





# INTRODUCING OUR NEW SIGNATURE RESTAURANT WITH CHEF CURTIS STONE

Curtis Stone brings his skillful open-fire cooking technique to Woodend, Maroma's quintessential beachside restaurant.

A celebration of the connection between sea and land, the menu features seasonal dishes, freshly caught and grilled seafood, the finest meats, and an extensive range of plant-based dishes.

Taking inspiration from the farmers and fishermen whose ingredients are the heart and soul of the local fare, the cuisine pays respect to the Yucatán Peninsula, its history, and traditions.



## WOODEND BY CURTIS STONE

## A TASTE OF WOODEND

5 COURSES 2400

## RAW

OYSTER CRUDO 125 PZ xcatic mignonette

GRILLED OYSTERS 150 PZ achiote, rosemary, miso

PINK SNAPPER CARPACCIO 400 kumquat hot sauce, chives

STEAK TARTARE 300 roasted jalapeño, watermelon radish, crispy tortilla

## SMALL PLATES TO SHARE

BURRATA 400 grilled kale, ataúlfo mango, saffron

BABA GHANOUSH 350 pine nuts, lavash cracker

 $\begin{array}{cc} \text{GREENS} & 350 \\ \text{avocado, cherry tomatoes, crispy quinoa, white balsamic} \end{array}$ 

AGNOLOTTI 400 pistachio, pepita, black mustard

GNOCCHI À LA PARISIENNE 400 xcatic, nopal, hoja santa

## CHARCOAL BURNING OVEN

ROASTED CAULIFLOWER 600 mushroom duxelles, gruyere crust, velouté

ENSENADA BLUE PRAWNS 650 green mango, apple, daikon, almond

KAMPACHI 750 asparagus, white almond velouté, sesame

STRIPED BASS 800 trout roe, leek, cabbage

## ZAPOTE & JABIN WOODFIRE GRILL

CABBAGE HEART 550 salsa macha, camembert sauce

LINZ PRIME FILET 225G 1400

LINZ NEW YORK 275G 1500

LINZ COWBOY RIBEYE FOR TWO 600G 3500

DUROC PORK CHOP 1050 coconut curry, fine herbs

LAMB RACK 1500 chiapas double cream tzatziki, cashew tahini

## EXTRAS

MAYAN RICE 350 cremini, chaya, wheat berries

POTATO PAVÉ 350 jocoque, leek ash, egg yolk

EMBER ROASTED VEGETABLES 350 basil pesto, pink pine nuts



