



CULINARY EXPERIENCES



ROMANTIC & PRIVATE DINNERS

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Celebrating a special occasion, or simply looking to create an everlasting memory of your time in NIZUC? Choose between our beautiful venues where you can enjoy a romantic evening with a specially designed menu within a warm, elegant setting either on the ocean-side deck and pier or on our beautiful white sand beach; all graced by impeccable service. You can also enjoy the company of your family at a private dinner on the beach and a fire for roasting marshmallows. A private or romantic dinner can be reserved with a minimum of 24 hours notice and venues are subject to availability.

THE PIER. A secluded romantic location surrounded by the Caribbean Sea

DECK. An intimate spot overlooking the ocean and the resort to find yourself surrounded by the charming lush nature

NIZUC BEACH. Right on the sand, ocean front, allows from couples to family celebrations.

SET UP FEE:

For 2 people US\$ 240.00

For 3-6 people US \$300.00

*Subject to 15% service charge

- Set up fee includes basic decor with tiki torches, votive candles, floral arrangement, waiter service and a welcome drink.
- Cancellations with less than 24 hrs. notice apply full charge penalty.
- Venues are subject to availability.
- A back up area will be provided in case of bad weather conditons.
- Additional flower arrangements or theme decor can be provided on additional charge.
- A selection of menus specially curated by Chef Antonio Ramirez is available for selection
- Please notify of any dietary restrictions at the time of reservation and Chef will provide with options.
- For more than 6 people we suggest the BBQ options.



THE PIER



PRIVATE DECK



THE BEACH

MENUS

CEIBA MENU

AMUSE BOUCHE



FIGS & GOAT CHEESE SALAD
Goat Cheese Fritters, Strawberries, Mixed Greens, Tamarind Vinaigrette



ASPARAGUS AND COCONUT CREAM
Crab Timbal, Shallots and Chives, Citrus Vinaigrette



SURF & TURF
Wagyu Beef Fillet and Grilled Lobster, Black Truffle Potatoes Purée



WHITE CHOCOLATE SHELL
with Red Fruits and Grand Marnier

PRICE PER PERSON US \$190

AMATE MENU

AMUSE BOUCHE



ROASTED BEET SALAD
Rucula, Sunflower Seed, Cherry Tomatoes, Radish and Beetroot Vinaigrette



LOBSTER BISQUE
Lobster Medallion, Parmesan Chips and Parsley Oil



BLACK ANGUS BEEF FILLET
Chilli Crust, Sweet Potatoes Croquette, Sautéed Vegetables and Black Pepper Sauce



CHEESECAKE SENSATION
with Red Fruits

PRICE PER PERSON US \$180

CHECHÉN MENU

AMUSE BOUCHE



KING CRAB AGUACHILE
Aguachile Marinade, Creamy Avocado and Chili Tlayudas



SCALLOP & OCTOPUS
Garlic Purée and Sautéed Mushroom



SEA BASS WITH FINE HERBS
Vegetable Polenta, Asparagus and Piquillo Salsa



DARK CHOCOLATE TART

PRICE PER PERSON US \$180

TZALAM MENU

AMUSE BOUCHE



MOZZARELLA DI BUFALA SALAD
Heirloom Tomatoes and Mozzarella di Bufala, Basil Pesto



TUNA TARTAR
Soy Vinaigrette and Sesame, Creamy Avocado



CHICKEN BREAST
Potatoes Mousseline and Sautéed Spring Vegetables



RASPEBERRIES MOUSSE CAKE

PRICE PER PERSON US \$160

PRICES ARE SUBJECT TO 15% SERVICE CHARGE

VEGETARIAN/VEGAN MENUS

#1

AMUSE BOUCHE



ROASTED CAULIFLOWER
Olives and Caper Vinaigrette



VEGETABLES SAMOSA WITH CURRY
Cabbage, Mint and Cilantro Salad, Lime Vinaigrette



MUSHROOM TEXTURES
Mushroom Cream Soup, Mushroom Sautéed with Herbs, Dried Mushrooms



