

Coral *Rojo*

MENÚ



WYNDHAM[®]

Manta Sail Plaza Hotel
& Convention Center

Entradas



Appetizers

Selección de Ceviches / Signature Ceviches

*Marinado en jugo de naranja y limón, cebolla criolla, cilantro, servido con chifles /
Marinated with orange and lemon juice, red onion, coriander, served with green plantain chips.*

Pescado / Fish \$ 8,00

Camarón / Shrimp \$ 8,00

Mixto / Mixed \$ 9,00

Crocantes Buffalo / Crispy Buffalo

\$ 8,00

Crocantes de camarón o alitas de pollo, con salsa buffalo / Crunchy custards filled with shrimp or chicken wings with buffalo sauce.

Pollo / Chicken

Camarón / Shrimp

Bisque de Camarón / Shrimp Bisque Soup

\$ 6,00

Reducción de sopa cremosa a base de camarón y especias / Creamy and smooth shrimp soup with spices.

Ensalada César Clásica / Caesar salad

Lechuga romana, queso parmesano, croutones, tocino y aderezo cesar / Romaine lettuce, parmesan cheese, croutons, bacon bites with caesar dressing.

Clásica / Classic Caesar \$ 6,00

Camarón / Shrimp \$ 8,00

Pollo / Chicken \$ 8,00

Ensalada del Huerto / Garden Salad

\$ 6,00

Mézclum de hojas verdes, tomates frescos, aceitunas, pepino, con vinagreta de mostaza y queso parmesano / Lettuce mix, fresh tomatoes, olives, cucumbers, with a mustard vinaigrette and parmesan cheese.

Sopa de Pollo / Chicken Soup

\$ 5,00

Consome ligero de pollo con vegetales de temporada / Chicken broth, with seasonal vegetables.

Pescados y Mariscos

Fish and Seafood

Camarones Asados / Grilled Shrimps \$ 10,00

A la plancha, con salsa de miel y mostaza, o salsa de soya / With honey mustard sauce or soy sauce.

Pesca del Día / Daily Catch \$ 10,00

Fresco filete sellado a la parrilla, con mantequilla clarificada y finas hierbas / Grilled fish fillet, served with clarified butter and fine herbs.

Pescado Hornado / Oven Baked Fish \$ 9,00

Típica receta cacera al horno, servida con cebollas curtidas y reducción de piña y especias / Baked homemade recipe, pickled onions spiced pineapple reduction.

Atún Rojo en Costra de Ajonjolí / Sesame Crusted Tuna Steak \$ 12,00

Marinado con salsa oriental / Marinated with asian style sauce.

Salmón Sellado con Puerro Crocante / Crispy Leek Seared Salmon \$ 14,00

A la parrilla con salsa de mantequilla clarificada / Grilled, with a classic butter sauce.

Carnes y Aves

Meat and Poultry

Bife de Chorizo (250gr.) \$ 18,00

Corte sellado a la parrilla marinado en hierbas frescas y sal marina / Sealed and grilled marinated in fresh herbs, and sea salt.

Costillas de Cerdo / Pork ribs \$ 12,00

Al horno con salsa BBQ y especias / Baked with a tangy BBQ sauce.

Rib Eye (250gr.) \$ 28,00

A la parrilla, sazonado con chimichurri, sal gruesa / Grilled, seasoned with chimichurri and sea salt.

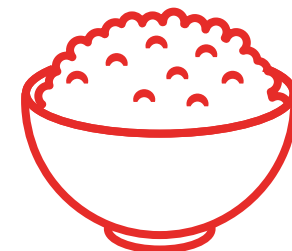
Lomo saltado / Stir Fried Steak \$ 10,00

Salteado en salsa de soya y vegetales / Sauteed in soy sauce and vegetables.

Suprema de Pollo al Grill / Grilled Chicken Breast \$ 8,00

A la parrilla, sazonada con romero y sal marina / Seasoned with rosemary and sea salt.

