



amarteMar

[ARTISAN CUISINE]

by ZOA

[D I N N E R]

APPETIZERS

CITRUS-CHILI MAHI-MAHI TIRADITO	425 MXN
Thinly sliced mahi-mahi marinated in aguachile—a vibrant blend of citrus and chili—garnished with red onion and fresh cilantro.	
TUNA SASHIMI	430 MXN
Cortegrueso de atún fresco, servido con gajos de naranja, mango o carambolo, salsa de soya y totopos de harina de trigo.	
ARTICHOKE AND FRUIT CARPACCIO	325 MXN
Delicate slices of artichoke paired with fresh apple or cantaloupe, garnished with shaved parmesan and drizzled with a light parsley dressing.	
HEART OF PALM SALAD WITH GRILLED AVOCADO	310 MXN
Fresh hearts of palm with citrus vinaigrette, sprouts and seasonal fruit.	

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SOUPS

OAXACAN SQUASH BLOSSOM SOUP (SEASONAL DISH)	285 MXN
A traditional Oaxacan soup, featuring tender squash blossoms, sweet corn, poblano chili strips, and diced zucchini.	
CLAM CHOWDER WITH CHAPULIN POWDER	365 MXN
Creamy clam soup with seafood stock, potato, and celery, finished with toasted grasshopper powder.	

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ENTRÉES

MILPA-GROWN TOMATO SEAFOOD PASTA	480 MXN
Short pasta sautéed with squid, shrimp, and octopus in a sauce of milpa-grown tomatoes, garlic, and oregano.	
GARDEN VEGGIE NOODLES	335 MXN
Light and refreshing spiralized zucchini and carrot noodles, sautéed with red onion, bell pepper, seasoned with butter, sea salt and a blend of spices.	
MIXE STYLE MAHI-MAHI	465 MXN
Grilled mahi-mahi fillet served with a traditional Mixteca sauce made from mild dried chilies and beans. Garnished with avocado pearls, toasted cheese, red onion, and a touch of habanero chili for optional heat.	
ACHIOTE MARINATED FISH	455 MXN
Fish fillet marinated in achiote. Served with grilled pineapple, red onion and a touch of habanero chili.	
GRILLED LOBSTER	S/T
*Price according to weight.	
Succulent lobster, brushed with a rich sauce of butter, garlic, mustard, white wine, herbs and parmesan cheese.	

These dishes are available only upon previous request and are not included in any meal plan or package with meals.

Consumption of raw or undercooked meat or seafood is at your own risk.



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[ARTISAN CUISINE]

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[DINNER]

ENTRÉES

SALT-CRUSTED RED SNAPPER

*Approximately 2 pounds (for two people)

1300 MXN

Whole red snapper baked in a salt crust, marinated with white wine and aromatic spices. Served with mashed potatoes or steamed vegetables and sauces: huitlacoche (Mexican truffle) or fresh cilantro sauce.

GRILLED RED SNAPPER

*Approximately 2 pounds (for two people)

1150 MXN

Whole red snapper opened in half and prepared on the grill. Marinated with parsley, garlic, fine herbs and brandy. Served with green salad.

SESAME-CRUSTED TUNA STEAK

465 MXN

Grilled tuna steak marinated with honey and coated in a delicate crust of black and white sesame seeds. Accompanied by a fresh caprese salad and a side of soy dressing.

FILET IN TOTOMOXTE & TOTOPÓ CRUST

485 MXN

Beef tenderloin with a charred corn husk and totopo crust, served with seven-layer tamal and Oaxacan adobo.

LOBSTER MEXTLAPIQUE WITH MUSHROOMS AND CHICATANA SALT

575 MXN

Lobster steam-wrapped with mushrooms and oregano butter, served with rustic potatoes and chicatana salt.

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SWEET FINALE

KEY LEMON PIE

230 MXN

Silky cheesecake topped with a vibrant passion fruit glaze or fresh lemon zest.

COCONUT FLAN

210 MXN

A perfect texture classic Mexican dessert, with a coconut flavor for a tropical twist with a smooth caramel glaze.

ARTISANAL HOME-MADE ICE CREAM OR SORBET

1 scoop 110 MXN

A creamy, handcrafted ice cream made with fresh ingredients and blended to perfection. Available in seasonal flavors

2 scoops 180 MXN

SEASONAL FRUIT CHEESE CAKE

230 MXN

A rich and creamy dessert with a smooth cream cheese filling on a buttery graham cracker crust.

CACAO BLISS

225 MXN

An indulgent chocolate brownie made with authentic Oaxacan cacao, offering a rich velvety texture. Served with a scoop of artisan ice cream.

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