



# TOMATILLOS

“FARM TO TABLE RESTAURANT”

## TO START

<b>Baba Ganush</b>	<b>109</b>
Creamy dip of roasted eggplant, with fresh mint and lemon juice, served with grilled naan (Hindú Bread)	
<b>Hummus</b>	<b>139</b>
Chickpeas dip served with grilled veggies and naan	
<b>Soup of the Day</b>	<b>139</b>
Ask your waiter what's available today	
<b>Cheese cuttin'board "Tomatillos"</b>	<b>559</b> PREMIUM
Variety of cheeses served with homemade marmalade and fruit	

## SALAD JARS

<b>Miraflores</b>	<b>179</b>
Zucchini noodle, quinoa, cilantro, scallions, peas and asparagus, fresh mexican cheese, avocado and coconut dressing	
<b>Candelaria</b>	<b>209</b>
Radish, red onion, pecan, kale, carrots, cabbage, tangerine, EVOO, balsamic and peppercorn dressing	
<b>Nagano</b>	<b>139</b>
Jar version of a asian summer noodle salad: Soba, edamame, red bell pepper, carrot, green onion, cilantro, peanuts, spicy peanut dressing	
<b>Roots</b>	<b>209</b>
Beetroot mix, arugula, goat cheese, dehidrated lentils, EVOO and lemon juice dressing	
<b>Today's Jar</b>	<b>179</b>
Every day salad, ask your waiter for today's special.	
Add grilled chicken breast or flank steak to the salad of your choice	
<b>Chicken</b>	<b>59</b>
<b>Flank steak</b>	<b>139</b>



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**FROM THE GRILL**

<b>Cornish Chicken</b> Dressed with fine herbs and citrics	<b>399</b>
<b>Catch of the Day</b> Fish fillet with roasted garlic and capers pesto	<b>399</b>
<b>Picaña</b> 10 Oz Picanha, black pepper crusted	<b>399</b>
<b>Picaña</b> 14 Oz Top Sirloin Picanha, black pepper crusted	<b>519</b> PREMIUM
<b>Red snapper "A la Talla" style.</b> (suggested for two people) Red snapper filet marinated with different chiles, roasted in charcoal, accompanied by handmade corn tortilla, pico de gallo, hot sauce and Mexican rice.	<b>889</b> PREMIUM
<b>Wood Fire Oven Pork</b> Slow cooked overnight in our mezquite oven	<b>499</b>
<b>Jumbo Shrimp.</b> Jumbo shrimp, coconut rice, soy sauce, yellow lemon juice, cilantro, honey, purple onion	<b>629</b> PREMIUM
<b>Grilled Cauliflower</b> A flavour travel to the east with our grilled cauliflower, served with baba ganush, hummus, pickles and naan	<b>159</b>

**COMPLEMENTS**

<b>Grilled veggies</b> Selection of our freshest seasonal vegetables seasoned with evoo and fine herbs	<b>89</b>
<b>Corn on the Cob</b> The sweetest and tender charred corn with butter, chili and Cotija Cheese	<b>139</b>
<b>Baked Potato</b> Tossed into the braces, topped with saour cream, crispy bacon and chives	<b>89</b>
<b>Grilled Nopales</b> The iconic cactus leaf grilled to perfection	<b>89</b>
<b>House Salad</b> Selection of lettuces, veggies and pickles seasoned with EVOO and lemon juice	<b>89</b>
<b>Green Onions and Toreados</b> Grilled green onions and chile serrano in lemon and soy sauce	<b>89</b>
<b>Naan Bread</b> Delicious bread softened with yogurt	<b>89</b>

**DESSERTS**

<b>Citrical Tiramisu</b> The classic layered italian dessert with a twist	<b>139</b>
<b>Sensual Fruit Salad</b> Berries and seasonal fruit seasoned with lemon juice, mint, basil and honey, served whid whipped cream	<b>139</b>
<b>Today's Dessert</b> We don't like the same dessert every day, do you?	<b>109</b>
<b>Crunchy Mango Mousse</b> Velvety and crunchy at the same time!	<b>109</b>

Prices are in Mexican pesos and include tax. Please note that we are unable to accept cash payments.  
Our All Inclusive & Meal Plan Guests enjoy a 40% food and 35% beverage discount on items marked PREMIUM.  
\*EVOO extra virgin olive oil



