



LACOCINA

— DE RODAVENTO —

LUNCH AND DINNER

RODAVENTO
HOTEL • SPA • AVENTURA



LACOCINA

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STARTERS

- VEGGIE ROLL** - \$155
CARROT, JICAMA, PORTOBELLO, MINT, CILANTRO, PONZU SAUCE
- FARM TROUT SASHIMI OR AGUACHILE** - \$225
PONZU SAUCE, FENNEL, RADISH, CUCUMBER OR GREEN AGUACHILE
- TUNA TARTAR** - \$310
AVOCADO AND CHILLI PONZU SAUCE, RED ONION, AND CUCUMBER
- ARTICHOKE DIP** - \$280
WITH MELTED PARMESAN CHEESE
- COUNTRY OLIVE MIX** - \$170
RED OLIVE, KALAMATA, GREEN OLIVE, CHAMOMILE, ROSEMARY, AND PINE NUTS
- BLACKENED ARTICHOKE** - \$290
BAKED ON BLACK SAUCE (OLIVE OIL, LEMON, BALSAMIC, AND RED WINE) WITH HEARTS OF PALM

MAIN COURSE

- SHRIMP OR BEEF FAJITA TACOS** - \$300
BABY ONION, SOUR CREAM, MELTED CHEESE AND CHIPOTLE DRESSING
- BBQ RIBS** - \$300
WITH MASHED POTATOES GRILLED CABBAGE, AND CHARRED CORN
- WOOD OVEN ORGANIC CHICKEN** - \$320
ASPARAGUS, POTATOE STEW, ARUGULA, THYME, AND LIME
- GRILLED PICANHA** - \$390
BUTTER BAKED POTATOES, ASPARAGUS, AND PICANHA JUICE
- GRILLED FLANK STEAK** - \$360
AVOCADO, AND MEXICAN CACTUS SALAD
- GRILLED SALMON** - \$390
QUINOA SALAD, THAI VEGETABLES, SOY SAUCE
- ARTESANAL PASTA** - \$280
OLIVE OIL, HERBS, SHIRMP, AND TOMATO FONDUE
- PISTACHIO ENCHILADAS** - \$240
SHREDDED CHICKEN, MELTED CHEESE, ROASTED PISTACHIO AND SOUR CREAM
- CHEESEBURGER** - \$245.00
BACON, AMERICAN CHEESE, LETTUCE, AND FRENCH FRIES
- PEPITO** - \$300
ARTESANAL BREAD, FLANK STEAK, AND GUACAMOLE REFRIED BEANS WITH FRENCH FRIES OR HOUSE SALAD
- CLUB SANDWICH** - \$280
TURKEY HAM, CHICKEN BREAST, BLT, AMERICAN CHEESE WITH FRENCH FRIES OR HOUSE SALAD

DESSERT

- BROWNIE** - \$160
GREEN TEA ICE CREAM
- NUTELLA FLAN** - \$165
RASPBERRY SAUCE
- ROASTED BANANA** - \$180
SOUR CREAM, BROWN SUGAR & COCONUT ICE CREAM
- HAUSE MADE CHURROS** - \$170
CHOCOLATE & CARAMEL
- TRADITIONAL “CAMPECHANAS”** - \$160
PUFF PASTRY, CARAMEL ICE CREAM

LUNCH AND DINNER

SOUP AND SALAD

- QUINOA SALAD** - \$185
2 DIFFERENT TYPES OF QUINOA, MANGO, CHERRY TOMATO, AND SPECIAL HERBS DRESSING
- ORGANIC SALAD** - \$180
SEASONAL VEGETABLES WOOD OVEN BAKED LEEK, AND CASHEW
- GARDEN SALAD** - \$180
SERRANO PEPPER INFUSED OIL
- WILD MUSHROOM SOUP** - \$160
SWEET CORN, SPINACH, GUAJILLO PEPPER
- TORTILLA SOUP** - \$160
FRIED TORTILLA, SOUR CREAM, AVOCADO, PORK RIND
- ARTICHOKE AND LEMON CREAM** - \$200
GARLIC CROUTONS

WOOD OVEN PIZZAS

- RODAVENTO** - \$280
WILD MUSHROOMS, TOMATO SAUCE, MOZZARELLA CHEESE, ARTICHOKE, ARUGULA, AND TRUFFLE OIL
- MEATBALL PIZZA** - \$280
HOUSEMADE MEATBALLS, MOZARELLA
- AGED HAM PIZZA** - \$280
AGED HAM, TOMATO AND SPINACH
- YOUR PIZZA DESIGN** - \$280
UP TO 4 INGREDIENTS, YOUR CHOICE

SIDES

- WOOD OVEN SWEET POTATO** - \$170
BLUE CHEESE, HONEY, AND CREAM
- ROASTED SWEET CORN** - \$150
BUTTER WITH MINT
- GRILLED VEGETABLES** - \$180
DRIED TOMATO HUMMUS
- BAKED POTATO** - \$ 280
Stuffed with Flank Steak Beef or Vegetables
- SPICY ROASTED CHILES** - \$80
- HOUSE RICE** - \$120
- MASHED POTATOES** - \$120
- FRENCH FRIES** - \$120

CHEF SPECIALS

- PORK BELLY TACOS** - \$280
- BLACKENED TUNA** - \$350
CHARRED VEGETABLES, CAPPERS CREAM AND LIME
- WEEKEND ESPECIAL**