



IN-ROOM DINING MENU

JUST WHAT YOU'RE LOOKING FOR



A MESSAGE FROM THE KITCHEN

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, and sustainable products. All cuisine is prepared without (artificial) trans-fat.

The abundance of food products in Mexico is supported by being one of the world's most agriculturally rich countries. This enables our chefs to purchase more than 70% of our food from local producers.

Our country boasts some of the world's finest products, from avocado or local chaya to everybody's favorite tacos and tequila. We proudly serve and source sustainable seafood options through our partnership with local fishing and other conservation programs.

My chefs and cooks care by bringing the freshest ingredients to you and your family. Fairmont Mayakoba is also home to some 5,000 indigenous Melipona bees that thrive here in this beautiful region and reside in our Fairmont Spa. The bee's honey is of the highest quality globally; it has been used medicinally in the region by the ancient Mayans.

Should you have any special requests not listed in the menu or for dietary requirements, kindly call in-room dining, and we will be pleased to do our best to meet your needs.

Sincerely,

Daniel Noguera
Executive Chef

BREAKFAST

SERVED DAILY FROM 6:00 AM TO 11:30 AM



BEVERAGES

LOT 35 TEA COLLECTION 175

Your Choice of Iced or Hot

Green Tea

Jasmine, Revitalize, Mojo Mate

Black Tea

Imperial Breakfast, Decaf English Breakfast, Earl Grey

Infusions (Caffeine Free)

Oregon Mint, Flora's Berry Garden, Bella Coola Punch

FRESH JUICES 240 ml / 8 oz 130

Orange, Grapefruit, Papaya, Green Juice, or Juice of the Day

JUICES 240 ml/ 8 oz 130

Apple, Cranberry, or Tomato

COFFEE

Your Choice of Freshly Beverages, Regular or Decaffeinated

Small-Pot (Serves 2-3 Cups) 175

Large-Pot (Serves 4-6 Cups) 285

ESPRESSO, CAPPUCCINO OR MOCACCINO 130

MILK OR CHOCOLATE MILK 110

Choice of Whole, Low-Fat, Lactose Free, Soy, Almond

MILKSHAKES 220

Chocolate, Vanilla or Strawberry

SMOOTHIES 130

ICED TEA, LEMONADE OR COCONUT WATER 130

SODAS 110

Coca Cola, Diet Coke, Coca Cola Zero, Sprite, Sprite Zero, Apple Soda, Orange Soda, Grape Fruit Soda, and Ginger Ale

LOCAL WATERS

Cristal Mineral 355ml 80

Natura 1 lt 150

Natura Mineral 1 lt 150

STILL IMPORTED AND LOCAL WATER*

Evian 750 ml 240

Agua de Piedra 650 ml 220

BUI 290 ml 130

BUI 946 ml 240

SPARKLING IMPORTED AND LOCAL*

Perrier 330 ml 130

Perrier 750 ml 240

Agua de Piedra 650 ml 220

San Pellegrino 500 ml 175

BUI 290 ml 130

BUI 946 ml 240

*NOT PART OF THE ALL-INCLUSIVE PACKAGE

CEREALS AND YOGURT

HOMEMADE MUESLI 180

Oats, Peanuts, Dehydrated Cranberries, Pumpking Seeds, Coconut, Macadamia Nuts, and Rice Krispy
Served with Milk or Yogurt

HOT OATMEAL 150

Served with Milk, Brown Sugar and Raisins

NATURAL YOGURT AND FOREST BERRIES 215

Choice of Greek or Flavor

CEREALS 155

Corn Flakes, All-Bran, Cocoa Krispies, Froot Loops, Frosted Flakes
Served with Bananas or Strawberries
Choice of Milk: Whole, Low-Fat, Lactose-Free, Soy or Almond

FRUIT

WHOLE FRUIT (3 pieces) 150

Banana, Apple, Pear, Local Seasonal Selection

FRUIT PLATE 340

Cantaloupe, Honeydew, Watermelon, Papaya, Pineapple and Seasonal Fruit

BOWL OF BERRIES 420

SWEET BREAKFAST

BELGIAN WAFFLE 300

Choice of Strawberry or Banana. Whipped Cream, Butter, Maple Syrup, or Honey

PANCAKES 300

Filled with Blueberry, Chocolate Chips or Banana Garnish. Served with Whipped Cream and Red Fruit Compote.