ARTICHOKE STEW
Sun Dried Tomatoes, Green Asparagus



STRAWBERRY SOUP
Chocolate Brownie, Berries and Crispy Cardamom

PRICE PER PERSON US \$130

#2

AMUSE BOUCHE



STUFFED MUSHROOM
Setas with Wormseed, Fried Beans Purée



SIKIL P'AT TOSTADA
Pumpkin Seed Purée, Martajada Pumpkin Sauce, Red Radish Salad



ZUCCHINIS
Macha Sauce with Fresh Corn, Lemon Wedges, Salt from Celestún



PORTOBELLO WITH CABBAGE BARBECUE
Chickpeas with Chipotle Purée, Vegan Chorizo, Red Cabbage Confit



TAPIOCA
Coconut Milk, Strawberry Purée

PRICE PER PERSON US \$130

PRICES ARE SUBJECT TO 15% SERVICE CHARGE

KOSHER MENUS

#1

AMUSE BOUCHE



BABA GANOUSH TOSTADA



SALMON CARPACCIO

Avocado, Tomatoes and Red Onion



CHILEAN SEA BASS

Sautéed Vegetables and Virgin Vinaigrette



MANGO & PASSION FRUIT PAVLOVA

PRICE PER PERSON US \$150

#2

AMUSE BOUCHE



MATBUCHA



FRESH FISH CEVICHE

With Tomatoes, Onion and Cilantro



FILLET MIGNON

Grilled Vegetables and Mashed Potatoes



VEGAN BROWNIE (DAIRY FREE)

Red Fruits Sauce

PRICE PER PERSON US \$140

#3

AMUSE BOUCHE



HUMMUS & PITA BREAD



QUINOA SALAD

Cherry Tomatoes, Cucumber and Avocado



ROASTED CHICKEN BREAST

With Cherry Tomatoes and Vegetables



COCONUT RICE PUDDING

PRICE PER PERSON US \$130

PRICES ARE SUBJECT TO 15% SERVICE CHARGE



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2018

BARBECUE DINNER

BBQ DINNER

Enjoy an extraordinary evening featuring an exquisite BBQ menu showcasing an array of culinary styling, including freshly cooked fish, seafood and steaks, a stylish set up and an alluring backdrop overlooking the water. The open-air, casual yet chic atmosphere, offers an idyllic setting to gather with family and friends for a night out by the beach.

SET UP FEE:

Min 6 people US\$300.00

From 7-13 people US\$400.00

From 14-20 people US\$500.00

*Subject to 15% service charge

- This activity is subject to availability.
- Set up fee includes basic decor with tiki torches, votive candles, floral arrangement, waiter service and a welcome drink.
- Cancellations with less than 24 hrs. notice apply full charge penalty.
- Additional flower arrangements or theme decor can be provided on additional charge.
- Please notify of any dietary restrictions at the time of reservation and Chef will provide with options.
- Menu pricing is per person and subject to 15% service charge



BONFIRE

BBQ MENU

MINIMUM 4 PAX

ENTREES

Caprese Salad
Mix Salad
Cesar Salad
Guacamole
Pico de Gallo Sauce
Tortilla Chips



BARBECUE

Chicken Breast
Shrimps
Rib Eye
Beef Steak
Rack of Lamb
Salmon



SIDE DISHES

Baked Potatoes with Sour Cream
Sweet Corn
Pesto Vegetables



DESSERTS

Macaroons
Caramel Choux
Chocolate Cake
Berries Trilogy

PRICE PER PERSON US\$140.00
KIDS UNDER 11 years US\$70.00

UPGRADED BBQ MENU

MINIMUM 4 PAX

ENTREES

Ceviche Yucatan Style
Coconut and Shrimp Salad
Nizuc Salad
Guacamole
Pico de Gallo Sauce
Tortilla Chips



BARBECUE

Lobster Tail
Shrimp with Achiote
Salmon with Fine Herbs
Tikin-xic Grouper Fish
Prime Beed Rib Eye Steak
Kobe Beef Fillet
Rack of Lamb



SIDE DISHES

Baked Potatoes with Black Truffle Scent
Sweet Corn
Asparagus with Parmesan Cheese
Grilled Spring Onions



