, arugula and edible flowers

SALMON TARTAR \*  
Avocado, parsley, spicy mayonnaise, caperberry and ikura

SMOKED BEEF TARTAR \* 🍴  
Finished off at the table

BEEF CARPACCIO \* 🍴  
Grana Padano cream, lemon oil, dried tomato, chives

## HOT STARTERS

ASPARAGUS PUDDING 🌿  
With truffled mushrooms

SMOKED PROVOLETA AND CHIMICHURRI 🍴 🌿  
Roasted asparagus with Port wine reduction

ASPARAGUS AND CRISPY PANCETTA 🍴  
Balsamic reduction, finished off with *morita* pepper oil

GRILLED PORTOBELLO MUSHROOM 🍴 🌿  
With baby potatoes and roasted eggplant

SWEET CORN CREAM SOUP 🍴 🌿  
With herb foam

VEGETARIAN SPRING ROLLS 🌿  
Wasabi mayonnaise, spicy mayonnaise, sweet & sour sauce, teriyaki sauce

WILD MUSHROOM SOUP 🌿  
Flaxseed grissini and creamy black garlic

FUSILLI 🌿  
With buttered vegetables or ginger-olive oil

LOBSTER BISQUE  
With lobster wonton and ricotta cheese

BEEF SLIDERS  
Mini burgers duo. One with arugula, blue cheese mousse and vacuum sealed tomatoes; the other with bacon compote, caramelized onion, cold sweet potato and creamy avocado

EMPANADAS TRIO  
Stuffed with beef, mushroom, spinach and ricotta cheese

GRILLED BONE MARROW 🍴  
With onion and bacon compote

## SALADS

GRILLED ENDIVES 🍴 🌿  
With *queso fresco*

CILANTRO AND CELERY 🍴  
With red onion, fennel, grilled New York steak and citrus vinaigrette

PORK JOWL  
Gremolata, mixed greens, potato, toasted pumpkin seeds, dried tomato, purslane and chive

# ROBATA SKEWERS

## CRISPY RICE

With Grana Padano and mushrooms

## CHICKEN IN YELLOW CURRY

Asparagus and mango with coconut sauce

## SALMON

With rösti potatoes, sour cream and grilled asparagus

## TUNA

Seared with creamy avocado and papaya-mango relish

## OCTOPUS

In *recado negro*

## SHRIMP TERIYAKI

Carrot and ginger purée

## BEEF BURGER

With caramelized onion, arugula, blue cheese, pancetta and BBQ, served with French fries

## FLAT IRON STEAK

With sishito pepper

## PORK BELLY

Served with romesco sauce and Parmesan cheese

## PORK

With honey and mustard

## LAMB

With thyme and garlic-oregano yoghurt

## TRUFFLED VEGETABLES

Served with sour coleslaw

# FROM THE BROILER

## VEGETABLE FRIED RICE

Hoisin sauce, soy sauce, tempura vegetables and sweet chili sauce

## FRIED AUBERGINE WITH SWEET & SOUR SAUCE

Goat-feta cheese mousse, sesame oil

## GRILLED TOFU

Miso glazed fennel, dried portobello and roasted yellow bell pepper

## BEER MARINATED CHICKEN

Served with spicy cous-cous and chili pepper sauce

## ROASTED SUCKLING PIG

Port wine sauce, sweet potato purée and vegetables

## PORK CHOP

Shiitake mushroom sauce, watercress and crispy mushrooms

## HANGER STEAK

With baked potato, sour cream and toasted garlic

## SIRLOIN STEAK

With truffle potato croquettes, vegetables, mushroom demi-glace and hollandaise sauce

## FLAT IRON STEAK

Served with tomato ragoût, grilled bell pepper, arugula and Parmesan cheese

## FLANK STEAK

With Parmesan French fries and *chimichurri*

## PICANHA

With creamy black garlic sauce and truffle potato croquettes

## SHORT RIB

20 hour slow braised with sweet corn, gravy and Brussels sprouts

## BRISKET

With green pea purée and baby carrots

## LAMB RACK IN MINT CRUST

Corn risotto and zucchini

## NEW YORK STEAK

With herb butter and Parmesan potatoes

## RIB EYE 10.5 oz

With baked potato, organic vegetables and pink peppercorn sauce

## PORTERHOUSE 24 oz

\$140 BB

Certified Angus Beef®, grilled asparagus, pink peppercorn demi-glace, red potato chips

## TOMAHAWK STEAK 46 oz

\$217 BB

With Moroccan chermoula, sautéed spinach and paprika potatoes

Dishes available with Blanc Benefit. If you do not have available Blanc Benefit, the amount will be charged in USD or the MXN equivalent. A 16% of service fee will apply over the final price with Blanc Benefit and it will be charged to the room bill. Cash, debit or credit card payments or any different payment method from the aforementioned will not be accepted.

 **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.

 **VEGETARIAN**  **VEGAN**  **HOT**

LBLC - 03

# COCKTAILS

## BLANC HATTAN

Le Blanc's most famous spirit forward cocktail: whiskey, Vermouth rosso and cherry

## SMOKY MARTINI

A fabulous recipe to display your favorite whisky combined with gin and Vermouth

## GIRL IN GIBARA

Cuba's finest treasure in a beautiful cocktail: rum with tropical sparks, cinnamon tea and lime juice

## OLD FASHIONED

Brown and boozy, a little sweet and a little bitter, nothing more satisfying than an Old Fashoned: Bourbon, Angostura bitters, lime and orange zest

## BRAMBLE

Into the woods charms: raspberry liqueur, gin and citrus highlights



BALAM ROBLES SÁNCHEZ

ILSE VILLANUEVA

MÓNICA PONCIANO VALENTE

JOSÉ ALBERTO PACHECO COLMENARES

ÁLVARO CATARINO

MIGUEL ÁNGEL MOYADO



FRANCISCO RUTILO SOLÍS  
CHEF DE CUISINE