



CENOTE

restaurant and lounge

S N A C K S

Truffle Popcorn Parmesan cheese.	7
Marinated Olives Fennel, lemon & thyme.	8
Chips & Dip Tortilla chips served with house-made salsa and guacamole.	12
Bruschetta Roma tomatoes, fresh basil, goat cheese, with balsamic reduction on crostini.	12
Fall Salad Arugula, goat cheese, tomatoes, balsamic vinaigrette.	14
Pork Belly Thai peanut sauce with bacon jam.	15
Baked Brie Roasted garlic bulb, warm bread, grapes.	18
Nachos Mixed cheese, black olives, jalapenos, tomatoes, and green onions. Served with sour cream and house-made salsa.	17
Nacho Add-ons Guacamole / bacon / spicy chicken	+ 3 ea.

D E S S E R T

Brownie in Caramel Gluten-free chocolate brownie swimming in house-made caramel.	8
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T A C O S

Made with 5" flour and corn tortillas. Upgrade to Maiz Corn tortillas for \$2. Three tacos per order.

Rajas Poblano (vegetarian) Refried black bean, corn crema, tomato, cilantro, potato crisps.	15
Caribbean Jerk Chicken Banana pepper slaw, pineapple salsa, chipotle aioli.	16
Jalisco Prawn Tequila prawns, guacamole, tomato, jalapeno, cilantro, Valentina sauce, slaw.	17

P A S T A S

Mediterranean Spaghetti Olive oil, garlic, sun-dried tomatoes, Shallots, capers, olives, peppers, fresh tomatoes, feta, and garlic bread.	17
Mushroom Ravioli Parmesan cheese, truffle oil, alfredo sauce, and garlic bread.	18
Fettucine Alfredo Choice of chicken or prawns , with alfredo sauce, shallots, bacon, parmesan, and garlic bread.	18
Butternut Squash Ravioli Squash, tomatoes, arugula, walnuts, shallots, burnt brown butter sauce, and garlic bread.	18



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