FRENCH TOAST 300

Brioche Bread Served with Whipped Cream and Mixed Berries Compote

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCE PLEASE INFORM US BEFORE ORDERING. A 100 MEXICAN PESOS DELIVERY CHARGE WILL APPLY. PRICES IN MEXICAN PESOS, TAXES INCLUDED. THE SERVICE CHARGE OF 15% IS NOT MANDATORY, WHICH MAY BE ELIMINATED AT YOUR REQUEST.

COMPLETE BREAKFAST SELECTION

CONTINENTAL BREAKFAST 565

Choice of Juice. Fruit Plate
Basket of Breakfast Pastries
Toasted Bread
Yogurt Parfait
Small Pot of Regular or Decaffeinated Coffee or Tea

AMERICAN BREAKFAST 700

Choice of Juice. Two Eggs any Style. Choice of Smoked Bacon, Ham or Turkey Sausage. Accompanied with Breakfast Potatoes, Asparagus, Cherry Tomatoes. Breakfast Pastries and Selection of Toast. Piece of Fruit. Small Pot of Regular or Decaffeinated Coffee or Tea

MEXICAN BREAKFAST 680

Choice of Juice. Ranchero Eggs, Motuleño Eggs or Chilaquiles with Green or Red Sauce. Mexican Pastries and Piece of Fruit. Small Pot of Regular or Decaffeinated Coffee, Tea or Mexican Hot Chocolate

HEALTHY START BREAKFAST 660

Green juice, White Omelet with Spinach, Onion and Mushroom. Served with Panela Cheese and Asparagus. Low-Fat Yogurt Parfait with Chia and Berries. Small Pot of Regular Coffee, Decaf or Selection of Tea.

CHEF'S FAVORITES

RED OR GREEN CHILAQUILES 350

Tortilla Chips Served with Sour Cream
Fresh Cheese, Cilantro, Red Onion, and Avocado
Choice of: Chicken or Fried Egg

BREAKFAST BURRITO 360

Scrambled Eggs, Beans, Breakfast Sausage, Onion, Bell Peppers, and Mozzarella Cheese. Served with Refried Beans and Pico de Gallo.

HOUSE SMOKED SALMON 590

Cocktail Onion, Caper, Chives, Olive and Sesame Oil. Served with Crostini and Ground Mustard.

ARTISANAL CHEESES

Selection of Artisan Cheeses, Grapes, Variety of Seeds, Homemade Jam 450
Add Serrano Ham +120

VEGAN BREAKFAST 740

Choice of Juice. Avocado Toast with Quinoa, Vegan Chilaquiles or Vegan Enchiladas Potosinas. Piece of Fruit. Vegan Yogurt.
Small Pot of Regular or Decaffeinated Coffee or Tea

ENCHILADAS POTOSINAS 430

Seasonal Vegetables. Served with Guajillo Sauce, Onion, Coriander, Vegan Cream and Cheese

RED OR GREEN CHILAQUILES 350

Vegan Option Available



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CONSUMING RAW OR UNDERCOOKED PRODUCTS INCREASES THE RISKS OF FOOD BORNE ILLNESS.

EGGS AND OMELETTES

TWO EGGS ANY STYLE 395

Selection of Crispy Bacon, Breakfast Sausage, Canadian Bacon or Turkey Ham. Served with Breakfast Potatoes, Asparagus, and Cherry Tomatoes

EGGS BENEDICT 480

Toasted English Muffin, Poached Eggs, Hollandaise Sauce, Canadian Bacon. Served with Green Salad

YUCATAN EGGS BENEDICT 540

Toasted English Muffin, Poached Eggs, Achiote with Habanero Hollandaise Sauce, Longaniza from Valladolid. Served with Green Salad

THREE EGG OMELETTE 460

Onion, Bell Pepper, Mushroom, Spinach, Tomato, Bacon, and Cheddar Cheese Served with Breakfast Potatoes, Asparagus, and Cherry Tomatoes

