

New Year

BRUNCH

MONDAY, JANUARY 1ST

EARTH STATION

SALADS

SPINACH SALAD baby spinach, crumbled corn kernels, bacon, grilled peaches, peach-orange vinaigrette

MIXED LETTUCE SALAD organic lettuce mix, cherry tomato, cucumber rolls, carrot rolls, Valencia melon pearls, balsamic vinaigrette

VEGETABLE GARDEN roasted carrot, Italian squash, mushrooms, broccoli, asparagus and chimichurri

ROASTED TOMATO SALAD roasted tomatoes, fresh grated cheese, fried tortilla julienne, baby arugula and tamarind glaze

ANTIPASTOS

GRILLED CARROT STICKS grilled carrot, parsley, herb butter and creamy eggplant and tahini

ROASTED PUMPKIN local Italian squash with garlic, scallion, roasted pepita and sikil pack

SWEET POTATO AND ROASTED POTATO roasted sweet potato and white potato, herbs, chimichurri mayo

GRILLED COLORED PEPPERS roasted peppers, parsley, garlic oil

DIPS

Creamy piquillo pepper, chickpea hummus

DRESSINGS

VINAIGRETTES AND DRESSINGS balsamic vinegar, olive oil, peach and orange vinaigrette, mustard vinaigrette, hibiscus vinaigrette with mint. Ranch dressing, blue chesse dressing, chipotle mayo, aurora dressing, thousand island dressing

PICKLES pickled vegetables, olives with chimichurri, capers, palm hearts, pickled peppers, pickled onions

WATER STATION

Make your own ceviche or chili water

SEAFOOD

Pacific shrimp, mahi fish, mayan octopus, scallops, squid

AGUACHILES

Tiger's milk with coconut, passion fruit aguachile, traditional, black sauces with chiltepín pepper

ADD ONS

Onion, tomato, cucumber, cilantro, lime wedges, charred corn, avocado, radishes, sweet potato, pineapple, jicama, cherry tomatoes, serrano pepper, bell peppers, mushrooms, pickled vegetables, chives, tortilla chips

TIRADITOS

SALMON TIRADITO salmon, charred baby onion, passion fruit pudding, garlic oil, black olives

TUNA TIRADITO tuna, baby onion rings, wasabi aioli, sesame ponzu and scallion

TIRADITO OF WHITE FISH white fish, creamy avocado, serrano pepper, bell pepper rings, pink onion rings, cilantro

OYSTER STATION

Fresh oysters

ADD ONS

Ponzu sauce, mignonette, hot pepper oil, charred peppers, serrano with lime, macha sauce, habanero sauce, macha mayonnaise, garlic oil, chile quebrado, shaved sauce

FIRE STATION

PORK BELLY SWORDS

CHICKEN SWORDS

SKIRT STEAK SKEWERS

CARVING STATION

SMOKED BEEF BRISKET smoked beef brisket, grilled vegetables, chimichurri and BBQ sauce

WHOLE CHICKEN PIBIL style marinated chicken with achiote, orange and pickled onion marinade

GRILLED FISH (BARBECUE) marinated mahi mahi fillet with white mojo, black recado mayan sauce, cherry tomato confit and xcatil chili

SEAFOOD CASSEROLE (SINALOA STYLE) shrimp, octopus, mussels, squid, lobster, peppers, onion, shrimp bisque, guajillo pepper, yellow lemon

RED SHRIMP AND CRAB CHILPACHOLE shrimp, crab, fish stock, yellow corn chochoyotas, epazote, guajillo and morita peppers

GARNISHES

White rice
Mashed potatoes
Grilled corn
Roasted cambray potatoes
Penne pasta
Variety of grilled vegetables with herb butter, romesco sauce and toasted almonds

AIR STATION

DESSERTS

Ice cream and popsicle station –vanilla, chocolate, strawberry, lemon, mango–
Tiramisu
Vanilla and dulce de leche millefeuille
Chocolate and red fruits cake
Macarrons with dulce de leche
Coffee and chocolate opera,
Pavlova with strawberry

VARIETY OF BREADS

GRAND | HYATT

PLAYA DEL CARMEN
RESORT