

el Farallon

El Farallon is a fish market, where everyday we have something different to offer you, whatever local fisherman find for the day they bring it to The Resort and that's how we make the menu every day. When you select your main course and side dishes, we include a "Soup of the day", a Trio of Appetizers and Desserts being this a four-course menu experience.

Sample menu: Items may vary according availability on local fish market.



Soup of the day

Tortilla Soup with Shrimp, Guajillo, Panela Cheese,
Avocado and Crispy Epazote



Trio of Appetizers

CEVICHE

Sea Bass Ceviche with Roasted Corn, Tomato,
Epazote and Dried Chiles Oil

HOT APPETIZER

Popcorn Shrimp with Sambal Mayonnaise

SALAD

Panela Cheese and Tomato Salad, Chipotle Oil



Mix Grill Selection

Sea Bass, Red Snapper, Amberjack, Blue Fin Tuna, Jumbo Shrimp,
Certified Angus Rib Eye Steak and Clams



Family Style Sides

Poblano Green Rice

Marinated Grilled Asparagus

Ginger Balsamic Marinated Cremini Mushrooms

Mac & Cheese with Broccoli, Black Truffle and Parmesan Cheese



Desserts Selection

Homemade Donuts

Tres Leches with Berries

Traditional Papantla Vanilla Flan