RED OR GREEN RANCHERO EGGS 370

Two Fried Eggs, Corn Tortillas, Refried Beans

BREAKFAST SIDES

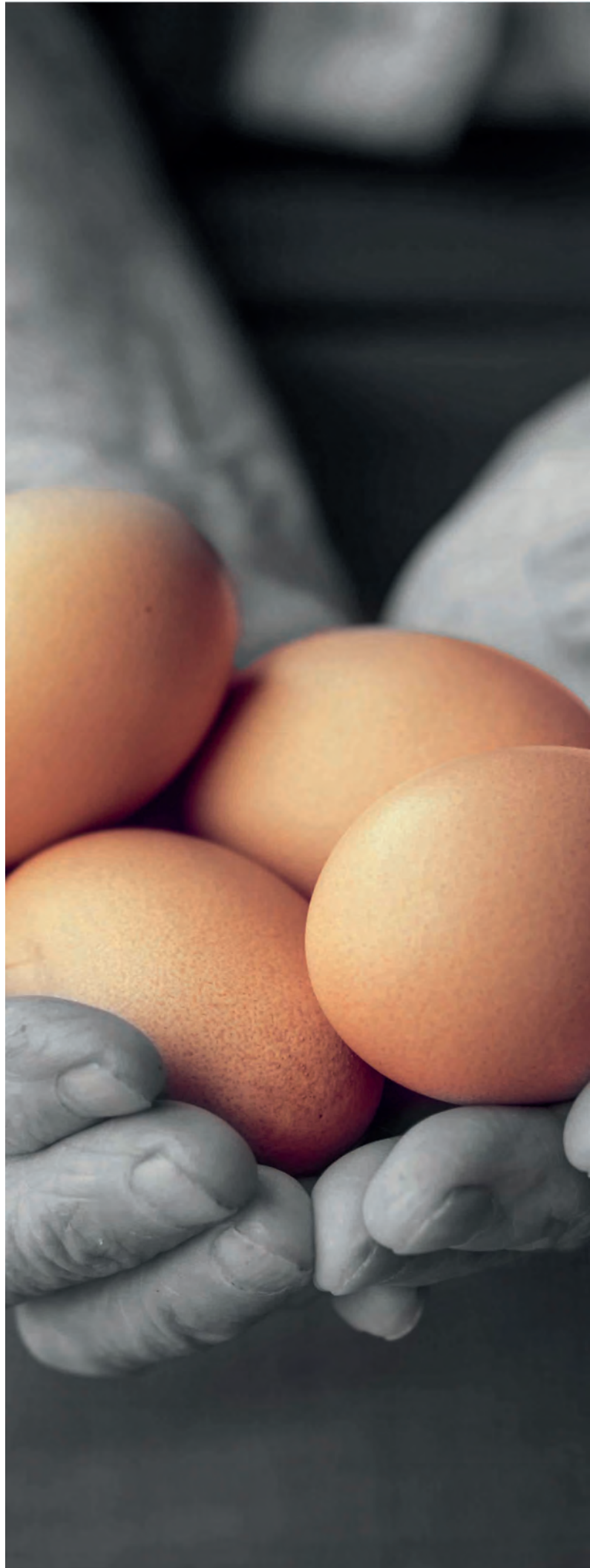
Breakfast Sausage 120

Bacon 200

Breakfast Potatoes 90

Cream Cheese 85

Refried Beans 85



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LUNCH AND DINNER

SERVED DAILY FROM 11:30 AM TO 11:00 PM

APPETIZERS

CHICKEN WINGS

Served with Jicama, Carrot and Cucumber.
Cilantro Ranch Dressing
Your Choice of Buffalo or BBQ

405

ARTISAN CHEESE PLATTER

Artisan Cheese Selection, Olives, Grapes,
Homemade Jam and Crostinis.
Add Serrano Ham

500

+120

TUNA TOSTADA

Ginger and Coriander Ponzu Sauce,
Sriracha Mayonnaise, Avocado, Cucumber,
Sesame Seeds, Fried Sweet Potato

440

HOUSE SMOKED SALMON

Cocktail Onion, Caper, Chives, Olive and
Sesame Oil. Served with Crostini and Ground
Mustard.

