

Coral Restaurant

Caribbean Flavors Menu

Starters

Heirloom Tomato Salad

A vibrant selection of heirloom tomatoes with creamy avocado, red onion, chili flakes and fresh cilantro, finished with lime and extra virgin olive oil.
\$16 USD

Guacamole with Rib Eye

Hand-mashed guacamole topped with tender, seared rib eye and a touch of sea salt.
\$16 USD

Roasted Tomato Soup

Slow-roasted tomatoes blended into a silky soup, served with golden croutons, confit tomatoes and goat cheese.
\$16 USD

Pickled Carrots & Beets

Bright pickled carrots and beets over mixed greens with creamy goat cheese.
\$17 USD

Stuffed Portobello Mushroom

A generous portobello filled with wild mushrooms, cream, blue cheese and Serrano ham, served over soft, buttery polenta.
\$21 USD

Main Courses

Chaufa Rice

Wok-fried rice tossed with seasonal vegetables and crispy rice noodles, finished with light soy and sesame.
\$19 USD

Pulled Pork / Cochinita Sandwich

Slow-braised cochinita pibil on a soft potato bun with black beans and pickled red onion. Served with potato chips or mixed greens.
\$16 USD

Beef Hamburger

Juicy beef patty on a chia brioche bun with cheddar cheese, arugula, sautéed leeks and crispy bacon. Served with fries or mixed greens.
\$29 USD

Pan-Roasted Catch of the Day

Fresh local catch, pan-roasted and served with seasonal grilled vegetables.
\$42 USD

Grilled U10 Shrimp

Jumbo shrimp grilled to perfection, brushed with garlic butter. (5 pcs)
\$41 USD

Chicken Breast

Pan-seared chicken breast served with sautéed seasonal vegetables.
\$32 USD

Rib Eye Steak

Grilled rib eye finished with chimichurri sauce and tender baby potatoes.
\$57 USD

Sides

Garlic Mushrooms

Sautéed mushrooms with garlic and fresh herbs.
\$12 USD

French Fries

Classic golden fries with sea salt.
\$9 USD

Truffle Fries

Crispy fries tossed with truffle oil and parmesan.
\$12 USD

Desserts

Vanilla Bean Crème Brûlée

Silky vanilla custard with a caramelized sugar crust, served with fresh berries.
\$14 USD

Chocolate Cake

Rich chocolate cake with raspberry and chocolate sorbet, pumpkin seed and cocoa crumble.
\$14 USD

Three Milk Cake

Classic tres leches cake, light and airy, soaked in three milks.
\$12 USD

PRICES ARE IN US DOLLARS. THEY INCLUDE A 16% STATUTORY TAX. A SUGGESTED SERVICE CHARGE OF 16% WILL BE AUTOMATICALLY ADDED TO YOUR FINAL BILL.