Quarniciones



Side Dishes

Dos opciones a su elección / Two options at your choices

Yuquitas o papas fritas / Deep Fried Cassava or French fries.

Arroz blanco / Steamed Rice.

Vegetales salteados / Sauteè vegetables.

Moro de lenteja / Creamy rice mixed with lentils and cheese.

Papa rústica con paprika / Hand-cutted potatoes and sprinkled with paprika.

Patacones con salprietá / Green fried plantains with our homemade crumbled peanut with spices.

Ensalada fresca (Lechuga, tomate, pepino, cebolla, vinagreta de mostaza) / Fresh salad (Lettuce, tomatoes, cucumbers, onions, and mustard vinaigrette).

Arroz y Pastas



Rice & Pasta

Arroz mar y tierra / Surf and Turf Rice

\$ 12,00

Arroz frito con chorizos, camarones, pollo y maduro /

Fried rice with sausage, shrimp, chicken, and sweet fried plantain.

Fetuccini

\$ 12,00

Spaguetti

\$ 12,00

Pasta corta / Pasta (Fussili, Pennette)

\$ 12,00

Salsas / Sauces

Bolognesa: Ragú italiano de carne de res y cerdo molida, laurel, aceite de oliva / Grounded beef and pork italian ragú, bay leaves, and olive oil.

Pesto: Albahaca, nueces picadas y aceite de oliva / Basil, chopped nuts, and olive oil.

Pomodoro: Salsa napolitana, ajo, laurel y albahaca / Homemade neapolitan sauce, garlic, olive oil, basil and bay leaves.

Alfredo: Salsa cremosa, pimienta, aceite de oliva / Creamy sauce, with pepper, olive oil, and species.

PRECIOS INCLUYEN IMPUESTOS: I.V.A 12% Y SERVICIO 10%
PRICES INCLUDE TAXES: 12% VAT AND 10% SERVICE

Hamburguesas y Sánduches



Hamburguer & Sandwich

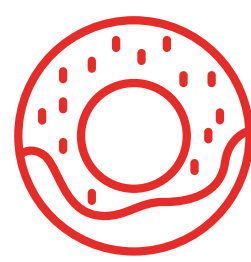
Hamburguesa (180gr.) / Classic Hamburguer (180gr.) \$ 10,00

Tomate fresco, lechuga, cebolla, pepinillos, queso cheddar, papas fritas / Fresh tomatoes, lettuce, onions, pickles, cheddar cheese, and french fries.

Club sándwich \$12,00

Pan de molde tostado, lechuga, tomate fresco, aguacate, pollo al grill, jamón, queso cheddar, tocino, huevo, papas fritas / Toasted bread, lettuce, fresh tomatoes, avocado, grilled chicken, ham, cheddar cheese, crispy bacon, fried egg, served with french fries.

Infantil



Kids Menu

Nuggets de Pollo / Chicken Nuggets \$ 5,00

Crocantes con papas a la francesa / Crunchy with french fries.

Spaghetti y Albóndigas / Spaguetti & Meatballs \$ 8,00

Salsas / Sauces: Bolognesa, Pomodoro.

Ham and Cheese Pizza \$ 6,00

Salsa napolitana, mozzarella, jamón de york / Neapolitan sauce homemade, mozzarell, york ham.

Postres



Desserts

Postre del Día / Daily Dessert \$ 4,50

Clásica Torta de Chocolate / Classic Chocolate Cake \$ 4,50

Sponge cake, chocolate cover and topping.

Pastel de Zanahoria / Carrot Cake \$ 4,50

Masa horneada con zanahorias caramelizadas, pasas, glaseado con crema de queso / Our own recipe of carrot cake with caramelized carrot, raisins, and cheese cream frosting.

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Nuestros platos son preparados en facilidades que manejan: trigos, lácteos, huevos, nueces, maní, peces, moluscos y crustáceos.

Please be adviced that our dishes may contain allergens including: wheat, dairy, eggs, nuts, peanut, fish, shellfish.