

Barceló Huatulco



Starters

Oaxaca Snack

2 Pax

Delicious combination of beef jerky (100 grams), enchilada cecina (100 grams), chicharrón, quesillo (60 grams), nopales, guacamole, chorizo (80 grams), grilled yellow pepper chili and grasshopper.

Guacamole with Grasshoppers

Served with tortilla chips and Mexican sauce.

Beef Salpicon Tostadas

2 Pcs

Thin strips of beef marinated in lemon, accompanied with avocado, lettuce, tomato, radish, coriander, red onion and a delicious habanero sauce to accompany it.

Ceviche

Shrimp Aguachile

100 grams

Marinated with lime, red onion, jalapeño pepper, cucumber and coriander.

Tropical Ceviche

100 grams

Fish, pineapple, coriander, radish, onion, orange segments, macha sauce vinaigrette and served with crispy sweet potato.

Salads

Agave Toast

Fresh mix of purslane, tender corn, avocado, tomato, red onion, chicharrón, fresh cheese and peanut vinaigrette.

Garden´s Salad

Cherry tomato, jicama, squash blossom, avocado, mushroom, cactus, spinach, green bean pods, hibiscus vinaigrette with piquín and served with Juliana strips.

Soups and Creams

Tortilla Soup

Made with chicken broth, tomato, guajillo chilli, served with cream, panela cheese, pasilla chili and tortilla strips.

Poblana Cream

Served with cheese and corn kernels.

Main Dishes

Tlayuda

Large, and crunchy, tortilla with beans, quesillo, cabbage, avocado and tomato, served with meat (beef tenderloin or shrimp).

Grilled Chicken / Arrachera

200 grams

Served with potato, garlic mushrooms and charro beans.

Coconut Shrimp

180 grams

Served over a delicious Neapolitan flan, roasted zucchini and mango chili sauce.

Robalo Fish “a la Talla”

160 grams

Marinated with adobo, grilled, gratin with Mexican sauce, mayonnaise, served with rice and fried banana.

Oaxaca´s Black Mole Enchiladas

3 Pcs

Filled with chicken or panela cheese, served with cream, cheese and onion.

Mixed Molcajete

2 Pax

Arrachera beef (120 grams), chicken breast (120 grams), shrimp (100 grams), panela cheese (100 grams), cactus and spring onions in green sauce.

Desserts

Corn Flan with Eggnog.

Oaxaca Chocolate Cake

Pastel tibio relleno de chocolate servido con helado de vainilla.

Cottage Pear

Dipped with hibiscus and mezcal vinaigrette and served with guava campote syrup..

Seasonal Fruit Ice Cream Trio.

Enjoy

The consumption of raw products is under your responsibility, the hotel always recommend well-cooked foods.

Mexican food is spicy.

Included for all hotel guests. External customers the price is \$490.00 MN per person. Includes a glass of house wine.

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Huatulco