590



SIKIL-PAK

Pumpkin Seed Dip with Roasted Tomato,
Olive Oil, and Lemon Juice

300

BEET SALAD

Beet, Radish, Cashew, Orange Vinaigrette

315

SWEET POTATO AND KALE BOWL

Roasted Sweet Potato, Puffed Quinoa, Agave
Honey, Pumpkin Seed, Balsamic Vinegar

340

CRUDITES

Organic Rainbow Carrot, Jicama, Cambray Beet,
Cambray Golden Beet, Persian Cucumber.
Served with Cilantro Dressing and Chili Powder.

310

SALADS AND SOUPS

CLASSIC CAESAR SALAD

Lettuce, Shaved Parmesan Cheese, and
Focaccia Croutons. Served with Caesar
Dressing

315

CAESAR SALAD WITH CHICKEN

395

CAESAR SALAD WITH SHRIMP

450

COBB SALAD

Avocado, Lettuce, Tomato, Red Onion, Corn,
Chicken, and Bacon. Served with Cilantro Ranch
Dressing

330

GREEN SALAD

Mix of Lettuce, Parmesan Chesse, Green Apple,
Pecan Nuts, Pickled Chayote, Honey Mustard
Vinaigrette

280

BEET SALAD

Beet, Radish, Goat Cheese, Cashew, Orange
Vinaigrette

315

CHICKEN CONSOME

Seasonal Vegetables and Rice

180

MEXICAN TORTILLA SOUP

Fried Tortilla Strips, Sour Cream, Panela Cheese
Avocado, and Chili Pasilla

230

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MEXICAN FAVORITES

GUACAMOLE 300

Pico de Gallo and Tortilla Chips

ACAPULCO SEAFOOD COCKTAIL 430

Shrimp and Octopus, Served with Cocktail Sauce, Pico de Gallo, Avocado and Tortilla Chips.

QUESADILLA 280

Flour Tortilla, Melted Cheese.

Served with Guacamole and Pico de Gallo

With Chicken **320**

With Flank Steak **360**

With Shrimp **400**

NACHOS 260

Accompanied with Guacamole, Pico de Gallo, Jalapeño Peppper, Sour Cream, Cheddar Cheese Sauce, and Refried Beans Sauce

Chicken **320**

Flank Steak **360**

Shrimp **400**

FISH TACOS 370

Achiote Adobo, Avocado, Pineapple Sauce, Xnipek, Serrano Chili

CHICKEN TACOS 230

Chipotle Adobo, Red Onion, Pico de Gallo

FLANK STEAK TACOS 460

Cheese Crust, Red Onion, Grilled Jalapeño, Avocado

VEGAN TACOS 330

Soy Protein, Tomatillo, Mushroom Sauce, Coriander, Avocado, Onion.

GRILLED CAULIFLOWER 350

Almond Mole, Local Squash, Mix of Green Leaves, Radish.

TRADITIONAL GUACAMOLE AND TORTILLA CHIPS 300

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SANDWICHES

All sandwiches are served with your choice of:
Salad or French Fries

MAYAKOBA CLUB SANDWICH 380

Grilled Chicken, Turkey Ham, Bacon, Lettuce,
Tomato, Avocado, and Mayonnaise with Herbs.
Served on Whole Wheat or White Bread.

CHEESEBURGER 475

Choice of: Blue, Cheddar or Swiss Cheese
Served with Lettuce, Tomato, Red Onion, and
Pickles
Add Bacon **+80**

CIABATTA CAPRESSE 400

Heirloom Tomato, Melted Fresh
Mozzarella Cheese, Pesto, and Arugula



VEGETARIAN BURGER 485

Pea Protein, Mushrooms, Spinach,
Tomato, Avocado

VEGAN PIZZA 315

Pomodoro Sauce, Vegan Cheese, Mushrooms,
Onion, Bell Peppers



PIZZAS AND PASTAS

MARGHERITA 315

Fresh Mozzarella, Cherry Tomatoes, and Basil

MEDITERRANEAN 340

House Made Anchovies, Olives

PEPPERONI PIZZA 330

Tomato and Cheese Pizza with Pepperoni

CAPRICHOSA 340

Basil, Artichoke, Olives, Mushrooms and Ham

PEAR AND PROSCIUTTO 370

Fresh Mozzarella Cheese Base, Pear, Prosciutto,
Basil and Arugula

SPAGHETTI OR PENNE PASTA 315

Choice of Pomodoro, Alfredo or Bolognese Sauce
With Chicken

With Shrimp 500

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CHOICE OF GRILLED OR SAUTEED

