

Woodend

BY
CURTIS STONE



*INTRODUCING OUR NEW SIGNATURE RESTAURANT
WITH CHEF CURTIS STONE*

Curtis Stone brings his skillful open-fire cooking techniques 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, premium meats, and a wide range of plant-based options.

Inspired by the farmers and fishermen whose ingredients are the soul of the local cuisine, the kitchen pays homage to the Yucatán Peninsula, its history, and its traditions.

WOODEND BY CURTIS STONE

5 COURSES 2900 | PAIRING 1980

A TASTE OF WOODEND

SMALL PLATES TO SHARE

CHINGON ENSENADA OYSTER CRUDO^(2,14) G 145/pz

pineapple mignonette

 CHINGON ENSENADA GRILLED OYSTER^(1,2,6,14) 175/pz

axchiote, rosemary, miso

 GUANAJUATO GREENS⁽¹²⁾ V/G 350

seasonal fruit, crispy quinoa, white balsamic

KALE CAESAR^(1,3,4,7,) 400


crispy panko, cured egg yolk

  BAJA AQUACULTURE KAMPACHI CARPACCIO^(4,10,12) G 420


kumquat hot sauce, chives

  BURRATA^(7,12) V/G 450

Chiapas ataulfo, ginger jam

 HUMMUS^(1,11) VG/G 240

beet, jicama, heirloom corn tlayuda tostada

 AGNOLOTTI^(1,2,3,5,7,10,12,14) 350

pistachio, yucatan pepita, black mustard, squid ink

GNOCCHI À LA PARISIENNE^(1,3,7,10,) V 350

xcatic, nopal, hoja santa

CHARCOAL BURNING OVEN

 GUANAJUATO CAULIFLOWER^(1,3,7,10,12) V 500

mushroom duxelle, gruyere crust, velouté

ENSENADA BLUE PRAWNS^(2,4,5,8) 150g G 700

green mango, apple, daikon, almond

 BAJA AQUACULTURE KAMPACHI⁽⁴⁾ 150g G 750

carrot curry, coconut

 GULF OF MEXICO ROBALO^(4,7) 150g G 850

bayo beans, saffron

 MAYAN OCTOPUS^(8,12,14) 100g G 475

pineapple gastrique, chili chilhuacle romesco

 SOY-GLAZED PORTOBELLO^(6,11,12) G/V 500

fennel, passionfruit

ZAPOTE & JABIN WOODFIRE GRILL

 PREMIUM WAGYU CUTS^(4,12) G MARKET PRICE

BLACK ANGUS PRIME FILET^(4,12) G 2250

BLACK ANGUS PRIME NEW YORK^(4,12) 225g G 2000


BLACK ANGUS PRIME COWBOY RIBEYE^(4,12) 600g G 4000

BLACK ANGUS PRIME 28 DAYS DRY AGED

PORTERHOUSE^(4,12) 1000g 5000

DUROC PORK CHOP⁽¹²⁾ 280g G 1200

quelite salsa verde, radish

 LAMB RACK^(7,8,11) 400g G 2000

Chiapas cheese tzatziki, cashew tahini

EXTRAS

 EMBER-ROASTED CABBAGE^(3,7,11) G 400

camembert sauce, macha sauce

POTATO PAVÉ⁽⁷⁾ G 450

caramelized onions, chicken jus

 LOCAL SQUASH & CORN RISOTTO⁽⁷⁾ G 400

cardamom, lemon

VG Vegan

V Vegetarian

G Gluten Free

 Chef Curtis Stone's Recommendation

 Wellness

 Sustainable Fishing

OUR COMMITMENT TO SUSTAINABILITY

Our commitment toward sustainability is reflected in the sourcing of our products. Many of our ingredients (fish, meat, dairy, etc.) come from local suppliers. Our coffee and tea are green certified and sourced from fair trade partnerships.



SUSTAINABLE FISHING

Our chef, Daniel Camacho, is as an ambassador of “Pesca con Futuro” promoting sustainability and responsible consumption. Every seafood dish on this menu comes from certified producers known as “cooperativas”, ensuring practices that do not harm species’ survival or their ecosystem.

ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

THE DESIGNATED ALLERGENS AND PRODUCTS THEREOF ARE:

- (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts,
- (6) Soy, (7) Dairy, (8) Tree nuts, (9) Celery, (10) Mustard, (11) Sesame seeds,
- (12) Sulfur dioxide and sulfites, (13) Lupin, (14) Molluscs.

Please ask our staff for further information. While we take precautions, we cannot guarantee the complete absence of allergens in our dishes and beverages. Please inform us of any allergies or dietary requirements.

Prices are in MXN and are inclusive of 16% VAT. Service charge not included.

