

MENU

La Marea
BY VICEROY RIVIERA MAYA

Immerse yourself in the vibrant colors, enticing aromas, and extraordinary flavors of La Marea. Our talented culinary team invites you to relax and savor creative cuisine paired with exceptional wines, all set against the stunning backdrop of a Caribbean sunset.

The menu pays homage to Mexico through the art of “slow cooking,” where the highest quality local ingredients are transformed into dishes that awaken the senses and elevate the dining experience.

Executive Chef
Alejandro Salgado

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.



STARTERS

Grilled Caesar Salad

Fire-grilled hearts of romaine drizzled with a rich Caesar dressing and topped with a crisp parmesan crust.

\$24 USD

Beet Salad with Nogada Sauce

Pickled beets served over a creamy nogada sauce and berry coulis, accompanied by citrus supremes, toasted pistachios, and purple mizuna.

\$20 USD

Tuna Tostada

Crispy tostada topped with fresh bluefin tuna, wakame seaweed, and avocado, complemented by truffled ponzu sauce and jalapeño aioli.

\$28 USD

Amberjack Aguachile

Fresh amberjack crudo over a smoky red aguachile, with leche de tigre mayonnaise, cured cactus, purslane, cucumber, and avocado.

\$22 USD

Black Risotto

Creamy rice infused with squid ink and huitlacoche, served with grilled shrimp, octopus, purslane, and wild herb oil.

\$24 USD

Castacán Tamal with Charro Bean Sauce

Traditional tamal stuffed with crispy castacán, bathed in a rich charro bean sauce, topped with sour cream and crumbled cincho cheese.

\$28 USD

Smoked Cauliflower with Sikil Pak

Smoked cauliflower over a sikil pak purée, served with chipotle and cauliflower purée, roasted pumpkin seeds, cilantro sprouts, and salicornia.

\$22 USD

Campeche Soft-Shell Crab Taco

Fresh soft-shell crab from Campeche served on a holly leaf tortilla with tamarind mole, pickled carrots, piri piri dressing, and wild green salad.

\$20 USD



MAIN COURSES

Duck with Mole Amarillito

Tender duck confit served served over a smooth tamal colado traditional mole amarillito, garnished with fresh purslane and vibrant organic radish.

\$36 USD

Trout “A la Talla” Taco

Smoked trout served on a cilantro tortilla with pickled onions and crispy chicharrón for a bold, flavorful finish.

\$38 USD

Colorfull Striped Bass

Slow-cooked striped bass with fish fumet emulsion, black recado sauce, and wild herb oil, accompanied by purple mizuna and salicornia.

\$36 USD

Roasted Broccolini with Pistachio Green Mole

Roasted broccolini served over a creamy pistachio green mole, finished with wild herb oil, toasted seeds, and crispy holly leaf.

\$30 USD

Shrimp Gnocchi in Poblano Sauce

Traditional potato gnocchi served with roasted poblano sauce, baby corn, corn kernels, toasted pumpkin seeds, and purslane.

\$46 USD

Beef Fillet with Lentil Sauce

Black Angus New York steak served over a hearty lentil stew, with cured cactus pico de gallo, charred sour orange sauce, and handmade tortillas for tacos.

\$54 USD

Short Rib Birria

Braised beef short rib served with charred avocado and green sauce —a refined take on the classic birria.

\$56 USD

Sides | \$14 USD (each)

Grilled Vegetables (180grs).

Corn Kernel Esquites with Truffle (140grs).

Roasted Broccoli with Parmesan Cheese and Chili Flakes (180grs).

Fried Plantains with Goat Cheese, Sour Cream and Lemon Zest (160grs).