



Sabores | Festival
de | Gastronómico

México

by Alebrije.

CAMPE- CHE | MENÚ MENU



HACIENDA
TRESRIOS

Resort, Spa & Nature Park



Entradas | Appetizers

Tiradito de Pescado (140 g)* \$130

Pescado curtido con jugo de limón al sabor del aceite de ajo quemado, servido con tortilla frita

Fish Tiradito (140 g)* \$130

Fish marinated in lime juice flavored with charred garlic oil, served with fried tortilla

Coctel Champotón (150 g)* \$145

Mariscos mixtos flameados con brandy y bañados en salsa catsup

Champotón Cocktail (150 g)* \$145

Mixed seafood flambéed in brandy and covered in ketchup

Pan de Cazón (150 g)* \$140

Tortillas servidas en capas rellenas de cazón y cubiertas en salsa de tomate al sabor del epazote

Dogfish Bread (150 g)* \$140

Tortillas filled with dogfish and covered with tomato sauce flavored with epazote



Tostada de Pavo en Escabeche

(120 g)* \$110

Tostada de pavo deshebrado preparado con ingredientes de la región al sabor del chile xcatic

Pickled Turkey Tostada (120 g)* \$110

Tostada topped with pulled turkey marinated in local ingredients flavored with xcatic pepper

Panuchos de Pollo (110 g)* \$95

Tortilla de maíz frita en manteca de cerdo, servida con pollo, huevo duro y rebanadas de aguacate

Chicken Panuchos (110 g)* \$95

Fried corn tortilla topped with chicken, hard boiled egg, and avocado slices

Joroches de Maíz \$90

Bolitas de maíz rellenas de carne molida al vapor, servidas con caldillo de tomate al sabor del epazote y queso fresco

Corn Joroches \$90

Steamed corn masa balls stuffed with ground meat, served in tomato soup flavored with epazote and fresh cheese



Aguachile de Camarón (120 g)* \$140

Camarón curtido en jugo de limón, preparado con rebanadas de pepino, chile serrano, ajo, cebolla morada y apio

Shrimp Aguachile (120 g)* \$140

Shrimp marinated in lime juice, prepared with sliced cucumber, serrano pepper, garlic, red onion, and celery

Sopas | Soups

Sopa de Pescado a la Leña (100 g)* \$115

Pescado hervido a la leña con vegetales al sabor de la hoja santa

Wood Fire Seafood Soup (100 g)* \$115

Wood-fire boiled fish with vegetables and flavored with pepper leaf

Crema de Lentejas (100 g)* \$105

Lentejas sofritas con longaniza y carne de cerdo al carbón

Cream of Lentil Soup

(100 g)* \$105

Stir fried lentils with longaniza sausage and charcoal-grilled pork



Platillos Principales

Main Dishes

Chocolomo (200 g)* \$255

Puchero de res con yuca y vegetales al sabor del orégano

Chocolomo (200 g)* \$255

Beef stew with cassava and vegetables flavored with oregano

Ropa Vieja (180 g)* \$220

Carne de res deshebrada cocinada con tomate, cebolla y hierbas finas, servida con arroz con chícharos

Shredded Beef Stew (180 g)* \$220

Pulled beef meat cooked with tomato, onion and fine herbs, served with rice with peas

K'óol de Pavo de Monte (180 g)* \$195

Pavo cocinado con especias de la región, servido con salsa espesa de maíz y guarnición de carne de cerdo molida con aceitunas, pasas y cebolla curtida

Wild Turkey K'óol (180 g)* \$195

Turkey cooked with local spices, served with corn-thickened sauce, garnished with ground pork meat with olives, raisins, and pickled onion



Ibes con Puerco (180 g)* \$205

Caldo de frijoles blancos de la región con carne de cerdo marinada con achiote al sabor del comino, servido con cebolla asada

Pork with White Beans (180 g)* \$205

Local white bean soup with pork marinated with cumin and annatto, served with roasted onion

Tamal de Joroch (180 g)* \$215

Tamales rellenos de cazón guisado con cebolla y epazote, envuelto en hoja de maíz

Joroch Tamal (180 g)* \$215

Steamed tamal stuffed with dogfish prepared with onion and epazote, wrapped in a corn husk

Salbute de Camarón (130 g)* \$265

Masa de maíz frita en manteca de cerdo, servida con camarones curtidos con tomate, cebolla morada y orégano

Shrimp Salbute (130 g)* \$265

Lard-fried corn masa topped with pickled shrimp with tomato and red onion and oregano



Pargo Frito Estilo Campeche

(300 g)* \$290

Pescado curtido con jugo de limón y ajo, frito y servido con ensalada de lechuga con zanahoria

Campeche-Style Fried Snapper

(300 g)* \$290

Fish marinated in lime juice and garlic, fried and served with lettuce and carrot salad

Pib de Res (180 g)* \$350

Carne de res marinada con achiote, envuelta en hoja de plátano y horneada

Baked Beef (180 g)* \$350

Beef marinated with annatto, wrapped in banana leaf and baked

Postres | Desserts

Pan de Milpa \$105

Pan de elote, bañado con licor de caña y canela en polvo

Milpa Bread \$105

Corn bread covered with cane liquor and powdered cinnamon



Frailes de Calakmul \$95

Buñuelos fritos

Calakmul Friars \$95

Traditional fritters

Yuca de Hopelchén \$100

Endulzada con piloncillo y anís estrella

Hopelchen Cassava \$100

Sweetened with panela sugar and star anise

Campechanas \$90

Hojaldre crujiente con helado de elote y canela caramelizada

Campechanas \$90

Crispy puff pastry with corn ice cream and caramelized cinnamon

Los precios aplican para huéspedes y socios en Plan Europeo.
Precios en pesos mexicanos. Impuestos incluidos.

*Los gramos corresponden a la carne incluida en el platillo.

*Prices apply for guests and members with European Plan.
Prices are in Mexican pesos. Taxes are included.*

**Grams correspond to the meat included in the dish.*



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