



**Sedona Grill**

## GUACAMOLE BAR

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|---|---|
| • <b>FIESTA GUACAMOLE</b> <b>\$180</b><br>Pine nuts, dry apricot, cranberries | • <b>CARIBBEAN GUACAMOLE</b> <b>\$180</b><br>Mango, jicama, pineapple |
| • <b>MEXICAN GUACAMOLE</b> <b>\$180</b><br>Panela cheese, chorizo             | • <b>TRADITIONAL GUACAMOLE</b> <b>\$180</b><br>Pico de gallo          |
| • <b>YUCATAN GUACAMOLE</b> <b>\$180</b><br>Chicharron, bacon                  |   |



## RAW BAR

- |   |
|---|
| <b>YELLOWFIN TUNA TARTA</b> 4 OZ <b>\$250</b><br>Citrus foam   chili sprouts   chive infused olive oil                            |
| <b>KING CRAB CEVICHE</b> <b>\$260</b><br>Local citrus   habanero chili   pear tomato   basil                                      |
| <b>PACIFIC OYSTERS</b> 4 OZ <b>\$250</b><br>Shallot jalapeño mignonette   cocktail sauce   horseradish sauce                      |
| <b>ASH CRUSTED TUNA</b> 3 OZ <b>\$250</b><br>Corn tortilla ash crust   citrus carbonated bell pepper relish   avocado mayonnaise  |
| <b>SOUTHWESTERN SHRIMP COCKTAIL</b> 3.5 OZ <b>\$250</b><br>Serrano pepper   cilantro   cucumber   jicama   cocktail sauce   onion |

## AUTHENTIC

- |   |
|---|
| <b>RICE PAPER FRIED SEA SCALLOPS</b> 4 OZ <b>\$250</b><br>avocado relish   mango and habanero sauce |
| <b>COLORADO FRIED GREEN TOMATILLOS</b> <b>\$180</b><br>BBQ sauce   guajillo adobo                   |
| <b>DUCK CONFIT BLUE CORN CREPES</b> 4 OZ <b>\$180</b><br>Jalapeño BBQ   fried asparagus             |

Selected items are not included in the total escape package or all-inclusive meal plans; there is an additional charge of \$250.00 mexican pesos for each item. All prices are in Mexican pesos, including tax. If you have any concerns regarding food allergies, please alert your server prior to ordering.



## GENUINE

### SOUPS

#### SWEET CORN BISQUE

Charred corn relish | ancho chili oil

\$180

#### BLACK BEAN SOUP

Avocado | red onion | tomatillo

\$180

#### JACK DANIEL'S SHRIMP BISQUE

Bell Peppers relish | shrimp chicharron

\$190

## ORGANIC

### SALADS

#### FARMERS MARKET SALAD

Forest berries | walnut boursin | local papaya dressing

\$250

#### ROMAINE HEART (GRILLED OR NATURAL)

Cotija cheese | pear tomatoes | crostini | ancho chili dressing

\$250

#### CANDY STRIPED BEETS

Roasted beets | goat cheese | cherry vinaigrette

\$250

#### KALE SALAD

Spinach | almond | blueberry | mandarin | walnut goat cheese | avocado | fried tortilla | mandarin vinaigrette

\$250

## CREATIVE

### MAIN COURSE

#### SMOKED PORK BELLY 8 OZ

Guajillo sauce | roasted vegetables | forest berries sauce

\$400

#### YELLOWFIN TUNA 7 OZ

Red pepper crusted | roasted fingerling potatoes | chimichurri sauce

\$390

#### CHILEAN SALMON 8 OZ

Chipotle honey glaze | roasted piquillo couscous

\$410

#### BLACK GROUPER 7 OZ

Baked in banana leaf | achiote | 3 pepper rice | xni-pec sauce

\$400

#### FILET MIGNON 8 OZ

Boniato potato | grilled asparagus | green peppercorn sauce

\$560

#### CHOCOLATE STOUT BRAISED

#### SHORT RIBS 8 OZ

Chipotle | polenta | cotija cheese

\$390

#### ASH BUTTER GRILLED

#### CARIBBEAN LOBSTER 8 OZ

Red beet risotto | manzano chili-apricot sauce

\$620

#### BLACKENED COD 8 OZ

Serrano gel | cilantro aioli | sauteed vegetables

\$540

#### PORK TENDERLOIN 8 OZ

Encrusted with Yucatan black spices | sauteed vegetables

\$400

#### PEPPERED VEAL CHOP 8 OZ

Serrano jus sous-vide | roasted sweet potatoes

\$530

#### 16 SPICE BONE-IN

#### CHICKEN BREAST 8 OZ

Lemon plantain puree | chicken jus | baby organic vegetables

\$380

#### CHILE EN NOGADA

Poblano chili | spiced ground beef | pomegranate seeds | dried fruit | walnut cream sauce

\$320

#### HOMEMADE PAPPARDELLE PASTA

Portobello mushroom | organic vegetables | chipotle olive oil | cotija cheese

\$280

#### CACAO LAMB RACK 8 OZ

Pasilla and guajillo Sauce

\$550

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