

Barceló Huatulco



Starters

Caprese Salad

Fresh mix of tomato with fresh mozzarella cheese and basil, served with pesto sauce.

Arugula Salad

Served Served with cherry tomato, candied walnut, onion, balsamic and sherry- shallot vinaigrette.

Soups and Creams

Minestrone Soup

Traditional Italian soup with bacon, mixed seasonal vegetables and pasta.

Tomato Cream

Served with pesto shrimp.

Pizza

Choose your Favorite

5 Ingredients maximum

Pepperoni, ham, bell peppers, onion, spiced pork sausage, mushrooms, olives, pineapple, spinach, shrimp, with classic tomato sauce and mozzarella cheese.

Calzone

Mozzarella cheese, cooked ham and tomato sauce.

Stromboli

Mozzarella cheese, steak and cold cuts.

Pasta

Bolognese Lasagna

Layered stuffed pasta with mozzarella cheese and meat sauce.

Order your Pasta to Taste

Spaghetti or Fusilli

Choose the sauce of your choice: Pomodoro, pesto, or bolognese,.

Alfredo pasta sautéed with olive oil or butter served with a fresh variety of ingredients of your choice:

Spinach, mushrooms, garlic, onion, capers, bacon, bell peppers, olives, Ham, shrimp, mussels, octopus, and Parmesan cheese.

Carbonara Spaghetti

Served with bacon, egg and cream.

Putanesca Fettuccini

Olives. anchovies, capers, Pomodoro sauce and flavored with basil.

Main Dishes

Valdostana Chicken

160 grams

Filled with prosciutto and fresh mozzarella with a red wine sauce.

Mediterranean Salmon

160 grams

Served with a sauce of capers, olives, butter and white wine.

Provençal Scampi

150 grams

Over a low heat shrimp with artichoke, bell pepper, onion, garlic, celery, parsley and white wine, with tomato sauce served over white rice.

Royal Beef Steak

180 grams

Beef fillet in mushroom sauce, garlic shrimp served with fettuccine Alfredo.

“A la Antigüa” Leg of Lamb

180 grams

Pepper, onion, olive, caper, dipped in fresh tomato sauce.

Desserts

Tiramisu.

Classic Italian dessert with mascarpone cheese, coffee, dark chocolate, ladyfinger biscuit and cocoa.

Sicilian Cannoli

Typical Italian dessert filled with ricotta cheese.

Nougat Ice Cream

Eclairs

Filled with vanilla ice cream and red fruit sauce..

Enjoy

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

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