DESSERTS

Mango Cheesecake
Vanilla Crème Brûlée
Caramel Crèmeux
Fig Tartelette
Popsicle Cart

PRICE PER PERSON US\$250.00
KIDS UNDER 11 years US\$125.00

PRICES ARE SUBJECT TO 15% SERVICE CHARGE

KOSHER BBQ MENU

FAMILY STYLE- MINIMUM 4 PAX

ENTREES

Tomatoes, Avocado and Cucumber Salad with Olive Oil and Lime Juice
Quinoa Salad with Cherry Tomatoes and Zucchini
Guacamole & Salmas Crackers
Hummus & Crudités



FROM THE GRILL

Rib Eye
Beef Fillet
Chicken Breast
Grill Burger
Grouper Fish Fillet
Salmon Fillet



SIDE DISHES

Baked Potatoes
Sweet Potatoes
Grilled Vegetables



DESSERTS

Fruit Cocktail
Fruit Popsicles
Parve Ice Cream

PRICE PER PERSON US\$140.00
KIDS UNDER 11 years US\$70.00

PRICES ARE SUBJECT TO 15% SERVICE CHARGE



CAVA SANTO TOMÁS

CAVA SANTO TOMÁS

The new and exclusive gastronomic experience at Terra Nostra Restaurant that will take you on a sensory journey through the flavor heritage of the Baja-Med fusion and the best selection of Bodegas Santo Tomás wines from Baja California.

It is an exclusive dinner in a warm and refined atmosphere where you will enjoy one by one the dishes perfectly created by Chef Sylvain Desbois who will transport you through the aromas and flavors of the gastronomic influences of Mexican, Mediterranean and Oriental cuisine. Discover this interesting proposal that surprises diners with frank and original dishes made with fresh seasonal products and supremely paired with Santo Tomás wines, including the most outstanding ones such as Unico and Duetto..

PRICE PER PERSON:

Minimum 2 people- for up to 12 people US\$190.00

**PREMIUM MENU

Minimum required 6 people US\$1,680.00

Additional person US \$280.00 -for up to 12 people

*Subject to 15% service charge

- Reservations must be made with a minimum of 24hrs. This activity is subject to availability.
- Cancellations with less than 24 hrs. notice apply full charge penalty.
- Attendees must be 18 years of age or older.
- Please notify of any dietary restrictions at the time of reservation and Chef Desbois will provide with options.

MENU

Baked Chocolata Clam with Prosciutto, Pomodoro Sauce and Mozzarella Cheese

Santo Tomás Chenin Blanc



Scallops from Bahía de Loreto Carpaccio, Pumpkin Salad, Salsa Macha with Seeds and Corn

Santo Tomás Chardonnay



Baked Beetroot with Goat Cheese

Santo Tomás Tempranillo



Trout with Squid Ink, Linguini and Shellfish

Santo Tomás Cabernet



Roasted Quail, Vegetables with Pesto and Sweet Potatoes Pureé

Santo Tomás NIZUC



Warm Sweet Corn Cake

PRICE PER PERSON US\$190.00

MIN 2 PAX. MAX 12 PAX

PREMIUM MENU

"MARISQUITE"

Corn Esquite with Shellfish and Cotija Cheese

Santo Tomás Sauvignon Blanc



LAS CONCHAS

Abulón Carpaccio with Tzatziki Sauce, Quail Egg and Caviar

Kumamoto Oyster with Salicorne

Pata de Mula Clam, Worcestershire Sauce and Creamy Avocado

Santo Tomás Chenin Blanc



TACOS BAJA

Fish Tacos Baja California Style with Chipotle and Mexicana Sauce

Santo Tomás Rosé Grenache



LA LUBINA

Striped bass with Lemon Grass, Won Ton Vegetables,

Carrot and Ginger Pureé

Santo Tomás Nizuc



EL CORDERO

Rack of Lamb and Chickpea Pureé with Green Pepper and Meat Juice

Santo Tomás Duetto



Artesanal Cheese Plate

Santo Tomás Unico

Capirotada with Vanilla Ice Cream and Caramel

MIN 6 PAX. MAX 12 PAX



DOM PÉRIGNON WINE CELLAR

DOM PÉRIGNON WINE CELLAR

The brand new experience at Ramona's exclusive Dom Pérignon wine cellar that will take you into a sensorial journey through the heritage of Dom Pérignon exclusive flavors. A special dinner that will transport you through the aromas and flavors of the exquisite menu specially created by Chef Sylvain Desbois and paired with the enigmatic Dom Pérignon selection.

