



In-Room Dining Menu

RESORT **AVA** CANCUN

Breakfast

4:00 a.m. – 11:00 a.m.

ORGANIC JUICES

Orange juice • Grapefruit juice • Green juice

SMOOTHIES

FRUIT FIX | Strawberries, banana, orange.  

BERRY BOOST | Strawberries, blackberries, activated oats, maca, cinnamon, chia.  

BALANCED ENERGY | Amaranth, banana, passion fruit, oat milk.  

LOCAL FAVORITE | Cocoa, banana, peanut butter, flaxseed, spices, coconut water. 

SELECTION OF CEREALS & MILK

Whole • Skim • Soy • Almond • Oat

GREEK YOGURT

Freshly sliced apples, brown sugar, crunchy granola, cinnamon.

FRUIT PLATE

Seasonal fruit, mint water, agave.

BAKERY BASKET

Choice of three

Croissant • Palmiers • Danish • Muffin • Conchas • Choclatin.

CONTINENTAL

Choice of orange, grapefruit or green juice.

Choice of American coffee or espresso.

Bread basket.

AMERICAN

Two eggs any style, homemade hash brown, choice of bacon or breakfast sausage, bread basket.

HOTCAKES • WAFFLE

Choice of white or whole wheat.

Butter, housemade jam, red berries, whipped cream, honey, maple syrup.

FRENCH TOAST

Choice of cinnamon sugar, or peanut butter & berry jam.

MOTULEÑOS EGGS

Two eggs any style, corn tortilla, spicy roasted tomato sauce, refried beans, fresco cheese, fried plantains.

CHILAQUILES

Two eggs any style, cotija cheese, sour cream, onion, cilantro, choice of red or green salsa.

ADDITIONS: Bacon • Sausage • Turkey • Egg • Refried beans • Hash Brown.



GLUTEN FREE



NUT FREE



DAIRY FREE



VEGAN



VEGETARIAN

Dishes are subject to change without prior notice

AVA BREAKFAST SPECIAL

CHAYA OMELET

Chaya and cheese omelet, potato confit with herbs and roasted tomato, choice of classic or egg whites only.

BAKED EGGS

Served in a casserole with tomato, avocado, Temozon chorizo, creole salad.

VEGAN AVOCADO TOAST

Sourdough bread, epazote and parsley pesto, tofu, almond and quelite herbs.

VEGAN OATMEAL

Cinnamon powder, brown sugar, raisins, honey and berries.

SALMON BAGEL

Toasted bagel, cream cheese, onion, capers, cucumber, egg and tomato.

VEGAN TOFU SCRAMBLE

Tofu scrambled with bell peppers, spinach, mushrooms, served with breakfast potatoes.

VEGAN BREAKFAST BURRITO

Black beans, avocado, Mexican salsa and tofu wrapped in a warm whole wheat tortilla.

BREAKFAST MENU FOR KIDS

CHOICE OF CEREAL AND MILK

Whole • Skim • Soy • Almond

NATURAL YOGURT AND GRANOLA

TROPICAL FRUIT PLATE

KICKSTART

Eggs any style, seasonal fruit, glass of milk or juice.

MINI BURRITO

Filled with your choice of egg or egg whites and chicken sausage, served with guacamole and beans.

WARM OATMEAL

Choice of milk or water, brown sugar, raisins, cinnamon.

PB & J

Peanut or seed butter, strawberry jam, roasted pineapple or papaya.

HOT CAKES

Butter, homemade jam, berries, whipped cream, honey, maple syrup.



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All Day Dining

12:00 p.m. – 11:30 p.m.

APPETIZERS

CLASSIC NACHOS

House-made tortilla chips, refried black beans, sour cream, cheese sauce, pico de gallo.

FRENCH FRIES

Corn seasoning, salt, tajin, dry cheese crumble, vegan chipotle mayo.

CHICKEN WINGS

Celery, carrots, choice of ranch dressing, blue cheese, BBQ or hot sauce.

CRUDITÉ

Jicama, cucumber, mango, carrot, pepita powder, sea salt, choice of ranch, blue cheese or black recado dressing.

GUACAMOLE AND PICO DE GALLO

Totopos, Mexican salsa, roasted tomato salsa.

SIKIL PAK HUMMUS

Mashed chickpeas, lemon, pumpkin seed, onion, tomatoes, served with pita bread.

VEGAN CEVICHE

Chickpeas, black beans, onion, tomatoes, cucumber, green sauce, roasted corn.

SINALOA CEVICHE

Mazatlan sauce, cooked shrimp, octopus, lime, cilantro, chiltepin chile.

SALADS

CAESAR SALAD

Romaine lettuce, focaccia crouton, parmesan crisps and classic caesar dressing.

ORGANIC MIXED GREENS

Feta cheese, roasted bell peppers, kalamata olives, balsamic dressing.

GREEK SALAD

Tomatoes, cucumbers, onion, bell peppers, citrus dressing, feta cheese, pita croutons.



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SOUP

SOUP OF THE DAY

SANDWICHES

All sandwiches are served with french fries, roast potato or house green salad.

THE AVA BURGER

Lettuce, tomato, red onion, pickles, and cheddar on a brioche bun.

