



Cello

CUCINA ITALIANA

DINNER
5:30 PM - 11:00 PM



ANTIPASTI

ANTIPASTI DEI GIORNO

Chef selection of assorted vegetables.
Vegetales variados seleccionados por el chef.

DELICATEZZA

Assorted cheese and charcuterie, olives, berries compote, artisanal bread.
Selección de quesos y embutidos, aceitunas, compota, pan artesanal.

INSALATA CELLO

Artisanal burrata cheese, basil pesto, mix salad, figs, tomatoes & prosciutto.
Burrata, pesto de albahaca, lechugas orgánicas, higos, tomate cherry y prosciutto.

INSALATA PANZARELLA

Tomato, onion, cucumber, arugula, pecorino cheese, seared tuna with pepper and lemon.
Tomate, cebolla, pepino, arúgula, queso pecorino, atún sellado con pimienta y limón.

CARPACCIO DI MANZO

Beef, olive oil, arugula, parmesan cheese.
Res, aceite de olivo, arúgula, parmesano.

FRITTO MIXTO DI MARE

Shrimp, calamari, catch of the day, artichoke, served with arrabbiata sauce & garlic aioli.
Camarón, calamar, pescado y alcachofa fritos, salsa arrabbiata y alioli de ajo.

CREAM ONION SOUP

Cream onion soup, parmesano reggiano.
Crema de cebolla, parmesano reggiano.

COZZE AL VINO BIANCO

Mussels in white wine sauce, saffron infusion and a touch of Meyer lemon and parsley.
Mejillones al vino blanco, infusión de azafrán y un toque de limón Meyer y perejil.

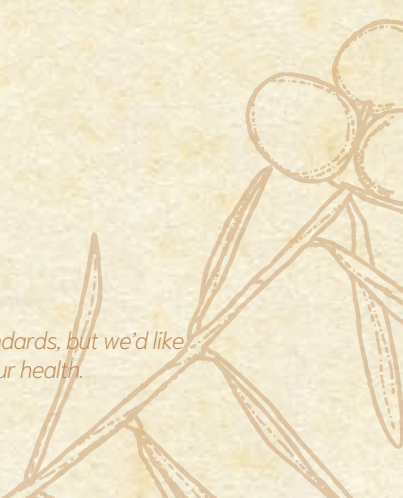

RISOTTO


RISOTTO FUNGHI

Fresh and fried mushroom, parmesan cheese.
Hongos de temporada, queso parmesano.

RISOTTO ALL'AGNELLO

Lamb risotto served with a fresh arugula ragu, pecorino cheese and lamb chops.
Risotto de cordero, ragú de arúgula fresca, queso pecorino y chuletas de cordero.



 Wellbeing Program  Local Product | Producto Local

At Banyan Tree Mayakoba, your safety is what matters most. We strive to meet the highest quality standards, but we'd like to remind you that the consumption of uncooked food of animal origin could be harmful to your health. We leave that to your discretion.



PASTA

SPAGUETTI CARBONARA

Spaguetti, bacon, yolk, parmesan cheese, fresh truffle.

Pasta fresca, trufa, huevo, queso parmesano y panceta.

SHRIMP TAGLIATELLE/ TAGLIATELLE CON CAMARÓN

Tagliatelle, asparagus, shrimp, white wine, bacon, pomodorini.

Tagliatelle, espárragos, camarón, vino blanco, tocino, pomodorini.

TAGLIATELLE DI FUNGHI

Tagliatelle with wild mushroom sauce, parsley and fresh truffle pureé. | *Tagliatelle con salsa de hongos silvestres, perejil y puré de trufa fresca.*

RIGATONI

Rigatoni, beef ragu, pomodoro sauce. | *Rigatoni, ragu de carne, salsa pomodoro.*



SPAGHETTI ALL'AGLIO NERO

Black garlic spaghetti, wild mushrooms, U4 shrimp and a creamy 18 month aged parmesan cheese sauce.

Spaghetti al ajo negro acompañado de hongos silvestres, camarón U4 y una salsa cremosa de queso parmesano madurado 18 meses.