As the dishes come to your table, discover the plenitude of Dom Pérignon and rejoice in a moment of happiness wrapped in its fine bubbles and the power of time in each selection precisely made by our sommelier.

This unique experience is made for up to 12 guests and takes place at the private Dom Pérignon Wine Cellar.

PRICE:

Minimum required to book this experience 1-6 people US\$3,920.00

Additional person US \$510.00 for up to 12 people

*Subject to 15% service charge

THE EXPERIENCE INCLUDES:

Pairing dinner

1 glass of Dom Pérignon Brut Vintage

1 glass of Dom Pérignon Rosé

1 glass of Dom Pérignon Plenitud 2

1.5 oz. Tequila volcán de mi tierra & 1.5 oz. Cognac Hennessy X.O

- Reservations must be made with a minimum of 24hrs. This activity is subject to availability.
- Cancellations with less than 24 hrs. notice apply full charge penalty.
- Attendees must be 18 years of age or older.
- Please notify of any dietary restrictions at the time of reservation and Chef Desbois will provide with options.



ULTIMATE MEXICAN STREET FOOD EXPERIENCE

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Enjoy authentic Mexican fare, bespoke cocktails and more at our stylish restaurant Ramona. For an ultimate experience, schedule an exclusive dinner with the best of our regional flavors and aromas. A culinary journey through a variety of comfort food style dishes to please all tastes and palates.

PRICE:

Per person US\$180.00

*Subject to 15% service charge

THE EXPERIENCE INCLUDES:

Pairing dinner

1 glass of Tepache with Piloncillo

1 Craft Beer

1 Pulque of Nance Fruit

1 Mezcal Cocktail

1 glass of Tequila with Sangrita

1 glass of Cane Liquor "Charanda"

1 glass of Peanut Torito during dessert

- Reservations must be made with a minimum of 24hrs. This activity is subject to availability.
- Cancellations with less than 24 hrs. notice apply full charge penalty.
- Attendees must be 18 years of age or older.
- Please notify of any dietary restrictions at the time of reservation and our Chef will provide with options.

CHICHARRÓN
MEXICO CITY
Rice Rind, Pickled Shrimp, Radish and Cabbage Salad

TEPACHE WITH PILONCILLO



SEAFOOD BROTH
VERACRUZ
Crab, Fish and Shrimp

CRAFT BEER



TETELA
PUEBLA
*Blue & White Corn Dough, Martajada Sauce, Duck Confit with Pasilla Chili,
Cotija Cheese and Creole Cilantro*

PULQUE OF NANCE FRUIT



TORTA DE COCHINITA
YUCATÁN
Hairless Pig with Annatto Paste & Pickled Red Onion

MEZCAL COCKTAIL



TUNA TEMPURA
BAJA CALIFORNIA
Tuna in Dark Beer Tempura with Chile Xcatic Mayonnaise

TEQUILA WITH SANGRITA



RIB EYE TLACOYO
ESTADO DE MÉXICO
Rib Eye Carnitas, Cured Cactus, Fresh Petate Cheese, Refried Beans

CANE LIQUOR "CHARANDA"



CORN NICUATOLE
OAXACA
Raisins Gel, Lemon Tea Sauce

PEANUT TORITO

PRICE PER PERSON US\$180.00

PRICES ARE SUBJECT TO 15% SERVICE CHARGE



ROMANTIC BREAKFAST

ROMANTIC BREAKFAST

Create memorable moments with an enchanting romantic breakfast featuring sweet and savory in-house specialties and enjoying the morning breathtaking views in an intimate spot overlooking the ocean and the resort to find yourself surrounded by the charming lush nature

SET UP FEE:

For 2 people US\$ 240.00

For 3-6 people US \$300.00

*Subject to 15% service charge

- Set up fee includes basic decor with a floral arrangement, waiter service.
- Cancellations with less than 24 hrs. notice apply full charge penalty.
- The venue is subject to availability.
- A back up area will be provided in case of bad weather conditions.
- Additional flower arrangements or theme decor can be provided on additional charge.
- Please notify of any dietary restrictions at the time of reservation and Chef will provide with options.