QUINOA & LENTILS BURGER

Hummus, roasted peppers, avocado, served with rye bread.

CLUB SANDWICH

Cheddar, tomato, lettuce, pickles, turkey breast, ham, bacon, and mayonnaise on brioche.

COCHINITA

Shredded pork marinated in traditional orange sauce, on house-made bread with pickled onions and habanero chili mince.

MAIN COURSES

CATCH OF THE DAY

In local red marinade, with sauteed vegetables and rustic mashed potatoes.

TORO POWER BOWL

Seared spiced tuna, carrots, peas, togarashi-tajin, black mazatlan sauce, steamed rice.

ARRACHERA

Roasted arrachera, mashed potato, morita chili sauce.

CLASSIC LASAGNA

Traditional Lasagna with bolognese ragu, bechamel sauce, mozzarella and parmigiano.

ROAST CHICKEN

Roasted chicken breast, spring rice, vegetable salad, agave vinaigrette and reduction.

GARDEN COUSCOUS

Spiced couscous, roasted vegetables, chickpeas, cherry tomatoes, arugula salad.

BARBACOA TACOS

Jackfruit with Jalisco-style barbecue, onion, greens in avocado sauce.

FISH PESCADILLAS

Tortilla of the day, blackened fish, habanero aioli, cabbage, avocado cream.

CARIBBEAN SHRIMP

Dry chile-crusting shrimp, roasted garlic and citrus bisquet, sweet potato purée, served with piloncillo and shredded coconut.



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PASTA

Variety of pasta and gluten free pasta.

COOKED TO ORDER

Sauces: Choice of Pesto, Parmesan Cream or Tomato.

Add: Roast chicken or shrimp.

PASTA BOLOGNESE

Rigatoni with tomato sauce, Italian sausage and Swiss chard.

NEAPOLITAN PIZZA

PEPPERONI

Tomato sauce and mozzarella.

MARGARITA

Fresh tomato, mozzarella and basil.

SEASONAL VEGETABLES

Seasonal fresh vegetables.

KIDS MENU

ORGANIC MIXED GREENS

Berries, amaranth, tangerine vinaigrette.

CHICKEN TENDERS (3 PCS)

French fries, BBQ and ranch dressing.

QUESADILLAS

Flour tortillas, cheese.

CATCH OF THE DAY

Mashed potatoes, mixed vegetables.

GRILLED CHICKEN

Grilled chicken breast with mashed potatoes.

MAC N'CHEESE

Macaroni with parmesan sauce.

MINI AVA BURGER

Cheddar cheese, tomato, lettuce, served with french fries.

KIDS PIZZA

Choice of Pepperoni, Hawaiian or Cheese.

PASTA

GLUTEN FREE PASTA OPTIONAL

Choice of spaghetti or penne.

Choice of alfredo, tomato sauce or bolognese sauce.



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Late Night Dining

11:00 p.m. – 6:00 a.m.

APPETIZERS

CLASSIC NACHOS

House-made tortilla chips, sour cream, cheese sauce, pico de gallo.

CHICKEN WINGS

Celery, carrots, choice of ranch, blue cheese, BBQ or hot sauce.

TORTILLA CHIPS AND PICO DE GALLO

House-made tortilla chips and pico de gallo.

CESAR SALAD

Romaine lettuce, focaccia croutons with anchovies, parmesan crisp, classic Caesar dressing.

MOZZARELLA SALAD

Mixed tomatoes, fresh mozzarella, pesto, basil, balsamic glaze.

TOMATO SOUP

Basil and sour cream.

MAIN COURSES

THE AVA BURGER

Lettuce, tomato, red onion, pickles, cheddar cheese on brioche bun.

CLUB SANDWICH

Turkey breast, bacon, American cheese, tomato, lettuce, pickles, mayonnaise, house-made box bread.

QUINOA BURGER

Hummus, roasted peppers, and avocado on a brioche bun.

PASTA

Variety of pasta and gluten free pasta.

COOKED TO ORDER

Sauces: Choice of Pesto, Parmesan Cream, or Tomato.

Add: Roast chicken or shrimp.



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DESSERTS

CARROT CAKE

Vegan carrot cake, vanilla frosting.

PAPANTLA VANILLA CRÈME BRULEE

Papantla vanilla crème brulee, torched piloncillo sugar.

CHEESECAKE

New York-style cheesecake with cranberry sauce.

CHURROS

Served with chocolate and caramel sauce.

RED VELVET CHOCOLATE CAKE

Chocolate cake, house-made cocoa, semi bittersweet chocolate ganache, vanilla cream cheese.

Due to the risk of foodborne illness, the consumption of raw and/or undercooked foods is at the discretion of the consumer. If you have any allergies, dietary restrictions, or alimentary intolerance, please inform your server.

 DAIRY  EGG  PORK  NUTS  PEANUTS  FISH  MUSTARD

 CELERY  SEEDS  SULFITES  SOY  SPICY  SEAFOOD, MOLLUSKS & CRUSTACEANS

Your well-being is our priority. We encourage you to choose healthy options during your stay, and explore nutritious and delicious dishes at our restaurant.

 GLUTEN FREE  VEGAN  VEGETARIAN  SUGAR FREE