CALAMARATA CON BURRATA E PESTO

Calamarata with burrata cheese and pesto, served with asparagus, sun-dried tomatoes and artichokes.

Calamarata con queso burrata y pesto, servida con espárragos, tomates deshidratados y alcachofas.



PIATTI PRINCIPALI

PESCATO AL LIMONCELLO

Catch of the day, lemon sauce, orzo pasta & asparagus salad. | *Pesca del día, salsa de limón, pasta orzo y ensalada de espárragos.*

OSSOBUCO

Ossobuco, saffron risotto, parmesan cheese. | *Ternera estofada, risotto de azafrán, queso parmesano.*

COSTATA DI MANZO

Slow cooked short rib, potato gnocchi, parmesan cheese sauce. | *Short rib cocción lenta, gnocchi de papa, salsa de parmesano.*

PARMIGIANO DI PETTO

Parmesan chicken breast with roasted tomato sauce and melted mozzarella cheese. | *Pechuga de pollo a la parmesana con salsa de tomate rostizado y mozzarella gratinado.*

SALTIMBOCCA ALLA ROMANA

Beef Saltimbocca alla Romana served with prosciutto di Parma, sage butter and creamy polenta. | *Saltimbocca alla Romana de res, acompañada con prosciutto di Parma, mantequilla de salvia y polenta cremosa.*



DOLCE

TORTINO DI PERA

Warm pear & almond tart accompanied with vanilla ice cream, topped with sliced pear compote. | *Tarta tibia de pera y almendra acompañada con helado de vainilla y láminas de pera compotada.*

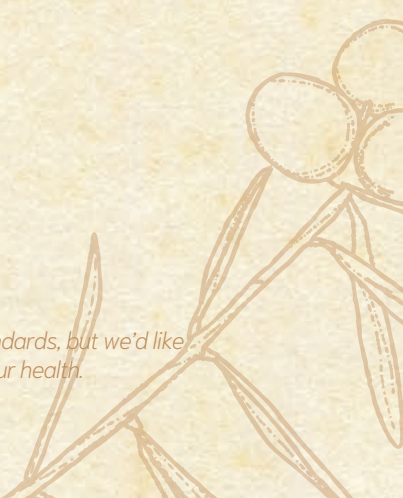

TIRAMISÚ ROLL

Vanilla biscuit roll with coffee syrup, filled with traditional tiramisu cream and caramel ganache. | *Rollo de Biscuit de vainilla con jarabe de café, relleno de tradicional crema de tiramisú y ganache de caramelo.*

TORTA AL LIMONE

Sweet tart filled with lemon curd covered with burnt meringue, a touch of basil and chocolate. | *Tarta dulce rellena de cremoso de limón cubierta con merengue quemado, toque de albahaca y chocolate.*

GELATO FERRERO GELATO TIRAMISÚ GELATO STRACCIATELLA SORBETTO MANDARINA

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VEGETARIAN MENU MENÚ VEGETARIANO

ANTIPASTI

ANTIPASTI DI JORNO

Chef selection of assorted vegetables. | *Vegetales variados seleccionados por el chef.*

INSALATA DI CARCIOFI

Warm artichoke salad with chambray potatoes, olives, cherry tomatoes, arugula, heirloom tomatoes and meyer lemon. | *Ensalada tibia de alcachofas con papas cambray, aceitunas, tomates cherry, arúgula, tomates heirloom y limón meyer.*

PIATTI PRINCIPALI

PARMIGIANA DI MELANZANE


Breaded eggplant au gratin with mozzarella and parmesan cheese served with pomodoro sauce. | *Berenjenas empanizadas y gratinadas con queso mozzarella y parmesano servidas con salsa pomodoro.*

PASTA

PAPPARDELLE ALLA PUTTANESCA

Pappardelle fresh pasta with roasted tomato sauce, olives, capers. | *Pasta fresca pappardelle con salsa de tomate rostizado, aceitunas, alcaparras.*



 Wellbeing Program

En Banyan Tree Mayakoba, su seguridad es lo más importante. Siempre buscamos alcanzar los estándares de calidad más altos, pero queremos recordarle que el consumo de comida cruda de origen animal puede ser peligroso para su salud. Lo de jamos a su consideración.