



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 GROUPE 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
Pacifico 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 | fennel 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.