



PONTO LAGO

Family Feast

Family Style Dinner Menu

\$125 ++ pp

Tabla de Meriendas

Arepas | Oaxaca Cheese, Corn, Avocado Tomatillo Salsa

Salmon Ceviche | Meyer Lemon, Sea Bean, Dragon Fruit, Jalapeno, Tigernut Leche De Tigre

Ponto Lago Guacamole | Green Salsa, Tortilla Chips

Burrata Salad | Nopales, Watercress, Fava Bean, Hibiscus Pickled Onions

From Our Mibrasa Wood Grill

Served Family Style

Seafood Paella | Prawns, Clams, Catch of the Day, Spanish Chorizo, Aloli

Yucatan Organic Chicken | Hominy Puree, Xnipec Corn Salsa, Epazote

Grilled 18oz Bone in Prime Rib Eye | Chimichurri Verde, Wild Watercress

Charred Sweet Onion

Sides Served Family Style

Wood Fired Asparagus | Chipotle Herb Vinaigrette, Tortilla Migas

Charred Baby Sweet Potatoes | Chorizo Verde, House Crema, Cotija

Dessert Duo

Flan | Stone Fruit Salad, Nut Crumble

Chocolate Torte | Guava Mousse, Honey Cactus Coulis



PONTO LAGO

Lago Feast

Four Course Dinner Menu

\$105++ pp

To Start

Arepas | Oaxaca Cheese, Corn, Avocado Tomatillo Salsa

Baja Seafood Cocktail | Shrimp, Octopus, Avocado, Chiltepin, Tapioca Chicharrón

Mid Course

Burrata Salad | Nopales, Watercress, Fava Bean, Hibiscus Pickled Onions

From Our Mibrasa Wood Grill

Choice of Entree

Local Catch | Pickled Fennel, Green Chickpeas, Chimichurri, Chintextle Sauce

Yucatan Organic Chicken | Hominy Puree, Xnipec Corn Salsa, Epazote

Grilled Iberico Pressa | Charred Pineapple Salsa, Nopales, Pickled Peppers and Onions, Peanut

Add a choice of - +\$30 per order

Grilled 18oz Bone in Prime Rib Eye | Chimichurri Verde, Wild Watercress

Charred Sweet Onion

Sides Served Family Style

Wood Fired Asparagus | Chipotle Herb Vinaigrette, Tortilla Migas

Charred Baby Sweet Potatoes | Chorizo Verde, House Crema, Cotija

Dessert Duo

Flan | Stone Fruit Salad, Nut Crumble

Chocolate Torte | Guava Mousse, Honey Cactus Coulis



PONTO LAGO

Ponto Feast

Three Course Dinner Menu

\$95++ pp

To Start

Arepas | Oaxaca Cheese, Corn, Avocado Tomatillo Salsa

Burrata Salad | Nopales, Watercress, Fava Bean, Hibiscus Pickled Onions

From Our Mibrasa Wood Grill

Choice of Entree

Local Catch | Pickled Fennel, Green Chickpeas, Chimichurri, Chintextle Sauce

Yucatan Organic Chicken | Hominy Puree, Xnipec Corn Salsa, Epazote

Grilled Iberico Pressa | Charred Pineapple Salsa, Nopales, Pickled Peppers and Onions, Peanut

Add a choice of - +\$30 per order

Grilled 18oz Bone in Prime Rib Eye | Chimichurri Verde, Wild Watercress
Charred Sweet Onion

Sides Served Family Style

Wood Fired Asparagus | Chipotle Herb Vinaigrette, Tortilla Migas

Charred Baby Sweet Potatoes | Chorizo Verde, House Crema, Cotija

Dessert Duo

Flan | Stone Fruit Salad, Nut Crumble

Chocolate Torte | Guava Mousse, Honey Cactus Coulis