

RAMÓN

BREAKFAST

7:30 AM - 11:30 AM

* BREAKFAST INCLUDED FOR GUESTS: Coffee or tea and juice + one plate to choose.

YOGURT WITH GRANOLA *

Mennonite yogurt, house made granola, berries, coconut and pumpkin seed.

\$ 130

HANDMADE BREAD *

House bread basket. Accompanied with butter and marmalade.

\$ 110

MATCHA HOT CAKES

House hot cake mix with matcha tea, honey, berries sauce, quinoa and butter.

\$ 190

ENGLISH MUFFIN

Served with homemade salmon gravlax, egg, cream cheese, chives and lemon cream.

\$ 145

CHIA PUDDING

Almond milk, cocoa, toasted grated coconut, berries and chia seeds.

\$ 160

OATMEAL WITH BANANA

Oatmeal cooked with milk, honey, cinnamon and banana.

\$ 120

FRENCH TOAST *

House bread with French mix, mascabado sugar, berries and maple syrup.

\$ 160

QUESADILLAS *

Castacán prepared in red sauce, Oaxaca cheese and handmade tortillas. tortillas. Refried beans and guacamole.

\$ 165

MOLLETES *

Natural and with chorizo. Gratin with manchego cheese. Refried beans and pico de gallo.

\$ 165

CHILAQUILES

Green or red. Served with fresh cheese, cream, tomato, onion.
*Choice of chicken or egg.

\$ 190

SEASONAL FRUIT *

Seasonal fruits, accompanied with yogurt.

\$ 120

HOT CAKES

Banana, honey and powdered sugar with butter.

\$ 160

AVOCADO TOAST

Grilled rustic bread, tatemado avocado, fresh cheese, sprouts, cherry tomato.
*Extra: Eggs as you like, bacon, salmon or portobello.

\$ 185

AÇAÍ BOWL

Banana, blueberry, and strawberry. Toasted walnut topping with honey, rosemary and a spicy touch.

\$ 270

EXTRA: Chicken, egg, salmon, bacon.
\$75 each

EGGS

2 pieces

AS YOU LIKE

Scrambled, omelette or fried with refried beans and corn tortillas.

Choice of 3 ingredients:

Goat cheese, ham, mozzarella cheese, tomato, bacon, red onion, chorizo, peppers, mushrooms, spinach or avocado.

\$ 180

MEXICAN STYLE, RANCHEROS OR DIVORCED

With garnish of refried beans and corn tortillas. House sauces.

\$ 190

CAZUELA EGGS

Pomodoro sauce, goat cheese, candied portobellos and olive oil. Served with grilled rustic bread.

\$ 220

GREEK OMELETTE

Feta cheese, cherry tomatoes, garlic, olive oil and spinach. Served with tzatziki and freshly baked pita bread.

\$ 190

BENEDICTINS

English muffin, homemade salmon gravlax and hollandaise sauce.

\$ 220

EGG WHITES FRITATTA

Mixed grains (pumpkin seed, quinoa, sesame and sunflower seed), accompanied by bell pepper sauce and tatemado avocado.

\$ 180

RAMÓN

LUNCH

12:00 PM - 6:00 PM

GUACAMOLE (V OPT.)

Mashed avocado with lime, onion, tomato and cilantro, served with castacan and totopos.

\$ 215

ESQUITE NORTEÑO

Grilled sweet corn sprinkled with ranchero cheese and chili powder.

\$ 190

BROCHETTES

To choose: Cilantro shrimp, or arrachera with peppers, or vegetables. Served with house sauces. (3 pcs.)

\$ 310

WEDGE POTATOES | VG

Accompanied with chipotle-mayo, mango ketchup and yellow curry dressing.

\$ 180

RIB EYE TAGLIATA

Grilled rib eye angus, served with new potatoes.

\$ 350

HUITLACOCHÉ SOPES | VG

Huitlacoche with mushrooms, goat cheese and cream. On top of corn sopes. (3 pcs.)

\$ 230

DIP TRILOGY | VG

Poblano chile hummus, sikil pak and baba ganoush, served with homemade pita bread, crudites and totopos.

\$ 190

SHRIMP EMPANADAS

Stuffed with curry shrimp and goat cheese, served with bean and avocado dips. (3 pcs.)

\$ 250

VIETNAMESE ROLLS (V OPT.)

Rice paper stuffed with harusame, vegetables, basil and shrimp. Nouc Cham sauce.

\$ 200

TACOS

LOBSTER

Chipotle dressing, cheese, beans and avocado. (3 pcs.)

\$ 350

RIB EYE

Rib eye on a cheese crust, sauteed peppers, and house sauces. (3 pcs.)

\$ 320

FISH

Grilled fish with a red bell pepper sauce and cilantro. (3 pcs.)

\$ 280

VEGAN

Sweet potato tortilla, poblano hummus, portobello and nopales. (3 pcs.)

\$ 280

CEVICHE

SEA FOOD

Fresh fish and seafood cured in citrus fruits. Onion, cilantro and avocado.

