

Ambre Epices

TULUM

APPETIZERS

MOROCCAN GRILLED CHICKEN BROCHETTE

Grilled Lemon Wedge

150 pesos (for two pieces)

MOROCCAN GRILLED LAMB BROCHETTE

Tzatziki Sauce

Tzatziki Sauce

195 pesos (for two pieces)

FLASH FRIED MOROCCAN VEGETABLE SPRING ROLLS

With Tamarindo Dipping Sauce

100 pesos each

LATE NIGHT BITES:

Assorted Mini Quesadillas: Oaxaca Cheese, Chicken, Beef

200 pesos per guest



**SPANISH TAPAS DINNER MENU OPTION SERVED
FAMILY STYLE**

STARTERS

Assorted Spanish Olives
Empanadas de Carne or Pollo or Vegetable
(please choose two selections)
Grilled Peach Bruschetta, Creamy Goat Cheese, Infused Honey
500 pesos per guest

MAIN COURSE

Chicken Kabobs with a Coriander Yoghurt Sauce
Spanish Meatballs
Gambas Al Ajillo

Sides

Grilled Chile Serranos, grilled onions, lemons
Balsamic Garlic Mushroom Skewers
Patatas Bravas, Chipotle Aioli, Green Onions
1100 pesos per guest

DESSERT

Assorted Cookies, Mini Pastels
150 pesos per guest



For your Culinary Pleasures

TRESOR D'AZTEQUES

SALADE "DE MAISON"

Arugula, Cucumber, Chickpeas, Bell Peppers, Red Onions, Tomatoes,
Croutons, house Vinaigrette

ENTREES

MARINATED CHICKEN BREAST

Crushed Fine Herbs, Mango Coulis - Served with Coconut Rice

PAN ROASTED LOCAL WHITE FISH

Tomatillo Sauce

Served with Roasted Potatoes, Cilantro

•Served with Grilled Local Vegetables, Herbed Butter Sauce

SEASONED COUSCOUS


Served with Grilled Local Vegetables, Herbed Butter Sauce

DESSERT

Homemade Cheesecake with Fresh Berries

Or

Caramel Flan with Coconut Flakes, Chocolate Sauce



1500 PESOS PER GUEST

PLUS, LOCAL TAXES & 15 % SERVICE CHARGES

EXCHANGE RATE ESTABLISHED BY AMBRE ET EPICES ON PAYMENT DATE

RACINES D'AFRIQUE

SALADE "DE MAISON"

Mixed Greens, Cucumber, Tomatoes, Diced Mango, Pineapple,
Sliced Oranges, Avocados, Pepitas
Citrus Vinaigrette

BURRATA SALAD

Local Burrata, Sliced Tomatoes, Basil Leaves
Drizzled with Olive Oil, Pesto Coulis

ENTREES

RILLED FILET OF SALMON, TROPICAL SLAW SALAD

Served with Papas Fritas (Herbed Roasted Potatoes)

GRILLED RIBEYE, ROSEMARY BUTTER, GRILLED ONIONS & NOPALES

Served with Garlic Whipped Potatoes

SAUTEED PRAWNS, GARLIC BUTTER

Served with Sea Salt Baby Carrots, Thyme, Olive Oil

DESSERT

CHILLED RICE PUDDING

LCinnamon, Shaved Coconut Flakes

&

TRES LECHES CAKE

Mixed Berries

2100 PESOS PER GUEST

PLUS LOCAL TAXES & 15 % SERVICE CHARGES

EXCHANGE RATE ESTABLISHED BY AMBRE ET EPICES ON PAYMENT DATE

