

FLORA

PLANT BASED & VEGAN CUISINE

Menu

UNICO 20°87°'s curated selection of plant based and vegan dishes.

20.87 Grill

Incorporating the hotel's coordinates into its name, the hotel's beachside venue aims to capture the heart of the UNICO 20°87° experience.



PORTOBELLO SALAD · ENSALADA DE PORTOBELLO

Roasted Portobello Mushroom with Garlic, Parmesan Cheese*, Black Truffle Oil, Sunflower Sprouts and Dehydrated Tomato Vinaigrette

Portobellos Asados con Ajo, rebanadas de Queso Parmesano, Aceite de Trufa Negra, Brotes de Girasol y Vinagreta de Tomate Deshidratado*

WHITE GARLIC SOUP · CREMA DE AJO BLANCO

Silky Cream Soup with Garlic Confit Truffle Goat Cheese* and Toasted Almonds
Sedosa Crema de Ajo Confitado con Trufa de Queso Cabra y Almendras Tostadas*

RUSTIC MASHED POTATOES · PURÉ DE PAPAS RÚSTICO

Mi Carisa

Mi Carisa is a love letter to the romantic coastlines and flavors of the Mediterranean, focusing on the traditions and practices of coastal Italian cuisine.



MINISTRONE SOUP · SOPA MINESTRONE

Traditional vegetable soup with pasta

Sopa tradicional de vegetales acompañada con pasta

GNOCCHI WITH SAUTEED SPINACH AND FRESH CHERRY TOMATO SAUCE · GNOCCHI CON ESPINACAS SALTEADAS Y CALDILLO DE TOMATE CHERRY FRESCO

Potato gnocchi, served with cherry tomato sauce and sautéed spinach

Gnocchi de papa, servido con caldillo de tomate cherry fresco y espinacas salteadas

*Item optional

Cueva Siete

Named for the seven origin caves of Mayan myths, Cueva Siete—or Cave Seven—derives its inspiration from all that is Yucatecan.



LOCAL CORN CEVICHE COOKED IN GUAJILLO CHILI SAUCE WITH AVOCADO LEAF, RADISH AND OREGANO · *CEVICHE DE MAÍZ CACAHUACINTLE, SALSA DE CHILE GUAJILLO Y HOJA DE AGUACATE CON RÁBANO Y ORÉGANO*

OUR SALAD · *NUESTRA ENSALADA*

Cucumber, Avocado, Green Tomato, Pumpkin Seeds and Cotija Cheese* with Mexican Herbs Dressing
Pepino, Aguacate, Tomate Verde, Semillas de Calabaza y Queso Cotija con Aderezo de Hierbas Mexicanas*

GRILLED LOCAL SQUASH WRAPPED IN BANANA LEAF WITH MELTED EDAM CHEESE*
*CALABAZA LOCAL ENVUELTA EN HOJA DE PLÁTANO COCIDA LENTAMENTE A LA BRASA CON QUESO DE BOLA FUNDIDO**

AVOCADO, GRAPEFRUIT AND COCONUT · *AGUACATE, TORONJA Y COCO*

Fresh and Refreshing, Creamy and Greedy
Fresco y Refrescante, Cremoso y Goloso

ALMONDS AND COCONUT FLAN WITH PASSION FRUIT SYRUP · *JERICALLA DE ALMENDRAS Y COCO CON MARACUYÁ*

ORANGE YOU GLAD I DIDN'T SAY BANANA? · *CHOCO PARECE, PLATA NO ES?*

Chocolate Truffle and Honey* with Banana Mole
Trufa de Chocolate y Miel con Mole de Plátano*

Mura House

Mura House achieves a balance between tradition and uniqueness by bringing together different styles of Japanese cuisine: teppanyaki, yakitori, and sushi.



VEGAN ROLL · ROLLO VEGANO

Avocado, asparagus, carrots, scallions and romaine lettuce rolled in spinach leaves

Aguacate, espárrago, zanahoria, cebollín y lechuga romana, cubierto de espinaca

MIXED VEGETABLE WOK · WOK DE VEGETALES MIXTOS

Shiitake mushroom, cabbage, peppers, onions, Chinese roots, mixed peppers, scallions, teriyaki sauce and toasted sesame seeds

Hongos shiitake, col china, pimientos, cebolla, raíces chinas, cebollín, salsa teriyaki y ajonjolí tostado

Cafe Inez

Cafe Inez is our own take on European café culture: an important social gathering setting, often a stopping off point in between activities.



FRUIT COCKTAIL · CÓCTEL DE FRUTA

Pineapple, papaya, kiwi, honeydew, strawberries, star fruit, apricot, cranberries, almonds and piquin pepper

Piña, papaya, kiwi, melón, fresas, carambola, chabacano, arándano, almendras y chile piquín

CHICKPEA AND AVOCADO SALAD · ENSALADA DE GARBANZO Y AGUACATE

Romaine lettuce with chickpea, cherry tomatoes marinated with olive oil, avocado, cucumber, bananas and citrus vinaigrette

Lechuga romana con garbanzo, jitomate cherry marinado con aceite de oliva, aguacate, pepino, plátanos verdes y vinagreta de cítricos

SMOOTHIES · MALTEADAS

SPINACH AND BLUEBERRY · *ESPINACA Y MORA AZUL*

Spinach, banana, blueberry, fig, coconut milk and agave

Espinaca con plátano, mora azul, higo, leche de coco y agave

CACTUS · *NOPAL*

Cactus, orange juice, pineapple and agave

Nopal, jugo de naranja, piña y agave

AVOCADO · *AGUACATE*

Avocado, spinach, pineapple, water and agave

Aguacate, espinaca, piña, agua natural y agave

BANANA AND HONEY · *PLÁTANO Y MIEL*

Banana, cocoa, spinach and honey*

*Plátano, cacao, espinaca y miel de abeja**

CARIBBEAN STRAWBERRY AND BLUEBERRY · *CARIBEÑO DE FRESA Y MORA AZUL*

Strawberry, blueberry, raspberry, blackberry, banana, peach & agave honey

Fresa, mora azul, frambuesa, zarzamora, plátano, durazno y miel de agave

TROPICAL

Banana, mango, orange juice, ginger, turmeric and water

Plátano, mango, jugo de naranja, jengibre, cúrcuma y agua natural

PUDDING · PUDINES

CHIA AND MANGO · *CHÍA Y MANGO*

Mango, almond milk, coconut milk, chia seed, vanilla and water

Mango, leche de almendras, leche de coco, semilla de chía, extracto de vainilla y agua natural

OAT · *AVENA*

Oats, chia seed, coconut milk, grated coconut, honey*, cinnamon and banana

Avena, semilla de chía, leche de coco, coco rallado, miel de abeja, canela y plátano*

CHIA AND VANILLA · *CHÍA Y VAINILLA*

Almond milk, coconut milk, chia, honey*, blueberry, peach, strawberry and vanilla

Leche de almendras, leche de coco, chía, miel de abeja, mora azul, durazno, fresa y extracto de vainilla*

*Item optional