

RESERVACIONES
(984) 206 1401 / (984) 122 7365
contacto@aluxrestaurant.com

Av. Juárez Mz. 217 Lote 2 Col. Ejidal entre diagonal 65 y 70
Playa del Carmen, Q. Roo.

VISA



Alux
RESTAURANTE & LOUNGE

Menu

Entrée

- Alux Salad MX 240
Mix of baby leaf salad, almonds, seeds, nuts, quinoa, grape, Turkish fig, raspberry, mushroom, bacon and handcrafted cheese. Garnished with a cranberry vinaigrette.
- Portobello the Milpa MX 200
Stuffed with tomato sauce, artichoke's heart, onion and parsley; topped with gratin Parmesan cheese. Served with spinach salad, apple, corn and marinated grasshopper.
- Arriera Octopus MX 300
Roasted with watercress oil, over a mirror of arriera sauce, a bed of baby spinach, asparagus & potato straw topping.
- King Crab Trilogy MX 390
King Crab Salad with cabbage mixed, carrots dressed with mandarin and mezcal mayonnaise. A rice roll filled with king crab, assorted sprouts, cucumber, cilantro and mayonnaise with caramelized chalote. A cold served King Crab essence Bisque with a touch of cognac.
- Deer Tizic MX 350
Appetizer-based shredded venison salad marinated in sour orange juice, mounted on corn tostadas served with avocado mousse and cactus salad.
- Brie Cheese with Figs MX 220
Delicate French cheese bathed in a balsamic fig reduction, served on a bed arugula.
- Jaiba Desnuda MX 330
Crispy soft shell crab served with rustic tartare dressing and baby foliage mix.

Soups

- Daily Cream Soup MX 240
Creamy Chef's best choice, seasonal fruits or vegetables blend.
- Lobster Bisque MX 280
Lobster essence bisque with a touch of brandy, served with a rustic gratin croton and mixed sprouts.

Pasta

- Spaghetti with King Crab MX 550
Spaghetti with cuttlefish essence, king crab served with puttanesca sauce.

Main course

- Rock Cornish MX 380
Half rock cornish baked with fine herbs on sautéed white beans & kale, served with baby carrots and roasted asparagus with a touch of coriander flower.
- Cenote's Duck MX 450
Confit duck on a bed of baby spinach, citrus sauce and garnish with honey and sweet potato mash. Served with fettuccine with butter.

- Salmon a la Orange MX 360
Grilled salmon topped with citrus sauce and a touch of aniseed, served with chickpea puree, assorted sautéed vegetables with huazontle, pumpkin blend with assorted oils and supreme citrus topped with spinach and amaranth.

- Chef's Suggestion MX PRICE ACCORDING TO SEASON
Delicate post of seasonal fish cooked in dill chimichurri, served on kale, sautéed mixed vegetables and chickpea puree. Complemented with homemade Tiger Milk.

- Mahi Mahi in Clam Sauce MX 350
Fish fillet bathed in chirla clam sauce.

- Three Pepper Sauce New York Steak MX 450
New York steak in three pepper sauce and potatoes with "epazote", warm "nopal" salad & roasted mushrooms.

- Buffalo Chambarete MX 380
Bathed in green purslane sauce, served on rustic potatoes, baby squash, nopal & green onions, served with buttered escamoles, echalot & epazote, refried alubia beans with a touch of corn ashes & habanero oil.

- Wild Pig a la peanut MX 550
Sliced wild pig leg dressed in peanut sauce, cascabel chili with a touch of tequila. Complement with green salad, vegetables and mashed potatoes in an infusion of black mole sauce.

- Smoked Mayab Deer MX 600
Spiced deer in herbs; bathed with Roquefort & "Papadzul" sauce, trimming vegetable salad & corn purée.

- Alux King Crab MX PRICE ACCORDING TO SEASON
King crab's pincer served with buttered Capellini di Angelo and herbs, mixed salad & corn purée.

- Meadow & Sea MX 620
Grilled Lamb with Pistachio pinion crust & roasted scallops over a pâté of lentils, served with bacon, baby carrots and roasted asparagus.

- Land and Sea Grilled (2 Pax) MX 1,450
Exquisite combination of Tender roll, Bondiola steak complemented with lobster tail and shrimps grilled. Served with side order of portobello mushroom, vegetables, mashed potatoes seasoned with comfit garlic and pink pepper.

- Grilled Seafood (2 Pax) MX 1,500
Comes with a lobster tail, tuna, grill shrimp, baby squid with garlic sauce and mussels, Complemented with a side of corn mashed, black rice and sauté vegetables per serving.

Veggie

- Tamale in Corn Husk MX300
Traditional Mexican dish made of polenta dough, filled with sautéed vegetables, tomato sauce, epazote, green chili, fresh corn grain and macadamia nut cheese, served with mushrooms with garlic and wild rice.



por Chef Carlos Mendoza