

SPA MONTAGE MENU

FRESH COCONUT WATER

250

SMOOTHIE OF THE DAY

330

GREEN JUICE

280

SUPER AÇAÍ BOWL

Pineapple, Goji Berry, Coconut,
Housemade Granola, Cocoa Nib

435

AVOCADO & LOCAL CRAB

Local Crab Stuffed Avocado,
Arugula, Herb Aioli

830

GUACAMOLE & PICO DE GALLO

Corn Tortilla Chips with Sea Salt

455

MIRAFLORES FARM'S ORGANIC GREENS

Local Greens, Avocado, Raw Vegetables,
Toasted Almonds, Lime-Agave Vinaigrette

515

HUMMUS & PITA

White Bean Hummus, Cucumber,
Tomato, Chick Peas, Red Pepper Relish

490

ACHIOTE CHICKEN SANDWICH

Grilled Organic Chicken Breast, Romaine,
Heirloom Tomato, Avocado, Garlic Aioli,
Ciabatta Roll

575

ARTISAN CHEESE & CHARCUTERIE

Pickled Vegetables, Marinated Olives,
Grain Mustard, Baja Honey,
Seasonal Jam, Crostini

780

FARMERS MARKET WRAP

Roasted Local Vegetables, Greens,
Herb Goat Cheese, Olive Spread

600

MONTAGE SHRIMP COCKTAIL

Citrus Poached Baja Shrimp,
Classic Cocktail Sauce

635

INDULGE

THE SPALETA

Fresh Fruit and Infused Water Paleta

145

TROPICAL FRUIT BOWL

350

WINES



WHITE	Casa Madero, Chenin Blanc, Uvas Orgánicas, Valle de Parras, Coahuila, MX	430 1,600
ROSE	Casa Madero, Shiraz, Valle de Parras, Coahuila, México	350 1,500
RED	Casa Madero, Cab. Sauvignon, Uvas Orgánicas, Valle de Parras, Coahuila, MX	630 2,500
PROSECCO	Mionetto, Brut, Treviso DOC, IT	430 1,600
CHAMPAGNE	Veuve Clicquot, Brut, Champagne, "Yellow Label," Reims, FR	1,030 3,900

*Prices quoted in Mexican pesos, includes 16% VAT
and 15% service charge*