

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



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SNACKS

INCLUDED SNACKS

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



ADDITIONAL SNACKS

(choose 2 options per group)

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

(V) Vegetarian (V) Vegan (GF) Gluten free



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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🍃 Vegetarian 🍃 Vegan 🌾 Gluten free * Can be adapted to vegan



MAIN COURSES

MAIN COURSES

(choose 2 options per group or barbecue)

- 'Tuna with chia with warm pineapple and broccoli salad, pickled mustard, orange vinaigrette, seasonal sprout. 🌾
- Fish filet Veracruz style with peppers and onions in white wine, guajillo chili relish, pickled mustard and seasonal sprout. 🌾
- Rib eye with baby vegetables, butter with rosemary, arugula and seasonal sprouts. 🌾
- Jumbo shrimp with chipotle mayonnaise. 🌾
- Chicken breast with mushroom sauce, butter and garlic. 🌾
- Pasta frutti di mare: pasta with fish, octopus and shrimp with pomodoro sauce.
- Pasta 4 cheeses: pasta with Parmesan, mozzarella, goat and gorgonzola cheese sauce. 🌱

SIDE DISHES

- Caesar salad: romaine lettuce, chicken, Parmesan cheese, dried tomatoes and Caesar dressing. 🌾
- Mixed salad: mixed lettuce, walnuts, black olives, red onion and cherry tomatoes. 🌱 🌾

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MAIN COURSES

BARBECUE 🌾

- Steak, chicken, shrimp, fish and grilled chorizo accompanied by roasted vegetables: zucchini, potato, eggplant, baby onion and pineapple.

*ADDITIONAL SERVICES 🌾

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



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* 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, with caramelized nuts and red berries. 🌿

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