

Los Murales (Royal Haciendas)

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

APPERTIZERS & SALADS

	without all-inclusive		without all-inclusive
Tumaca Potato <i>Filled w/serrano ham, blue cheese and Tumaca tomato sauce</i>	185 (\$10.57)	Galician Style Octopus <i>Served w/potato tetures and spicy dressing</i>	355 (\$20.29)
Avocado filled w/Shrimp Salad <i>Served w/red wine dressing</i>	310 (\$17.71)	Kale & Fruits <i>With Raspberry dressing, wild mushrooms, blueberries, figs & almonds</i>	235 (\$13.43)
Tuna Tartar w/Sriracha <i>In white wine sauce</i>	320 (\$18.29)	Apple and Nut Salad <i>With crisp lettuce, Roquefort cheese & balsamic vinegar reduction</i>	265 (\$15.14)
Tofu Filo Pastry Quiche <i>With vegetable demi-glaze</i>	220 (\$12.57)	Citrus Salad <i>Served w/Roquefort cheese, almond praline and goat cheese dressing</i>	215 (\$12.29)
Blue Corn Crab Turnover <i>Served w/pico de gallo, green sauce and a hint of lime</i>	185 (\$10.57)	Caesar Salad <i>Crisp lettuce, Caesar dressing, Parmesan cheese and croutons</i>	215 (\$12.29)
Shrimp Symphony (4) <i>With avocado, coriander and cocktail sauce</i>	355 (\$20.29)		

SOUPS

Lobster Bisque <i>Cream of lobster w/a dash of cognac</i>	290 (\$16.57)	Clam Chowder <i>Served in a homemade loaf w/Gruyere cheese au gratin</i>	215 (\$12.29)
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MAIN COURSES

Coconut Shrimp (6) <i>Served w/grated potato, coconut sauce and tamarind sauce</i>	625 (\$35.71)	Salmon Fillet (210g) <i>Served w/orange sauce glaze, potato confit and purple carrots</i>	605 (\$34.57)
Tuna Steak (210g) <i>In a Jamaica and spice crust, served w/creamed spinach, rosemary potatoes and tamarind sauce</i>	605 (\$34.57)	Pork Bondiola (300g) <i>Served w/fig jam, squash puree, asparagus and cherry tomatoes</i>	550 (\$31.43)
Shrimp Thermidor (6) <i>Served in White wine sauce w/vegetables and mashed potatoes</i>	625 (\$35.71)	Roast Rock Cornish <i>With mashed potato, grilled asparagus, wild mushroom and red wine sauce</i>	550 (\$31.43)
Catch of the Day (210g) <i>Fish fillet w/mushroom risotto and baby vegetables</i>	575 (\$32.86)	Bistecca La Burrata (220g) <i>Lamb chop served w/Marchand de vin sauce, rustic mashed potatoes & sauteed vegetables</i>	625 (\$35.71) Surcharge 489 (\$27.94)

PASTAS

Homemade Pappardelle <i>Served w/beef au jus and a hint of truffle essence</i>	580 (\$33.14)	Fresh Salmon Ravioli <i>Served in a creamy wild mushroom sauce</i>	455 (\$26.00)
Fettuccini and Chicken Parmesan <i>Serrano ham and mushroom filling w/tomato sauce</i>	485 (\$27.71)	Spaghetti & Langostinos <i>Sauteed w/mushrooms, onion & garlic in creamy white wine sauce</i>	605 (\$34.57)
		Lasagna de la Nonna <i>With tomato & bechamel sauce</i>	435 (\$24.86)

PREMIUM OPTIONS

(Steaks are cooked on a grill & served w/choice of two side items)

Tomahawk Steak (two people) <i>Surcharge according to market price and grams</i>	without all-inclusive 3.70/g (\$21/g)	T-Bone (396g)	without all-inclusive 1,155 (\$66.00) Surcharge 499 (\$28.52)
Lamb Chops (3) <i>Pistachio crusted, served w/mashed roast carrot, baby vegetables and gravy</i>	850 (\$48.57) Surcharge 500 (\$28.57)	Grilled Beef Fillet (220g) <i>Served w/potato sticks, baby vegetables and Roquefort-chipotle sauce</i>	890 (\$50.86) Surcharge 450 (\$25.71)
Rib Eye (396g)	1,105 (\$63.14) Surcharge 499 (\$28.52)	Caribbean Lobster <i>Cooked to order, served w/two side dishes</i>	6.60/g (\$.38/g) Surcharge according to market price and grams

Side Dishes

Mashed Potatoes 120 (\$6.86)	Grilled Vegetables 120 (\$6.86)	Baked Potato 120 (\$6.86)
Rice of the Day 110 (\$6.29)	Grilled Asparagus 205 (\$11.71)	

DESSERTS

Coconut Freeze <i>Frozen coconut mousse served w/a crispy coconut biscuit, coconut crumbs & pineapple sauce</i>	210 (\$12.00)	Ferrero <i>Medley of almond sponge, hazelnuts, chocolate & red berry sauce</i>	230 (\$13.14)
Red Velvet Cake <i>With a dark chocolate & Baileys ice cream</i>	215 (\$12.29)	King Chocolate <i>Chocolate sponge w/apricot jam & red berry macaroons</i>	230 (\$13.14)
Raspberry Delight <i>Raspberry tart w/chocolate ice cream and lavender ice cream</i>	225 (\$12.86)		