

El Bistro (Royal Sands)

Price in Pesos (in \$ US) One Dollar = 17.50 Pesos, taxes included in the price

APPERTIZERS & SALADS

	without all-inclusive		without all-inclusive
Mushroom Flat Bread <i>Flatbread cooked on the grill Topped w/mixed sauteed mushrooms, onions, & goat cheese</i>	260 (\$14.86)	Beet Salad <i>Young beets, salad greens, orange & yogurt drizzled w/pistachio pesto</i>	225 (\$12.86)
Zucchini Carpaccio <i>Thin slices of zucchini & roasted bell peppers, drizzled w/vinaigrette, served w/rosemary smoked fresco soft cheese</i>	225 (\$12.86)	Watermelon and Feta Salad <i>Watermelon salad served w/feta cheese & black olives</i>	260 (\$14.86)
Beef Carpaccio <i>Sliced beef fillet marinated in balsamic vinegar, served w/Parmesan cheese shavings</i>	375 (\$21.43)	Caesar Salad <i>Prepared tableside Lettuce, Parmesan cheese, anchovies, & croutons</i>	270 (\$15.43) Surcharge 170 (\$9.71)
Brisket Sashimi <i>Brisket sashimi served on a bed of kimchi w/Korean BBQ sauce</i>	310 (\$17.71)		

SOUPS

Cream of Shrimp & Corn Soup <i>Cream of shrimp soup w/grilled corn, roasted tomato & a bacon strip</i>	250 (\$14.29)	Onion Soup <i>Caramelized onion soup topped w/Gruyere cheese au gratin</i>	235 (\$13.43)
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MAIN COURSES

Blackened Bass Fillet (210g) <i>Served w/rustic potatoes & olive powder</i>	620 (\$35.43)	House Steak (225g) <i>Served w/mashed potatoes & grilled vegetables</i>	575 (\$32.86)
Pan Fried Chicken (300g) <i>Roasted chicken w/fine herbs, served w/garlic mash potatoes, spinach & white wine sauce</i>	485 (\$27.71)	Beef Filet Medallions (225g) <i>Certified Angus beef w/mustard sauce, served w/mashed potatoes & grilled vegetables</i>	1,100 (\$62.86) Surcharge 700 (\$40.00)
Semi Smoked Salmon (210g) <i>Served w/bell pepper puree, ikura sauce & rose wine</i>	580 (\$33.14)	Rib Eye (450g) <i>Served w/baked potatoes & asparagus</i>	1,050 (\$60.00) Surcharge 650 (\$37.14)
Pork Schnitzel (300g) <i>Pork with truffled sweet potato & sauteed vegetables</i>	520 (\$29.71)	Lamb Chop (450g) <i>Lamb chop served w/Marchand de vin sauce, rustic mashed potatoes & sauteed vegetables</i>	825 (\$47.14) Surcharge 489 (\$27.94)
Seared Tuna (210g) <i>Tuna Filet seared on the grill, served w/pickled tomatoes & piccalilli sauce</i>	545 (\$31.14)	Duck Tataki (300g) <i>Duck tataki in red berry sauce</i>	730 (\$41.71) Surcharge 440 (\$25.14)

PASTA AND RICE

Spaghetti Carbonara <i>Pasta cooked al dente, served in classic creamy bacon & Parmesan cheese sauce</i>	395 (\$22.57)	Penne Amatriciana Frutti di Mare <i>Pasta al dente in tomato sauce & bacon, served w/mussels, shrimp, octopus & clams</i>	625 (\$35.71)
Fettuccini Alfredo W/Chicken (150g) <i>Pasta cooked in white sauce w/Parmesan cheese & butter w/chicken</i>	395 (\$22.57)	Mushroom Risotto w/Truffle Oil <i>Creamy combination of arborio, butter, Parmesan cheese & wild mushrooms, drizzled w/truffle oil</i>	450 (\$25.71)

DESSERTS

Chocolate & Brandy Mousseline <i>Served w/an almond crisp & French vanilla sauce</i>	without all-inclusive 205 (\$11.71)	Chocolate Fondant <i>Molten chocolate cake, served w/vanilla ice cream</i>	without all-inclusive 225 (\$12.86) Surcharge 130 (\$7.43)
Mango Pavlova <i>Served w/passion fruit jelly</i>	195 (\$11.14)	Flambeed Bananas or Strawberries <i>Served w/vanilla ice cream</i>	235 (\$13.43) Surcharge 130 (\$7.43)
Red Berry Cheesecake	195 (\$11.14)		