

Lunch Menu

CORAL Restaurant & Bar

by Chef Alejandro Salgado

Nestled on the stunning shores of the Mexican Caribbean, Coral Restaurant offers a vibrant and elevated culinary experience. Each dish celebrates the freshness of the sea, regional flavors, and the essence of fire, citrus, and spice.

At Coral, lunch is more than a meal; it's a moment enhanced by ocean breezes and the rich culinary traditions of Riviera Maya.

Starters

Coral Guacamole

Acoastal favorite: creamy avocado with pico de gallo, fresh cheese, and pork rind.

\$20 USD

Onion Rings

Tempura, served with blue cheese dressing. A playful, indulgent bite.

\$12 USD

Soups

Lime Soup

Chicken broth with local lime, shredded chicken, fresh cheese, crispy tortilla and avocado

\$12 USD

Tortilla Soup

avocado, fresh cheese and ancho pepper—warm, smoky, and deeply satisfying.

\$14 USD

Salads

Spring Salad

Spinach and arugula with caramelized peach, plantain chips, and a lemongrass vinaigrette—sunshine in every bite.

\$14 USD

Citrus Salad

Are freshing celebration of orange, grapefruit, watercress, and creamy avocado with agave—chia vinaigrette.

\$14 USD

Quinoa Salad

Three varieties of quinoa with hearts of palm, avocado, and coconut balsamic—wholesome, nourishing, and full of texture.

\$15 USD

Sides

\$10 USD (each)

- Grilled vegetables.
- Green Salad.
- French Fries.
- White or Mexican Rice.

Raw

La Marea Ceviche

A bright, refreshing blend of octopus, shrimp and the catch of the day—brought to life with olive oil, jalapeño, red onion turnip

\$29 USD

Bluefin Tuna Ceviche

Tuna, ponzu, cucumber, red onion, avocado and cilantro

\$29 USD

Shrimp Aguachile

Green aguachile, cilantro, cucumber, chives.

\$27 USD

Del Mar

Catch of the Day

Catch of the day, to choose talla or tkin xic style. white rice, fried plantain, xnipeck and homemade tortillas

\$40 USD

Fideuá

A coastal classic reimaged—short noodles with squid, shrimp, octopus, and silky alioli.

\$38 USD

Jumbo Shrimp

Charred guajillo adobo and frisée balance the natural sweetness of perfectly cooked shrimp.

\$42 USD

Octopus & Sweet Potato

Smoky grilled octopus over velvety sweet potato purée. Fire, earth, and sea in harmony.

\$39 USD

Meats

Beef Hamburger

Juicy and flavorful, served on chia brioche with cheddar, arugula, fried leek, ranch, and fries—comfort elevated.

\$29 USD

Flank Steak

Tender arrachera with black beans, grilled cheese, guacamole, and spicy chiles toreados—a soulful, satisfying favorite.

\$34 USD

Sharing your experience on TripAdvisor inspires others to visit *La Marea*.



Thank you for being here & embracing the *journey!*

Prices are in US dollars. A 16% government tax is included. A suggested 16% service charge will be automatically added to your final bill. At Viceroy Riviera Maya, we take great pride in upholding the highest standards of quality. However, please note that the consumption of raw or undercooked animal products may increase your risk of foodborne illness; we leave this decision to your discretion. If you have any food allergies or dietary restrictions, kindly inform your server.

Tacos

& Tostadas

Teriyaki Tuna Tostada

Charred habanero teriyaki, creamy avocado, cilantro, and mango xnipek—fresh, bold, unforgettable.

\$25 USD

Smoked Octopus Tostada

Ribbons of octopus with radish, guajillo oil, and onion ash—deeply smoky and beautifully balanced.

\$23 USD

Shrimp Tostada

A crisp base topped with avocado and coastal-style cocktail sauce—simple, bright, and delicious.

\$18 USD

Catch of the Day Tacos

Homemade tortillas, tempura catch of the day, habanero aioli, pico de gallo, tomatillo and pineapple

\$29 USD

Shrimp Tacos

Crisp cabbage, chipotle mayo, and pico de gallo—vibrant, smoky, and perfectly balanced.

\$29 USD

Ajillo Octopus Tacos

Grilled octopus with avocado cream, radish, fried leek, and cilantro—comfort wrapped in tradition.

\$25 USD

Desserts

Chocolate Cake

Rich chocolate with pumpkin seed crumble, raspberry, and refreshing cacao sherbet. A decadent journey through sweetness, texture, and the essence of the tropics.

\$12 USD

Lime Pie

A vibrant blend of silky lime cream, toasted meringue, and peanut crumble—bright, refreshing, and irresistibly smooth.

\$12 USD

Three Milks Cake

A timeless classic soaked in a trio of milks, delivering cloud-like softness and delicate sweetness.

\$14 USD

Churros

Warm, golden churros dusted in sugar, served with indulgent caramel and rich chocolate. A playful, soul-warming taste of tradition.

\$12 USD

Ice Cream & Sorbets

A curated selection of artisanal ice creams and sorbets, crafted to complement the flavors of the Caribbean.

\$12 USD