



APPETIZERS AND SALADS

CEVICHE SAMBA

Fresh fish marinated with lime juice, cucumber, avocado, and pesto.

SHRIMP COCKTAIL

Prepared with cocktail tomato sauce, onion, coriander, lime juice and avocado.

FRESH TUNA TARTAR "TOSTADAS"

Marinated tuna fish prepared with jicama, cucumber, red onion, avocado, coriander, sesame seeds, and olive oil.

CAESAR SALAD

Fresh lettuce leaves with Caesar dressing, Parmesan cheese, and croutons.

WITH CHICKEN | WITH SHRIMP

KALE SALAD

Served with cranberries, green apple, almonds, strawberries, Greek yogurt, olive oil, and a hint of lemon.

LENTIL SALAD

Mixed lettuces, green apple, jicama, peanuts, celery, Parmesan cheese shavings, and vinaigrette.

FARM'S SALAD

Spinach, cucumber, quinoa, jicama, peanuts, avocado, mint, and vinaigrette.

SMOKED SALMON SALAD

Accompanied with hearts of palm, mushrooms, asparagus, spinach, and dill dressing.

ARUGULA AND FIGS SALAD

With goat cheese, orange, nuts, beets, peach, and honey mustard dressing.

SAMBA SALAD

Mixed lettuces with spinach, Mozzarella cheese, avocado, cherry tomato, black olives, artichoke, olive oil, and balsamic vinegar.

SHRIMP THAI SALAD

Mixed lettuces with shrimp, fried noodles, fish sauce, "serrano" chili pepper, mint, mango, coconut, and black pepper-scented lime dressing.

SOUPS

CHICKEN SOUP WITH NOODLES

Served with vegetables.

SOUP OF THE DAY

PASTA

GLUTEN FREE SPAGHETTI WITH SPICY SHRIMP

Prepared with red chili pepper, garlic, basil, olive oil, and Parmesan cheese.

FETTUCCINE ALFREDO WITH CHICKEN

Traditional Alfredo sauce served with chicken breast.

LINGUINE SAMBA

Sautéed with butter, ginger, garlic, red bell pepper, lemon, Parmesan cheese, red chili pepper, cream, and cilantro sprigs.

MEAT AND POULTRY

MARINATED ORGANIC HALF CHICKEN

Marinated with lime, spices, and coriander, served with sun-dried tomatoes, Portobello mushrooms, crunchy seeds, and rustic mashed potatoes.

MARINATED GRILLED BEEF SKIRT 12 OZ

Served with mustard-scented mashed potatoes, farm vegetables and green tomatoes.

GRILLED RIB EYE 12 OZ

Served with garlic butter, cherry tomatoes and creamed spinach with Parmesan cheese shavings.



SEAFOOD

SALMON FILLET WITH PINEAPPLE “PICO DE GALLO”

With cherry tomatoes, pineapple, avocado, coriander, and crunchy seeds sauce with red chili oil.

SAMBA SHRIMP

Sautéed with olive oil, covered with a shallots sauce, Dijon mustard, capers, and white wine sauce, accompanied with wild rice.

GRILLED MARINATED OCTOPUS

Served with coriander chimichurri, buttered potatoes and leeks.

CATCH OF THE DAY

Fish fillet prepared to your choice, served with sautéed parsley-scented buttered potato wedges, and vegetables.

SNACKS, SANDWICHES & WRAP

MAYAN NACHOS

Tortilla chips with a mix of three cheeses, refried beans, “jalapeño” chili pepper, sour cream, and guacamole.

WITH CHICKEN

MAYAN CLUB SÁNDWICH

Ham, chicken salad, hard-boiled egg, Gouda cheese, bacon, lettuce, and tomato.

VEGGIE CIABATTA SANDWICH

With grilled eggplant, zucchini, Portobello mushrooms, red onion, bell peppers, and carrots, served with potatoes and aioli.

CONEY ISLAND HOT DOG

Homemade pork sausage, accompanied with chili beans, onion, mustard, bacon, and cheddar cheese.

PREMIUM HAMBURGER

8 oz Angus beef sirloin, onion rings, bacon, Brie cheese “au gratin”, Bourbon BBQ, served on a brioche bun.

CHEESEBURGER

8 oz Angus beef sirloin, with Gouda cheese “au gratin”, served with bacon, avocado, lettuce, onion, tomato, and pickles.

CHICKEN “FAJITAS” WRAP

Flour tortilla filled with sautéed chicken “fajitas” with bell peppers, onions, lettuce, refried beans, and guacamole.

NEW YORK SANDWICH

With smoked brisket, cheddar cheese, caramelized onion, and BBQ sauce.

DESSERTS

STRAWBERRY MELBA

Vanilla ice cream served with strawberries, red fruit marmalade, whipped cream, and almonds.

KALINGO DOME

Chocolate mousse with praliné and vanilla ice cream.

BROWNIE CUP

Warm brownie served with chocolate ice cream, chocolate sauce, and candied pecans.

PINEAPPLE SOUP

Accompanied with fruit and guava sorbet.

CITRUS CRÈME BRÛLÉE

Accompanied with orange supremes and basil.

ICE CREAMS AND SORBETS ASSORTMENT

Vanilla, chocolate, strawberry, lemon, guava, and mango.