FILET MIGNON 250 GRS 1100

RIB-EYE 350 GRS 1100

FLANK STEAK (MARINATED ARRACHERA) 250 GRS 960

BLACKENED SALMON 905

ADD SHRIMP **+180**

All Meats and Salmon are Served with Two Side Dishes.

Choice of: Asparagus, Mashed Potatoes, Mac and Cheese, Steamed Broccoli or Rice.

SAUCE OF YOUR CHOICE :

Chimichurri, Black Pepper, Bearnaise, Demi-Glace, Garlic Mojo

SIDES

Asparagus **180**

Mashed Potato **150**

Mac and Cheese **150**

Steamed Broccoli **130**

Steamed Rice **130**

Creamed Spinach **140**



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DESSERTS

RASPBERRY CHOCOLATE CAKE	270
Dark Chocolate, Caramel Chocolate, Raspberry Jelly	
APPLE TART	270
Hazelnut Crumble, Cranberries, English Cream	
THREE MILK BRÛLÉE	270
Vanilla Sponge Cake, Three Milk Syrup, Rompope Creme Brûlée, Strawberry Chutney	
TROPICAL CHEESE CAKE	270
Guava, Passion Fruit, Banana and Pineapple	
CARAMEL FLAN	270
Baileys, Creamy Caramel, Whipped Cream	
TWO GIANT CHOCOLATE CHIP COOKIE WITH NUTS	270
ICE CREAM AND SORBET SELECTION	270

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DISCOVERY CLUB CHILDREN'S MENU

ASK FOR OUR BABY FOOD SELECTION, OUR CHEFS WILL BE HAPPY TO PREPARE VEGETABLE, PROTEIN OR FRUIT PURÉES TO YOUR SPECIFICATION. PLEASE ADVISE US OF ANY FOOD ALLERGIES OR INTOLERANCE BEFORE ORDERING.



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GOOD MORNING SUNSHINE

SERVED DAILY FROM 7:00 AM TO 11:30 AM

ALL IN ONE BREAKFAST 400

Choice of Milk, Chocolate Milk or Juice
Eggs with Toasted Bread
Chocolate Chips Pancakes, Bacon
Yogurt with Granola, and Banana

SCRAMBLED EGGS 180

Choice of Ham, Bacon, Sausage or
Tomato
Served with Refried Beans

CHEDDAR CHEESE OMELETTE 200

Served with Toast and Refried Beans

CHOCOLATE CHIPS PANCAKES 240

Served with Maple Syrup and Berries

FRENCH TOAST 240

Brioche Bread, Whipped Cream, and Berries

FRUIT BOWL 150

Sprinkled with Granola

BEVERAGES

CHILDREN'S BEVERAGE ARE SERVED IN 355ML
GLASSES

JUICE / 355ML 130

Orange or Apple

AGUA FRESCAS 70

Watermelon, Lemon and Hibiscus

SMOOTHIE 130

Fresh Fruit and Yogurt
Selection of Strawberry, Banana, Peach,
Mango, or Papaya with Honey

