



NIZUC
RESORT & SPA

Christmas Menu at Ramona December 24 and 25, 2022

AMUSE BOUCHE

Pastel de Cangrejo, Emulsión de Chile Morita
Crab Cake, Chile Morita Foam



ENTRADA / APETTIZER

Tiradito de Panza de Aleta Azul, Puré de Piña, Xnipec
Blue Fin Tuna Tiradito, Pineapple Pureé, Xnipec



CREMA / CREAM

Crema de Frijol Ayocote, Foie Gras, Crema de Rancho, Longaniza de Valladolid
Ayocote Cream, Foie Gras, Farm Heavy Cream and Valladolid Sausage



DEL MAR / FROM THE SEA

Pesca en Ikejime, Meunière de Almendras
Ikejime Catch of the Day, Almonds Meunière



SORBETE / SORBET



PLATILLO PRINCIPAL / MAIN COURSE

Wellington de Pavo, Puré de Papa y Chiles, Chutney de Frutos Rojos, Gravy de Pavo
Wellington Turkey, Mashed Potatoes with Chili, Red Fruits Chutney, Gravy



Esfera de Mandarina
Mandarin Sphere



POSTRE / DESSERT

Texturas de Café, Cremoso de Café Blanco, Helado Texturizado con Chocolate
Coffee Textures, Creamy White Coffee and Chocolate Ice Cream

ADULTS US\$110.00
KIDS 6-12 US \$55.00
PLUS SERVICE CHARGE



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MENÚ VEGETARIANO / VEGETARIAN MENU

AMOUSE BOUCHE

Huazontle Capeado, Caldillo de Jitomate
Fry Huazontle, Tomatoes Broth



ENTRADA / APETTIZER

Tartar de Sandía y Queso Azul, Pasta de Aceituna, Vinagreta de Mezcal
Watermelon Tartar with Blue Cheese, Black Olive Paste and Mezcal Vinaigrette



CREMA / CREAM

Crema de Frijol Ayocote, Foie Gras, Crema de Rancho, Longaniza de Soya
Ayocote Cream, Foie Gras, Farm Heavy Cream and Soy Sausage



Taco de Coliflor Estilo Baja, Mayonesa de Chipotle
Cauliflower Taco Baja Style, Chipotle Mayonnaise



SORBETE / SORBET



PLATILLO PRINCIPAL / MAIN COURSE

Barbacoa de Hongos
Wild Mushrooms Barbacoa



Esfera de Mandarina / Mandarin Sphere



POSTRE / DESSERT

Mil Hojas de Naranja, Sorbete de Chabacano
Orange Mille Feuille, Apricot Sorbet

ADULTS US\$110.00
KIDS 6-12 US \$55.00
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Christmas Menu at Terra Nostra December 24 and 25, 2022

AMUSE BOUCHE

Arancini de Hongos y Morillas
Wild Mushroom and Morels Arancini



ENTRADA / APETTIZER

Ravioli de Langosta y Espinacas, Bisque de Cítricos
Lobster and Spinach Ravioli, Citrus Bisque



DEL MAR/ FROM THE SEA

Filete de Branzino Pochado, y Sabayón de Prosecco, Puré de Perejil
Seabass with Prosecco Sabayon, Parsley Purée



PLATO FUERTE/ MAIN COURSE

Pavo Relleno de Nuez de Castaña, Carne Molida y Tocino, Polenta Cremosa en su Jugo
Turkey Stuffed with Chestnuts, Ground Meat and Bacon, Creamy Polenta Au Jus



POSTRE / DESSERT

Sabayón de Queso Ricotta, Higos con Miel y Helado de Pistache
Ricotta Cheese Sabayon, Figs with Honey, Pistachio Ice Cream

ADULTS US\$110.00
KIDS 6-12 US \$55.00
PLUS SERVICE CHARGE