



Kitchen & Bar

Luxury Menu

Drinks Menu

Canapes Menu

LUXURY MENÚ

STARTERS

Taco “Alta Mar”

Octopus, creamy chili sauce, purple onion, blue corn tortillas

Tuna “Alta Mar”

Fresh tuna, mango, kiwi, sesame seeds, avocado, olive oil, and ponzu

Salmon Carpaccio

Fresh salmon drizzled with ponzu dressing, topped with citrus zest. Garnished with olive oil and capers

Salad Carricitos

Lettuce, cherry tomatoes, blue cheese, parmesan chicken, arugula, mango dressing, nuts (vegan option available)

Ponzu oysters

Freshly dressed oysters in ponzu sauce, yuzu, and chiltepin oil, served on a bed of crushed ice with edible flowers

LUNCH & DINNER

Lobster

Succulent lobster gently poached in aromatic garlic butter, enriched with fine herbs. Accompanied by vibrant green rice pilaf, and a house-made pepper sauce

Ribeye Alta Mar

Premium ribeye steak served with mashed potatoes, seasonal vegetables, and herb-infused butter

Truffled Chicken Risotto

Smoked chicken over creamy risotto, infused with truffle essence and served with tender portobello (Vegan option available)

Shrimp tagliatelle

Craft pasta in creamy sauce of roasted garlic, white wine and lemon zest, shrimp stir-fried in butter, parmesan and a delicate touch of basil

Roasted Octopus

Octopus roasted with traditional adobo from Nayarit, salad of microgreens, baby carrots, and potato cubes with aioli

Catch of the Day

Freshly grilled catch of the day, finished with a mango sauce and served alongside coconut risotto, cilantro, and artisan bread



LUXURY MENÚ

DESSERTS

Cheese Cake

Cream cheese, strawberry reduction, and cookie. served with seasonal fruits and citrus zest

Banana Brûlée

Flambéed with whiskey, bathed in caramel, cinnamon, butter, and vanilla ice cream

Pasion fruit pay

Passion fruit, condensed milk, orange, eggs, whipped cream

Coconut Panna Cotta

Silky panna cotta infused with fresh coconut milk, served with tropical fruit coulis, lime zest, and coconut flakes

Chocolate Textures

A refined composition of dark chocolate ganache, cacao crumble, and a touch of sea salt, finished with gold and passionfruit gel

PAIRING SUGGESTIONS

White Wine

Crisp and aromatic, a perfect complement to seafood and creamy sauces

Red Wine

Its sophisticated and complex profile makes it ideal for pairing with meats, cured cheeses, and rich sauces.

Champagne

Effervescent and refined, enhances oysters, delicate fish, and celebrations

Limoncello

Limoncello - Vibrant citrus liqueur, best enjoyed after dessert or with fruit-based sweets

Pairing is optional



ALTA MAR CATERING
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Drinks Menu

CLASSIC COCKTAILS

Margarita Paloma Mojito Daiquiri Gin Tonic Piña
Colada Caipirinha Cuba Libre Moscow Mule Bloody Mary
Tequila Sunrise Sex on the Beach Espresso Martini Carajillo
Old Fashioned Michelada Sangría Negroni Cantarito

ALTA MAR SIGNATURE COCKTAILS

PUNTA MITA

Inspired by Punta de Mita. Rum, blue curaçao, fresh coconut cream, orange essence, and lime juice.

PINEAPPLE EXPRESS

Smoked pineapple, vodka, caramel reduction, cinnamon, and nutmeg

PASION IN SAYULITA

A beachside favorite crafted with silver tequila, passion fruit, coconut, fresh lime, and mint

PASCUARO

Tequila, orange, jalapeño, cucumber, and lime, finished with a Tajín chili rim. Spicy and fresh

Oaxaca Old Fashion

A refined twist on a classic. Mezcal base with grapefruit, serrano essence, fresh mint, and bitters

BEER SELECTION

National beers
Premium Mexican craft beers
Select International Imports

WINE LIST

Red wines, white wines, rosé wines, Champagne & sparkling



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Tuna Carpaccio

Thinly sliced fresh tuna drizzled with citrus vinaigrette, capers, and microgreens

Jamon Serrano

Baguette topped with Manchego cheese, thinly sliced Serrano ham, and tomato confit.

Salmon crostini

Thin slices of fresh salmón on crostini with arugula and shaved parmesan.

Shrimp Cocktail

Chilled shrimp served in a shot glass with spicy cocktail sauce.

Goat Cheese & Fig Crostini

Toasted baguette slices topped with creamy goat cheese and fig jam.

Mini Quiche Lorraine

Savory pastry bites filled with egg, bacon, and cheese.

Mini Caprese Skewers

Cherry tomatoes, mozzarella balls, and fresh basil drizzled with balsamic glaze.



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