MILK OR CHOCOLATE MILK 100

Choice of Whole, Low-Fat, Lactose-Free or Soy Milk

LUNCH AND DINNER

SERVED DAILY FROM 11:30 AM TO 11:00 PM

CHICKEN SOUP 160

Rice, Vegetables and Chicken

SPAGHETTI 160

Pomodoro or Bolognese Sauce

MAC'N CHEESE 240

QUESADILLAS 160

Corn Tortilla, Cheese, Turkey Ham. Served with
Refried Beans

FRENCH FRIES 130

THE MAIN COURSES OF THIS SECTION ARE SERVED WITH YOUR
CHOICE OF: FRENCH FRIES, MASHED POTATO OR BROCCOLI TREES

HAMBURGER 320

Plain or with Cheddar Cheese

CHICKEN FINGERS 240

Served with Dressing

GRILLED SALMON 100grs 240

GRILLED CHOP STEAK 100grs 245

DESSERTS

CHOCOLATE PUDDING 200

Marshmallows, Crunchy Chocolate

KIDS PARTY 200

Oreo Ice Cream, M&M's, Waffle Cone, Caramel
Sauce

MILKSHAKE AND COOKIE 235ml 180

Choice of Strawberry, Vanilla or Chocolate

RAINBOW CUP 200

Whipped Cream, Strawberries, Raspberry Jelly,
Vanilla Cookie, Candies

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LATE NIGHT

SERVED DAILY FROM 11:00 PM TO 6:00 AM

SNACKS

CHICKEN WINGS 405

Served with Jicama, Carrot and Cucumber.
Cilantro Ranch Dressing
Your Choice of Buffalo or BBQ

GUACAMOLE 300

Pico de Gallo and Tortilla Chips.

NACHOS 240

Served with Guacamole, Pico de Gallo, Jalapeño
Pepper, Sour Cream, Cheddar Cheese Sauce,
and Refried Beans Sauce

With Chicken

With Flank Steak 360

With Shrimp 400

SANDWICHES

All Our Sandwiches are Served with Your Choice
of: Green Salad or French Fries

CHEESEBURGER 475

Choice of: Blue, Cheddar or Swiss Cheese
Served with Lettuce, Tomato, Red Onion, and
Pickles
Add Bacon +80

MAYAKOBA CLUB SANDWICH 380

Grilled Chicken, Turkey Ham, Bacon, Lettuce,
Tomato, Avocado, and Mayonnaise with Herbs.
Choice of Whole Wheat or White Bread

FLANK STEAK TACOS 460

Cheese Crust, Red Onion, Roasted
Jalapeño, Avocado

SOUPS AND SALADS

MEXICAN TORTILLA SOUP 230

Fried Tortilla Strips, Sour Cream, Panela Cheese
Avocado, and Chili Pasilla

CLASSIC CAESAR SALAD 315

Lettuce, Shaved Parmesan Cheese and
Focaccia Croutons. Served with Caesar
Dressing

With Chicken 395

With Shrimp 450

PIZZAS AND PASTAS

MARGHERITA 315

Fresh Mozzarella, Cherry Tomatoes and Basil

MEDITERRANEAN 340

House Made Anchovies and Olives

PEPPERONI PIZZA 330

Tomato and Cheese Pizza with Pepperoni

SPAGHETTI OR PENNE PASTA 315

Pomodoro or Alfredo Sauce

With Chicken 400

With Shrimp 500

DESSERTS

RASPBERRY CHOCOLATE CAKE 270

Dark Chocolate, Caramel Chocolate, Raspberry
Jelly

TROPICAL CHEESE CAKE 270

Guava, Passion Fruit, Banana and Pineapple

TWO GIANT CHOCOLATE CHIP COOKIE WITH NUTS 270

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EXPEDITION MEALS & FAIRMONT IN FLIGHT*

Allow Fairmont Mayakoba chefs to cater your meals for your sightseeing trip or your flight back home.

We will deliver them to your room the following day at the time you specify. Meals are packed in disposable service containers.

Contact In-Room Dining the night before your outing extension 3773.



VEGETARIAN WRAP

390

Sikil-Pak, Roasted Bell Pepper, Mozzarella Cheese, Sauteed Spinach

MAYAKOBA CLUB SANDWICH

450

Grilled Chicken, Turkey Ham, Bacon, Lettuce, Tomato, Avocado, and Mayonnaise with Herbs. Choice of Whole Wheat or White Bread.

CIABATTA CAPRESSE

520

Heirloom Tomato, Melted Fresh Mozzarella Cheese, Basil Pesto, Arugula

SERRANO HAM CIABATTA

520

Sun-Dried Tomatoes, Goat Cheese, Spinach, Caramelized Onion.