\$ 350

AGUACHILE

Shrimp cooked in aguachile, onion, cilantro, serrano chile and cucumber.

\$ 320

VEGAN

Mango and seasonal fruit, passion fruit tiger milk, coconut and avocado.

\$ 230

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BURGERS & SANDWICHES

ANGUS BURGER

Angus beef, caramelized onions, bbq sauce, manchego cheese and bacon. Brioche bread and wedge potatoes.

\$ 320

SALMON BURGER

RAMON style salmon, peppers, herbs and chicharron. Cream cheese, yogurt dressing and wedge potato.

\$ 380

VEGGIE BURGER

Peppers, artichoke hearts, red onion, zucchini and eggplant. Hummus, new potatoes, pepper dressing.

\$ 220

CLUB SANDWICH

Classic between foccacia bread, accompanied by new potatoes.

\$ 220

PIZZA

MARGHERITA

Tomato sauce, mozzarella cheese and fresh basil.

\$ 220

4 CHEESES

Tomato sauce, goat cheese, blue cheese, mozzarella cheese and parmesan.

\$ 280

PEPPERONI

Tomato sauce, mozzarella cheese and pepperoni.

\$ 250

CAPRICCIOSA

Tomato sauce, mozzarella cheese, york ham, black olives, artichoke and mushrooms.

\$ 280

VEGETARIAN

Tomato sauce, peppers, artichoke hearts, red onion and zucchini.

\$ 250

FRUTTI DI MARE

Tomato sauce, house seafood mix, mozzarella cheese and fresh basil.

\$ 350

DESSERTS

APPLE FRANGIPAN

Almond and apple tart, vanilla ice cream and dulce de leche.

\$ 180

BROWNIE

Chocolate sauce and vanilla ice cream.

\$ 180

CITRUS FUSION

Orange and grapefruit supremes, tangerine and passion fruit ice cream with chocolate zest.

\$ 180

POCNA

RAMÓN

DINNER

06:30 PM - 10:30 PM

STARTERS

DIP TRILOGY | VG

Poblano chile hummus, sikil pak and baba ganoush, served with homemade pita bread, crudites and totopos.

\$ 190

HUITLACOCHÉ SOPES | VG

Huitlacoche with mushrooms, goat cheese and cream on top of corn sopos. (3 pcs.)

\$ 230

VIETNAMESE ROLLS (V OPT.)

Rice paper stuffed with harusame, vegetables, basil and shrimp. Nouc Cham sauce.

\$ 250

SHRIMP EMPANADAS

Stuffed with curry shrimp and goat cheese, served with bean and avocado dips. (3 pcs.)

\$ 250

VEGETABLE CARPACCIO

Olive oil, concassé grapes, purslane, strawberry salt, coconut and parmesan foam.

\$ 195

SALADS

CITRUS

Mixed lettuce, fresh cheese, grapefruit supreme, orange, tangerine and avocado. Option with shrimp.

\$ 195

POCNA

Lettuce mix combined with toasted seeds, honey-lemon dressing, apple and cranberries.

\$ 195

PASTA

Fetuccini or fusilli

SALMON

Creamy salmon sauce, chives, dill, vodka and parmesan.

\$ 330

PESTO

Pine nuts and walnuts, basil, olive oil and parmesan

\$ 330

FUNGI

Truffled mushroom and huitlacoche sauce.

\$ 330

POCNA

PIZZA

MARGHERITA

Tomato sauce, mozzarella cheese and fresh basil.

\$ 220

CAPRICCIOSA

Tomato sauce, mozzarella cheese, york ham, black olives, artichoke and mushrooms.

\$ 280

4 CHEESES

Tomato sauce, goat cheese, blue cheese, mozzarella cheese and parmesan.

\$ 280

VEGETARIAN

Tomato sauce, peppers, artichoke hearts, red onion and zucchini.

\$ 250

PEPPERONI

Tomato sauce, mozzarella cheese and pepperoni.

\$ 250

FRUTTI DI MARE

Tomato sauce, house seafood mix, mozzarella cheese and fresh basil.

\$ 350

MAIN

GRILLED FISH

Grilled in a cilantro and lime sauce.

\$ 410

RAMÓN SHRIMP

In pineapple, coconut, tomato, cilantro, onion and mango chutney sauce.

\$ 390

GRILLED OCTOPUS

On a bed of black sikil pak and guajillo chili sauce.

\$ 550

RIB EYE

Grilled with truffled mashed potatoes and roasted garlic.

\$ 450

PUMPKIN CURRY

Cucumber and tofu yogurt, crunchy vegan naan, lemon tea and molasses dressing.

\$ 275

DESSERTS

APPLE FRANGIPAN

Almond and apple tart, vanilla ice cream and dulce de leche.

\$ 180

BROWNIE

Chocolate sauce and vanilla ice cream.

\$ 180

CITRUS FUSION

Orange and grapefruit supremes, tangerine and passion fruit ice cream with chocolate zest.

\$ 180

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