

IMANTA

R E S O R T S

P U N T A D E M I T A



APPETIZERS

BRUSCHETTE TRIO

Ratatouille with sundried tomato, sealed scallops, spinach in a hollandaise sauce made with yellow tomatoes from our garden, raw serrano ham with tomato pate and goat cheese

IMANTA TIRADITO

Catch of the day smoked and marinated with pineapple and habanero aguachile, served with sweet cucumber and pineapple carpaccio marinated with sundried-tomatoes

PRAWN BOM - BOM

Stuffed shrimp with tropical chutney and a mix of organic leaves with mango vinegar

TUNA TARTAR WITH INDUS SPICES AND MEXICAN SAUCE

Fresh tuna marinated with garam masala and fresh Mexican sauce, served with chapatti bread and organic arugula

SALADS

CAESAR SALAD

Organic Baby lettuce with Caesar chipotle dressing and Parmesan cheese, served with surf or turf tiritas

CRAB SALAD WITH CHILE AND MANGO VINAIGRETTE

Crab cakes dressed with chili and mango sauce, served with organic lettuce and banana chips.

OAXACA CHEESE SALAD

Organic spring mix and arugula leaves, tomatoes, organic cherries, caramelized nuts served with guajillo vinaigrette and crispy corn (optional grasshoppers)

SOUPS

FRESH CLAM SOUP

Scented with chili and celery leaves

LOBSTER MOLE DE OLLA

Served with lobster tamalito and grilled vegetables

PUMPKIN CREAM

Gorgonzola cheese mousse on spicy crispy

GAZPACHO OF THE DAY

Fresh gazpacho with vegetables from the chef's garden

IMANTA
RESORTS
PUNTA DE MITA



MAIN COURSE

SEAFOOD RISOTTO

Fresh seafood from the bay seasoned with grounded chili and organic sweet corn, scented with truffle oil

DUCK IN CRANBERRY MOLE

Roasted duck magret with banana pure é, basmati rice with hoja santa and cranberry mole

RED SNAPPER ACUYO

Red snapper wrapped in banana leaves with hoja santa essence, baby potatoes and yellow sauce, served with yellow lentil dahl

PORK FILET GLAZED WITH MEZCAL

Manchamanteles sauce, apple and banana grilled with fried celery

FRESH PASTA WITH BAY FRUITS

Pasta with sauce of Tukipa-sun-dried tomatoes with clams and mussels sauteed with tequila

BEEF FILET WITH PEANUT SAUCE CRUST

Sweet potato ragout, bacon, vegetables glazed with tequila, sauce of dried chilis of Tukipa

SHRIMP MOLCAJETE

Shrimps with poblano chili and Oaxaca cheese, served in a warm molcajete with grilled tomato sauce

DESSERTS

RED FRUIT PARFAIT

Mirror of pistachio jelly and apple chips

TUKIPA TRILOGY

Organic coffee opera cake, tyhme panacotta and raspberry tart

APPLE TATIN

Served with spices ice-cream

CREMME BRULE SAMPLER

Chili, guava and mint flavor

MEXICAN CHOCOLATE MOUSSE

With mango sauce and Port