“ALL SANDWICHES ARE SERVED WITH POTATO CHIPS, WHOLE FRUIT AND WATER”

CALL IN-ROOM DINING FOR YOUR OWN SPECIAL CREATION AT EXTENSION 3770.

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BEVERAGE GUIDE

Sparkling/ Espumoso

Bottle/ Botella

Glass/ Copa

Prosecco, Pergolo, La Pieve, IT	1550*	355
Chandon Brut, Mendoza AR	1700*	380
Moët & Chandon Brut Imperial, Epernay FR	3335*	515*
Moët & Chandon Rosé Imperial, Epernay FR	4670*	
Moët & Chandon Brut Imperial, Epernay FR (375ml)	2600*	
Veuve Clicquot Ponsardin Brut, Reims FR	4000*	
Dom Perignon, Brut, Valle Del Marne, FR	9200*	
Champagne Blend, Bollinger Special Cuvee NV, Epernay, FR	6400*	

White/ Blanco

Bottle/ Botella

Glass/ Copa

Vinho Verde, Aveleda, Portugal	1750*	345
Dry Riesling, Kung Fu Girl, Washington, USA	1800*	345
Pinot Grigio, Terra Alpina Alois Lageder, Dolomiti, IT	1800*	345
Sauvignon Blanc, Casa del Bosque, Casablanca Valle, Chile	1750*	345
Chardonnay, Louis Latour, Ardèche Burgundy, FR	2050*	375
Sauvignon Blanc, La Crema, Sonoma County, EU	4100*	
Chardonnay, Gran Reserva Casa Madero, Coahuila, MX	1800*	
Chardonnay, Rodney Strong, Sonoma County, EU	3500*	

Rose/ Rosado

Bottle/ Botella

Glass/ Copa

Grenache Gueisard Rosé, Côtes de Provence, FR	1850*	340
Cabernet Sauvignon, Casa Madero Rosé, Valle de Parras, MX	1650*	

Red/ Tinto

Bottle/ Botella

Glass/ Copa

Pinot Noir, Heritage du Conseiller, Burgundy, FR	1800*	345
Merlot, Casa Madero, Valle de Parras, MX	2200*	345
Malbec Terrazas de los Andes, Mendoza, AR	2400*	345
Cabernet Sauvignon, Terrazas de los Andes, AR	2400*	345
Shiraz Anxelin, Valle de Encinillas, MX	2550*	355
Bordeaux Blend Amado IV, Ensenada MX	4100*	
Cabernet Sauvignon, Emeve, Valle de Guadalupe, MX	2600*	
Cabernet Sauvignon, Decoy, Duckhorn, Napa, USA	3100*	

Dessert/ Dulce

Bottle/ Botella

Semillon Late Harvest, Casa Madero, MX	1550*
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ONE IS NEVER ENOUGH!

LIQUORS

		Bottle*	Glass
AMERICAN WHISKEY	Jim Beam	3200	235
	Jack Daniels	4100	290
	Makers Mark	4500	300
SINGLE MALTS	Glenfiddich 12 Years	4100	295
	Macallan 12 Years	7000	510*
SCOTCH WHISKEY	Johnnie Walker Red Label	3300	240
	Johnnie Walker Black Label	5500	320
	Chivas Regal	5300	320
	Buchanans 12 Años	5800	320
GIN	Beefeater	3600	235
	Tanqueray	3900	260
	Bombay Sapphire	4200	280
RUM	Bacardi Blanco	2200	200
	Captain Morgan	2500	240
	Flor de Caña 7 Años	2600	240
AGAVE	Herradura Blanco	3400	315
	Patron Silver	4400	300
	Don Julio Reposado	4400	300
	Don Julio Añejo	5020	320
	Don Julio 70	5500	340*
	Bruxo no. 5 Tobala		
	Mezcal	5000	500*
	Unión Espadín Mezcal	3800	240
VODKA	Absolut	2780	295
	Titos	3600	260
	Ketel One	3500	295
	Grey Goose	5000	300
	Belvedere	5300	300
DIGESTIVE	Kahlúa	1800	180
	Baileys	2780	220
	Sambuca Vaccari	2800	220
	Licor 43	4900	300
	Grand Marnier	5400	320
COGNAC	Remy Martin VSOP	6320	360
	Hennessy VSOP	7300	450*
	Remy Martin XO		1000*
	Hennessy VSOP		800*
PORTS	Ferreira		200
	Taylor's 10 Años		640*

*NOT PART OF THE ALL INCLUSIVE PACKAGE
A 100 MEXICAN PESOS DELIVERY CHARGE WILL APPLY. PRICES IN MEXICAN PESOS, TAXES INCLUDED.
THE SERVICE CHARGE OF 15% IS NOT MANDATORY, WHICH MAY BE ELIMINATED AT YOUR REQUEST.

