

Available from 11:00 am to 5:00pm



APPETIZERS

GUACAMOLE & CHIPS 
CAESAR SALAD
CLASSIC
ADD CHICKEN BREAST(200 GR)
ADD SHRIMP (200 GR)
COBB SALAD 

Bacon, lettuce, avocado, tomato, hard boiled egg, chicken breast, red onion, and blue cheese dressing.

BEETROOT & ORANGE SALAD *gf*

With green apple. Caramelized walnuts, balsamic vinaigrette and goat cheese.

WATERMELON AND TOMATO SALAD *gf*

With feta cheese, basil and lemon vinaigrette.

TEMPURA VEGETABLES 

With spicy ponzu and tzatziki

WESTIN NACHOS

Corn tortilla chips, refried beans, mozzarella cheese, sour cream, pico de gallo and jalapeños.

ADD FLANK STEAK (200 GR)
ADD CHICKEN BREAST(200 GR)

AVOCADO WITH TUNA TARTARE *gf*

Stuffed with tuna tartare, morita chilli and yellow lemon ponzu sauce.

SHRIMP COCKTAIL *gf*

Cocktail sauce, red onion, radish & crispy corn tortilla.

GREEN CEVICHE *gf*

Made with your choice, shrimp or fish. With avocado, cucumber, red onion, radish & crispy corn tortilla.

TACOS

FLANK STEAK FAJITAS *gf*

Onion, bell pepper, mozzarella cheese, served with corn or flour tortillas.

FISH TACOS

Battered or grilled, in corn or flour tortillas, served with coleslaw.

SHRIMP TACOS

Battered or grilled, in corn or flour tortillas, served with roasted tomato sauce.

GARLIC MUSHROOM QUESADILLAS  *gf*

Green sauce, guacamole and morita chili sauce.

SANDWICHES & MORE

SANDWICH BLT 

Fresh tomatoes, crispy bacon, lettuce and mayonnaise. Served with french fries.

REUBEN SANDWICH

Beef pastrami, sauerkraut, Russian dressing, Swiss cheese, seasoned raisin wedges and pickles.

HOT DOG 

Bacon wrapped turkey sausage, seasoned potato wedges, onion, tomato and pickles.

HAWAIIAN BURGER 

Pepper Jack, grilled pineapple, pork ham, manchego cheese, french fries, pickles.

CHEESEBURGER 

240 gr ground beef with bacon, cheddar cheese and fries.

VEGETABLE TEPANYAKI 

Glazed with an Asian sauce, toasted sesame seeds and fresh cilantro.

EAT WELL MENU

Our Chef has prepared these delicious dishes considering the well-being of the guests, giving them the Freedom to choose the size of the portion, the nutritional balance and the quality of the ingredients.

GARLIC SHRIMP W/LEMON *gf*

Sautéed in olive oil, tomato sauce, avocado, and arugula.

SESAME SEARED TUNA *gf*

With edamame aioli, mint, sweet potatoes, and spinach.

BAKED CHICKEN W/ PEA PUREE *gf*

Chicken breast cooked in oven, served with pea puree, potatoes, and broccoli.

THAI SALAD *gf*

Rice noodles, red onion, red bell pepper, ginger, garlic, cilantro, carrots and shrimp in chili sauce.

TOMATO CEVICHE W/ AVOCADO  *gf*

Olive oil, cucumber, red onion, lettuce and avocado.

GRILLED SALMON W/ TZATZIKI SAUCE & COUS COUS

DESSERTS

FRUIT SALAD *gf*

Seasonal fruit served with honey and Tajin.

ICE CREAM

Ask for the seasonal flavors.

MANGO PANACOTTA

Served with mango salad.

CHEESECAKE

Served with red fruit sauce and Damiana liqueur.



SIDE ORDERS

ROASTED VEGETABLES  *gf*

With balsamic reduction and herbs.

GRILLED BROCCOLI  *gf*

Seasoning with lime and garlic.

FRENCH FRIES

With truffle oil and parmesan cheese.

FRESH TOMATOES  *gf*

With olive oil and herbs.

OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.



Gluten free



Vegetarian



Spicy



Pork

Menu items may contain or come into contact with wheat, eggs, peanuts, soy, garlic, sesame, tree nuts, and milk. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your service staff to any food allergies or dietary concerns. We will gladly adjust preparation (where possible) to accommodate your request. 24/2/2026