ROMANTIC BREAKFAST

Fruit Plate
Homemade French Pastries
Toast Bread And Baguette



Yogurt Parfait With Granola And Red Fruits



French Charcuterie And Artisanal Cheese



Fresh Squeezed Orange Juice
Green Juice



Coffee And Tea



IMPERIAL BREAKFAST PLATE
Egg Cocotte with Sevruga Caviar
Smoked Salmon and Blinis
Scrambled Eggs with Black Truffle

PRICE PER PERSON US \$130

PRICES ARE SUBJECT TO 15% SERVICE CHARGE



TEQUILA JOURNEY

TEQUILA JOURNEY

Captivate your senses through this enticing experience! Tequila is one of the world's most complex and significant spirits and NIZUC Resort & Spa, is serving up an exclusive taste of the blue agave spirit. Learn from our tequila expert in a session that will immerse you in the aromas, colors and flavors of tequila. You'll learn how the aging process and time influences the tequila's hue, body, and scent. You'll be amazed to learn at how the essence of the agave plant can produce such a wide variety of characteristics. Book this experience for up to 10 people.

PRICE:

Per person US\$90.00

*Subject to 15% service charge

THE EXPERIENCE INCLUDES:

Welcome drink

Sample appetizers

Four variations of Tequila to taste: Tequila 1800 Cristalino, Tequila 1800 Añejo, Tequila 1800 Reposado, Tequila 1800 Blanco.

- Reservations must be made with a minimum of 24hrs. This activity is subject to availability.
- Cancellations with less than 24 hrs. notice apply full charge penalty.
- Attendees must be 18 years of age or older
- Please notify of any dietary restrictions at the time of reservation and Chef will provide with options.



CIGAR ROLLING CLASS

CIGAR ROLLING CLASS

Get yourself to this unique cigar rolling class and take some home with you! This fun 60-minute class will provide you with the basic cigar rolling techniques to help you create your own in the future. You can also smoke your creations in the lounge area when the class has finished. In true Caribbean style, learn how to roll your own cigars!

PRICE:

Per person US\$110.00

*Subject to 15% service charge

THE EXPERIENCE INCLUDES:

Materials for one cigar

- Reservations must be made with a minimum of 24hrs. This activity is subject to availability
- Attendees must be 18 years of age or older
- Cancellations with less than 24 hrs. notice apply full charge penalty.



CUISINE CLASSES



SUSHI CLASS

SUSHI CLASS

Enjoy a special interactive culinary adventure at Indochine Restaurant. Become inspired while learning the innovative Japanese cuisine techniques of our talented Chef. Join our team for a bespoke cooking class from couples to groups of up to 10 people. To start, Chef demonstrates how to properly prepare and make sushi. Follow along as Chef prepares a selection of Indochine's signature sushi dishes, then it's time to taste. Afterwards, you'll take a turn making hand rolls with the team.

PRICE:

Per person US\$50.00

*Subject to 15% service charge

THE EXPERIENCE INCLUDES:

Welcome drink

All Ingredients for one sushi roll

- Reservations must be made with a minimum of 24 hrs. This activity is subject to availability.
- Cancellations with less than 24 hrs. notice apply full charge penalty.
- Attendees must be 12 years of age or older.
- Class for up to 10 people
- Please notify of any dietary restrictions at the time of reservation and Chef will provide with options.



TACO CLASS

TACO CLASS

Discover the Mexican cuisine through the most famous dish in the world, "El Taco". Our culinary team will show you the art of the elaboration, the flavors, combinations and textures of the different interpretations of what a true taco should be like.

PRICE:

Per person US\$50.00

*Subject to 15% service charge

THE EXPERIENCE INCLUDES:

Welcome drink

Three tacos variety (chicken, meat, vegetables)

- Reservations must be made with a minimum of 24hrs. This activity is subject to availability.
- Cancellations with less than 24 hrs. notice apply full charge penalty.
- Attendees must be 8 years of age or older.
- Class for up to 10 people.
- Please notify of any dietary restrictions at the time of reservation and Chef will provide with options.



