

SALADS

All salads are served appetizer or main course size
Small \$ 133 Large \$ 210

✓ **Lebanese Fattoush**
Mixed garden salad, cucumber, radish, tomatoes, grilled pita chips and gold lemon olive oil dressing

Zorba's greens
Iceberg wedge, feta cheese, black olives, oregano scented grilled vegetables and zesty vinaigrette

✗ **Warm apple and goat cheese salad**
Warm caramelized apple, goat cheese, oak leaf lettuce and honey balsamic dressing

"Not so classic" Caesar salad
Heart of romaine, herbed grilled tuna, poached egg classic Caesar dressing

APPETIZERS

✓ **Baked rustic bread bruschetta** \$ 190
Sun dried tomato, black olive tapenade and roasted eggplant

Grilled panela cheese \$ 228
Spicy green tomato sauce and warm tortilla

Fried calamari tower \$ 247
Marinated panko fried red pepper aioli and lemon drizzle

Baja California style fish taco \$ 247
Battered grouper, Mexican slaw and chipotle mayonnaise

✗ **Grilled tomato tartare** \$ 247
Roasted dill shrimp, fresh Mozarella and pesto

✗ **Mexican style ceviche** \$ 266
Gulf shrimps, scallops and grouper

Platter of Mexican "botanas" (for 2 people) \$ 304
Shrimp quesadilla, chicken sopes, corn cheese, empanadas, fish tacos, dips, hot sauces and guacamole

SOUPS

✗ **Traditional tortilla soup** \$ 171
No need for introduction... fresh off our kettles !!!

"Chilpachole" spicy crab and prawn soup \$ 247
Four chilies and wormseed Veracruz style soup, roasted tomatoes, root vegetables and potatoes

SANDWICHES

All sandwiches are served with your choice of: Mixed green salad, Caesar salad or Parmesan French fries

Vegetable and black olive "Fougasse" sandwich \$ 247
Grilled zucchini, eggplant and red peppers, soft Mozarella and hums

Pesto grilled chicken "open faced" baguette \$ 247
Grilled tomatoes, sautéed onions, avocado, Manchego cheese and garlic aioli

Beef Kofta burger \$ 285
Hand formed and spiced 100% angus beef burger crunchy sourdough bun, emmental cheese and onion relish

Mexican skirt steak sandwich \$ 305
Fried beans, avocados, roasted peppers and Oaxaca cheese

MAIN COURSES

Burgundy style salmon quiche \$ 305
Asparagus, spinach and zucchini, white wine, Gruyere cheese and light avocado splash

✗ **Grilled Sonora skirt steak and aioli** \$ 361
Tequila glaze, grilled vegetables and Parmesan French fries

Grilled chicken and vegetable mikonos style kebab \$ 380
Vegetable rice, potato wedges, mixed salad and yogurt turmeric dip

✗ **Pan seared Mahi-Mahi** \$ 380
Grilled vegetables, plantain and picked onion salad

✗ **Seafood filled "Poblano" chili** \$ 380
Oven roasted, grill tomato sauce

Grilled salmon fillet \$ 437
Roasted fennel, orzo risotto, black olive tapenade and cilantro drizzle

Add a grill lobster tail to any dish \$ 476
Rice and Vegetables, Butter and/or Garlic Butter
Prices applies also for guests with G.I. plan

Seafood platter for two people \$ 856
Clams, Mussels, Octopus, Shrimp, Fish and Lobster
Prices applies also for guests with G.I. plan

EVENING SPECIALS

The evening Specials are served daily from 17:30 to 22:00 h

- | | |
|--|--------|
| Sixteen spices roasted half chicken | \$ 437 |
| Wedge fries, corn pepper muffin and grilled vegetables | |
| Pepper rubbed New York strip steak | \$ 570 |
| Gratin potato, grilled vegetables and mescal BBQ sauce | |
| Grilled beef tenderloin | \$ 590 |
| Gratin potato, grilled vegetables and smoked three chill sauce | |
| “An Old Classic” | \$ 552 |
| Oven baked reef seafood gratin “on the shell”, creamy lobster sauce, garlic mashed potatoes and Gruyere cheese | |
| Mexican cheese “Fondue” to share | \$ 476 |
| Chorizo, chicken or spinach/ mushroom, corn tortilla and dipping sauce | |



SEA OLIVE
C U I S I N E S O L E I L

“La Cuisine Solieil” in Sea Olive

The French Riviera, the coastal cuisines of the Mediterranean and the fabulous cuisine of México are what inspire the flavours and flair of Sea Olive.

With its cuisine recognized as a Unesco Heritage, México Offers some of the most diverse, complex and creative Cooking in the region.

With its gathering of young creative Chefs, some of México’s best food can be found right here on the Riviera Maya. “La cuisine Solieil” or the “Cuisine of the sun” is nothing new to the Mediterranean, it is the birthplace of Cuisine Soleil. Crisp flavours, fresh and locally sourced Ingredients is what defines Cuisine Soleil.

Sea Olive brings you the best cuisine of both Rivas right here in Sea Olive.



GF Produced in a non dedicated facility



Vegetarian

Prices are in American dollars, Taxes included.
Raw food has been carefully prepared,
the ingestion of these products are under your own responsibility.