

THE YACHT EXPERIENCES  
RIVIERA MAYA

FOOD MENU



# BREAKFAST

Breakfasts (optional in the morning departures, 8:00 am, 9:00 am and 10:00 am)

\*\* Choose 1 option per group \*\*

- Pan dulce: with butter and jams. 🌱
- Eggs with chaya: scrambled eggs with chaya leaves. 🌱 🍷
- Vegetarian Omelette: with mushrooms and cheese. 🌱 🍷
- Fried eggs: with bacon and bread.
- French bread: with red berries and agave honey. 🌱 🌱
- Molletes: with beans, cheese and pico de gallo. 🌱
- Quesadillas: traditional Oaxaca cheese with avocado. 🌱

**All our experiences include a private chef  
on board and unlimited drinks.**

🌱 Vegetarian 🌱 Vegan 🍷 Gluten free





# SNACKS

## INCLUDED SNACKS

- Mayan Guacamole: avocado salad, pico de gallo, coriander, lemon and roasted pumpkin seeds. 🌱 🌱 🌱
- Seasonal fruit: mix of seasonal and tropical fruit. 🌱 🌱 🌱
- Crudités: jicama and carrot sticks with ranch dressing. 🌱 🌱 🌱



## ADDITIONAL SNACKS

(choose 2 options per group)

- Mini shrimp cocktail with sauce, pico de gallo, coriander and lemon. 🌱
- Traditional chickpea hummus, accompanied by pita bread. 🌱 🌱
- Traditional nachos with cheddar cheese, pico de gallo and beans. 🌱
- Serrano ham tapas with gouda cheese, ranch dressing, arugula, dehydrated tomato and black olives.

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# CEVICHEs & SANDWICHES

## CEVICHEs

(choose 2 options per group)

- Mixed ceviche: traditional shrimp, fish and octopus with pico de gallo, avocado and lemon. 🌱
- Caribbean ceviche: tuna with ponzu, mango, coriander, pico de gallo and avocado. 🌱
- Shrimp ceviche: shrimp with passion fruit, tiger milk with tequila, pico de gallo and avocado. 🌱
- Shrimp aguachile: shrimp, serrano chili sauce, cucumber and coriander, red onion, chili serrano and avocado. 🌱
- Vegan ceviche: celery, coconut, tomato, onion, serrano pepper, avocado and heart of palm, in a clamato sauce with lime. 🌱 🌱 🌱

**100% fresh food**

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# CEVICHES & SANDWICHES

## SANDWICHES

(choose 1 option per group)

- Chicken gouda cheese ciabatta: pesto, onion, dehydrated tomato, avocado and chipotle mayonnaise.
- Smoked salmon bagel with spinach, avocado, alfalfa sprouts, pickled onion and coriander mayonnaise.
- Portobello burger with roasted pineapple, roasted onion, mayonnaise and goat cheese. 🌱 🍌 🌾
- Vegetarian baguette with mushrooms, Oaxaca cheese and mixed lettuce salad with cherry tomatoes. 🌱 🍌
- Club sandwich: classic, with chicken breast, ham, tomato, lettuce, bacon, gouda cheese and mayonnaise.
- Chicken burrito: grilled chicken with peppers, roasted onion, lettuce and rice, with a chipotle dressing.

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# MAIN COURSES

## OPTIONAL ADDITIONAL SERVICES ⑧

Extra Costs Apply

- Wagyu beef
- Lobster and ribeye BBQ
- Tomahawk
- Raw bar
- Kosher menu



**WAGYU**  
JAPANESE BEEF

🍃 Vegetarian   🌱 Vegan   ⑧ Gluten free

\* Options with additional charge





# KIDS MENU AND DESSERTS

## SNACKS

- Chicken nuggets with mayonnaise and ketchup.
- Potato Wedge with ketchup. 🌱🌱🌱
- Fish fingers with mayonnaise.

## MAIN DISHES

- Pasta Pomodoro: with Parmesan cheese. 🌱
- Beef Burger with cheese, mayonnaise and ketchup.
- Hotdog with mayonnaise, ketchup and bacon.
- Grilled cheese sandwich: with a thousand islands dressing. 🌱

## DESSERTS

(choose 1 option per group)

- Cheesecake: a delicious treat accompanied by fresh and exotic blueberries. 🌱
- Strawberry mousse: a delicious combination with dark chocolate zest. 🌱🌱
- Corn bread: exotic typical Mexican bread accompanied by delicious caramel. 🌱🌱
- Chocolate brownie: served with refreshing vanilla ice cream. 🌱

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