CEVICHE CLASS

CEVICHE CLASS

Experience through this fully interactive class while our Chef teaches you, step by step, how to prepare the best ceviche of the freshest fish you have ever tasted. While your taste buds celebrate, our chef will guide you through the flavors, colors and aromas of authentic Perú.

PRICE:

Per person US\$50.00

*Subject to 15% service charge

THE EXPERIENCE INCLUDES:

Welcome drink

All ingredients for Ceviche

- Reservations must be made with a minimum of 24hrs. This activity is subject to availability.
- Cancellations with less than 24 hrs. notice apply full charge penalty.
- Attendees must be 8 years of age or older.
- Class for up to 10 people.
- Please notify of any dietary restrictions at the time of reservation and Chef will provide with options.



MEXICAN SALSA CLASS

MEXICAN SALSA CLASS

When you think of salsas, the taste and spiciness surely come to your mind. There is no shortage of traditional Mexican sauces to enjoy, either to accompany fried potatoes or on an exquisite taco, these sauces are a must. Master the technique for the preparation of exquisite Mexican sauces guided by our Chef and you will discover a new world about this spicy and flavorful complement to your meals

PRICE:

Per person US\$50.00

*Subject to 15% service charge

THE EXPERIENCE INCLUDES:

Welcome drink

All ingredients for raw salsa, molcajeteada salsa and cooked salsa.

- Reservations must be made with a minimum of 24hrs. This activity is subject to availability.
- Cancellations with less than 24 hrs. notice apply full charge penalty.
- Attendees must be 8 years of age or older.
- Class for up to 10 people
- Please notify of any dietary restrictions at the time of reservation and Chef will provide with options.



PAELLA CLASS

PAELLA CLASS

The delicious and traditional dish of Valencia's, Spain cuisine created in an authentic way in a variety of styles. Discover how this dish combines fine grains of rice and varieties of seafood, meat and chicken and master the technique to make the perfect paella in colors, textures and flavors.

PRICE:

Per person US\$50.00

*Subject to 15% service charge

THE EXPERIENCE INCLUDES:

Welcome drink

All ingredients for a one serving of paella

- Reservations must be made with a minimum of 24hrs. This activity is subject to availability
- Attendees must be 8 years and older.
- Cancellations with less than 24 hrs. notice apply full charge penalty.
- Class for up to 10 people.
- Please notify of any dietary restrictions at the time of reservation and Chef will provide with options.



PIZZA CLASS

PIZZA CLASS

Get your imagination into practice and master the art of handling the dough while our Chef guides you step by step to make a delicious and authentic Italian pizza. You will learn how to make pizza sauce, about the cheese options, flavor combinations with the freshest ingredients and how to bake in our traditional stone oven. Impress your friends with a portion of your delicious and original creations.

PRICE:

Per person US\$50.00

*Subject to 15% service charge

THE EXPERIENCE INCLUDES:

Welcome drink

All ingredients for to prepare your own pizza

- Reservations must be made with a minimum of 24 hrs. This activity is subject to availability
- Attendees must be 8 years and older.
- Cancellations with less than 24 hrs. notice apply full charge penalty.
- Class for up to 10 people.
- Please notify of any dietary restrictions at the time of reservation and Chef will provide with options.



ECLAIRS CLASS

ECLAIRS CLASS

Learn from our expert Pastry Chef. He will share the combination between technique and flavors, which allows you to make one of the classic most delicious pastries of French gastronomy.

PRICE:

Per person US\$50.00

*Subject to 15% service charge

THE EXPERIENCE INCLUDES:

Welcome drink

All ingredients for eclairs

- Reservations must be made with a minimum of 24hrs. This activity is subject to availability
- Attendees must be 8 years and older.
- Cancellations with less than 24 hrs. notice apply full charge penalty.
- Class for up to 10 people.
- Please notify of any dietary restrictions at the time of reservation and Chef will provide with options.

Paradise is Personal

