

Woodend

BY
CURTIS STONE



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.

SMALL PLATES

OYSTER CRUDO *150 Pz*
pineapple mignonette, lemongrass

STEAK TARTARE *295*
roasted jalapeno, pearl onion, watermelon radish, crispy tortilla
++substitute: beet tartare

ENSENADA BLUEFIN TUNA *575*
jicama, citrus

BABA GANOUSH *400*
pine nuts, salted radish, chicory

GREENS *350*
avocado, cherry tomatoes, quinoa, white balsamic

VEGETABLES

MAYAN RICE *550*
mushrooms, chaya, wheat berries

POTATO PAVE *230*
jococque, leek ash, egg yolk

CABAGGE HEART *350*
seaded macha, camembert

ZUCCHINI *345*
basil pesto, bread crumbs

TAGLIATELLE *450*
carrot, turmeric, allium

FROM OUR CHARCOAL BURNING OVEN

DEL PACIFICO BLUE SHRIMP 500
green mango, apple, daikon, charred almonds

BAKED ROCK COD 525
roasted fennel

LOBINA 825
tomato fondue, habanero vinegar, pink peppercorn

FROM OUR WOODFIRE GRILL

LINZ PRIME PICHANNA 170G 875

LINZ NEW YORK 275G 1575

LINZ COWBOY RIBEYE 600G 3800
For two

DESSERTS

PANNA COTTA 265

cinnamon, hibiscus consommé, sour orange

SEMIFREDDO 350

pistachio, strawberry, Mayan chocolate

PINEAPPLE TARTE TATIN 300

mezcal caramel, toasted vanilla ice cream

Some of our foods contain allergens.

Please contact us for more information and let us know if you have any allergies or special dietary requirements.

Prices in MXN and are inclusive of 16% tax. 15% service charge is not included.