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## PARA EMPEZAR

<b>Baba Ganush</b>	<b>109</b>
Untable cremoso de berenjena rostizada con menta fresca y jugo de limón servida con naan (pan hindú)	
<b>Hummus</b>	<b>139</b>
Untable de garbanzos servido con vegetales a la parrilla, crudos y naan	
<b>Crema del día</b>	<b>139</b>
Pregunte al mesero cual está disponible hoy	
<b>Tabla de quesos “Tomatillos”</b>	<b>559</b> PREMIUM
Variedad de quesos servidos con mermeladas echas en casa y frutas	

## TARROS DE ENSALADA

<b>Miraflores</b>	<b>179</b>
Spaghetti de calabaza, quinoa, cilantro, cebollin, chicharos, esparragos, queso fresco, aderezo de coco y aguacate	
<b>Candelaria</b>	<b>209</b>
Rábano, cebolla roja, nueces, kale, zanahorias, repollo, mandarina, AOEV, aderezo balsámico y de pimienta	
<b>Nagano</b>	<b>139</b>
Versión enfrascada de una ensalada fresca de pasta estilo oriental: Pasta Soba, edamame, pimiento morron rojo, zanahoria, cacahuates, cebollin con aderezo de cacahuete picoso	
<b>Raices</b>	<b>209</b>
Mezcla de remolachas, arugula, queso de cabra, lentejas deshidratadas, aderezo de AOEV y jugo de limon	
<b>Jarra del dia</b>	<b>179</b>
Una ensalada diferente cada dia, pregunte a su mesero para la de hoy	
Añada pechuga a la parrilla o arrachera a cualquiera de nuestras ensaladas	
<b>Pechuga</b>	<b>59</b>
<b>Arrachera</b>	<b>139</b>

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## DE LA PARRILLA Y HORNO DE LEÑA

<b>Pollito</b>	<b>399</b>
Sazonado con hierbas finas y citricos	
<b>Pesca del dia</b>	<b>399</b>
Filete al natural o con salsa de ajo caramelizado y alcaparras	
<b>Picaña</b>	<b>399</b>
10 Oz En costra de pimienta	
<b>Picaña</b>	<b>519</b> PREMIUM
14 Oz Top Sirloin Picanha, pimienta negra con costra	
<b>Estilo pargo "A la Talla".</b> (sugerido para dos personas)	<b>889</b> PREMIUM
Filete de huachinango marinado con diferentes chiles, asado en carbón, acompañado de tortilla de maíz hecha a mano, salsa mexicana, salsa picante y arroz mexicano	
<b>Puerco al Horno</b>	<b>499</b>
Cocinado lento durante la noche en nuestro horno de mezquite	
<b>Camarón Jumbo</b>	<b>629</b> PREMIUM
Camarones gigantes, arroz de coco, salsa de soya, jugo de limón amarillo, cilantro, Miel y cebolla morada	
<b>Coliflor a la parrilla</b>	<b>159</b>
Un viaje de sabor hacia el este con esta coliflor a la parrilla, servida con baba ganush y hummus, vegetales en conserva y pan naan	

## COMPLEMENTOS

89 CADA UNO

<b>Vegetales a la parrilla</b>	Selección de nuestros vegetales más frescos de temporada sazonados con AEVO y hierbas finas	<b>89</b>
<b>Elotes</b>	Los más dulces y tiernos elotes servidos con mantequilla, chile y queso cotija	<b>139</b>
<b>Papas al carbon</b>	Dejadas en las brazas, terminadas con crema fresca, tocino, crujiente y cebollin	<b>89</b>
<b>Nopales parrillados</b>	La iconica hoja de cactus parrillada a la perfección	<b>89</b>
<b>Ensalada de la casa</b>	Selección de lechugas, vegetales frescos y en conserva con aderezados AEVO y jugo de limón	<b>89</b>
<b>Cebollitas y Chiles toreados</b>	Cebollitas cambrey y chiles serrano toreados sazonados con jugo de limon y salsa de soya	<b>89</b>
<b>Pan Naan</b>	Delicioso pan hindú con la suavidad del yogurt	<b>89</b>

## POSTRES

<b>Tiramisú Citrico</b>	El clasico postre italiano en capas con una diferente interpretación	<b>139</b>
<b>Ensalada de fruta sensual</b>	Frutos rojos y de estacion condimentados con jugo de limon, menta, albahaca y miel, servidos con crema batida	<b>139</b>
<b>El postre de hoy</b>	No nos gusta comer el mismo postre cada dia y a ti?	<b>109</b>
<b>Mousse de mango crujiente</b>	Aterciopelada y crujiente al mismo tiempo!	<b>109</b>

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