



## GUACAMOLE BAR

- **FIESTA GUACAMOLE** \$180  
Pine nuts, dry apricot, cranberries
- **CARIBBEAN GUACAMOLE** \$180  
Mango, jicama, pineapple
- **MEXICAN GUACAMOLE** \$180  
Panela cheese, chorizo
- **YUCATAN GUACAMOLE** \$180  
Pork rind, bacon
- **TRADITIONAL GUACAMOLE** \$180  
Pico de gallo

## LOCAL

### ENTRY

**CHIMICHURRI BEEF TENDERLOIN SATAY** 5 OZ \$270  
Oaxaca cheese fondue | poblano vinaigrette | homemade tortillas

**RED GROUPER TOSTADA** 4 OZ \$200  
Black bean relish | cilantro aioli | molcajete sauce | tomatillo sauce

**WILD SALMON CEVICHE** 4 OZ \$240  
mango | avocado | plantain | cucumber | jicama | lime

**JUMBO LUMP CRAB CAKE** 3 OZ \$280  
Piquillo pepper coulis | chipotle cream | fennel salad | citrus segments

**FRIED CALAMARI** 6 OZ \$210  
3 pepper relish | orange scented crème fraiche

**CHICKEN TINGA MOLOTES** \$190  
Habanero sour cream | cotija cheese

**AGUACHILE** 4 OZ \$240  
Gulf shrimp | lime | serrano chili | avocado | corn chips

## AUTHENTIC

### MAIN COURSE

**CHILEAN SALMON** 7 OZ \$410  
Chipotle honey glazed | roasted pepper couscous | organic baby vegetables

**CHILE EN NOGADA** \$310  
Chile en nogada | spiced ground beef | pomegranate seeds | dried fruit

**16 SPICED BONE-IN CHICKEN BREAST** 10 OZ \$370  
Plantain puree | sancocho broth | organic baby vegetables

**TEQUILA SUNRISE FUSILLI PASTA** 5 OZ \$270  
Grilled chicken | black beans | sweet corn | roasted peppers | tequila cream sauce

**GRILLED RED SNAPPER** 7 OZ \$420  
Jalapeno butter | basmati rice | organic baby vegetables

## GENUINE

### SOUPS

**SWEET CORN BISQUE** \$180  
Charred corn relish | ancho chili oil

**BLACK BEAN SOUP** \$180  
Avocado | red onion | green tomato

**JACK DANIEL'S SHRIMP BISQUE** \$190  
Bisque peppers relish | shrimp chicharron

## ORGANIC

### SALADS

**MARKET VEGETABLE SALAD** \$250  
Walnut boursin | local papaya dressing | forest berries

**CHURRASCO STEAK SALAD** 3 OZ \$230  
Cherry tomatoes | roasted piquillo peppers | avocado | roasted corn vinaigrette

**WEDGE SALAD** \$230  
Gorgonzola | roasted sweet peppers | maple glazed bacon

**KALE SALAD** \$250  
Spinach | mandarin | almond | blueberry | walnut goat cheese | cashews | avocado | fried tortilla | mandarin vinaigrette

## CREATIVE

### MAIN COURSE

**STOUT BRAISED OXTAIL QUESADILLAS** 3 OZ \$240  
Oaxaca cheese | mango pico de gallo

**WOODLAND MUSHROOM QUESADILLAS** \$210  
Truffle oil | tomato jalapeño relish

**FRIED ROCK SHRIMP TACOS** 6 OZ \$250  
Pacífico beer battered | jalapeño aioli | shaved radish

**MOLE CHICKEN FLAUTAS** \$230  
Black mole sauce | almonds | sesame seeds

**TORTA GUADALAJARA** 6 OZ \$230  
pulled baby pork | chipotle dip | panela cheese

**SOUTHWESTERN DIP** 6 OZ \$290  
Roasted prime rib | manchego cheese | serrano infused au jus | polenta baguette

**SEDONA BUFFALO BURGER** 8 OZ \$280  
Chipotle honey glazed | avocado | roasted piquillo | cherrywood smoked bacon | Bermuda onion marmalade

**BRAISED SHORT RIBS** 4 OZ \$280  
Hoisin BBQ | focaccia roll | baby arugula salad | five onion soup

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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.