COCKTAIL MENU

CLASSIC MARGARITA 280

Herradura Reposado Tequila, Agave Syrup, and Fresh Lime Juice

SPICY MARGARITA 340

Don Julio Reposado Tequila, Agave Syrup, Cucumber, Habanero, and Fresh Lime Juice

CLASSIC MARTINI 340

Gin or Vodka, Dry Vermouth, and Olives

MOJITO 280

White Rum, Fresh Mint, Sparkling Water, Brown Sugar, Lime Juice

DAIQUIRI 280

White Rum and Fresh Fruit

BLOODY MARY 280

Vodka, Tabasco Sauce, Tomato Juice, Worcestershire Sauce, Lime Juice, Pepper, and Salt

PIÑA COLADA 280

White Rum, Coconut Cream, and Pineapple Juice

KIR ROYAL 320

Sparkling Wine and Cassis Licor

BEER

DOMESTIC BRANDS 140

Tecate, Tecate Light, Indio, XX Lager, Bohemia

IMPORTED 160

Heineken

CRAFT BEER 180

NON ALCOHOLIC COCKTAILS

VIRGIN PIÑA COLADA 155

VIRGIN DAIQUIRI 155

LIMONADA MEXICANA 135

ARNOLD PALMER 135

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Fairmont

MAYAKOBA

LOOKING FOR OPTIONS OUTSIDE YOUR ROOM?

GAIA

Gaia, known as Mother Earth in Greek, is Fairmont Mayakoba's signature restaurant. It is a seafood delight inspired by gratitude and is poised to bring elements of the sea to Maykana.

FUEGO

The perfect spot for outdoor-dining and complete with a wood fire grill, guests savor the pure flavors of life.

LA LAGUNA

Fairmont Mayakoba's ultimate destination for Mexican cuisine - combining traditional and contemporary.

CANTINA ESMERALDA

A traditional Mexican bar providing a low-lit, cozy atmosphere for imbibing the house Margarita, and the traditional Mexican "antojitos".

TAURO

An upscale American steakhouse infused by Mexican ingredients featuring an in-house dry-aging program and a Martini Bar.

BRISAS

A fresh à-la-carte breakfast will transition into an all-day menu by noon. Highlights will feature mezze, Mediterranean shareable bites, and tropical cocktails.

AQUA

Aqua is the perfect place to enjoy fresh Latin flavors and locally crafted cocktails.

CIELO

Upbeat lounge for adults to imbibe and share conversation. With a prime view of the Caribbean and its breathtaking sunsets.

BASSANO

Brings an element of Italian comfort, delivering big flavor in every dish served. Complete with a beautifully designed outdoor pizza bar and oven.

HIX

An oasis featuring classic cocktails, an extensive spirits selection, and curated wines. Guests can find a refreshing menu of sushi and locally-inspired small bites.

KI BEACH

Ki' represents the seaside space. The word is Mayan for "friendship" and Korean for "yummy."

KI KOREAN BBQ

When the sun sets, the bar transforms into an intimate Korean grill experience with your feet on the sand.

CAFE MAYA

Stock up on fresh-baked goods, specialty coffee drinks & premium tea, Mexican pastries, or choose from everyone's favorite, ice cream.

IN ROOM DINNING

Enjoy Fairmont's always satisfying menu selections in the privacy of your room or the peaceful seclusion of your terrace or balcony.

MAYKANA Beach Club

Is the heart of the property "May" (from the Mayan culture) stands for our desire to invite guests to experience local history and culture through the five elements of nature; air, water, fire, earth and aether.