



PAROLE

RISTORANTE

CANCUN



Parole is an Italian restaurant that offers a cuisine steeped in history and traditions, highlighting the quality and freshness of the ingredients as the star of this concept.

A journey of flavor, full of tradition guided by the love of food and with the Italian spirit of enjoying every moment of life to the full.

MENÚ #1

FIRST COURSE

ZUPPA DI POMODORO E CHEVRE

Soup: roasted tomato, basil goat cheese.

CARPACCIO DI PESCE

Fish carpaccio, cherry tomato mix, capers, sicilian lemon, olive oil.

INSALATA DI PERE

Radicchio and chicory mix, pear, gorgonzola cheese, caramelized nuts, roasted peach vinaigrette.

MAIN COURSE

MELANZANE NAPOLETANA

Eggplant au gratin with Neapolitan sauce Parmigiano Reggiano cheese, pesto.

TAGLIATELLE BARBABIETOLA E BURRATA

POLPETTA DI MANZO POMODORO E RICOTTA

Wagyu beef meatball, Neapolitan sauce ricotta cheese.

DESSERT

TIRAMISÚ DI FRAGOLA

Strawberry tiramisu, ladyfingers dipped in coffee, fresh strawberries, cream, cacao.

GELATO ITALIANO

Assorted flavours.

TORTA DI LIMONI AMALFITANI

Sicilian lemon pie with ricotta cream stuffing, pistachio powder.

\$950



MENÚ #2

DESSERT

TORTA DI LIMONI AMALFITANI

Sicilian lemon pie with ricotta cream stuffing, pistachio powder.

CROSTATA DI MIRTILLI

Warm chocolate fondant, caramel and chocolate sauces, vanilla ice cream, caramelized nuts.

CHEESECAKE DI FICHI

Ricotta cheesecake, roasted fig, compote, toasted almonds, balsamic honey.

\$1,200

MAIN COURSE

LASAGNE AL RAGÚ

Home - made lasagne, vegetable ragú, pomodoro sauce, mozzarella and pecorino cheeses.

OSSOBUCO ALLA MILANESE

300 g.

Grilled ossobucco, red wine, polenta, with Parmigiano cheese, fresh black truffle.

POLPO COLOSSALE ALLA GRIGLIA

300 g

Charcoaled colossal octopus, pea puree, red bell pepper, tomato, olive oil.

FIRST COURSE

AGNOLOTTI DI PATATE DOLCI E SALVIA

Agnolotti with roasted sweet potato, Parmigiano cheese stuffing, sage, almonds.

CARCIOFO PROVENZALE

Provençal style roasted artichoke, Parmigiano, mozzarella, mint, basil, parsley, citrus vinaigrette.

INSALATA DI PERE

Radicchio and chicory mix, pear, gorgonzola cheese, caramelized nuts, roasted peach vinaigrette.



KIT MIXOLOGÍA

TWO ALCOHOLIC BEVERAGES AND
ONE NON ALCOHOLIC BEVERAGES PER PERSON

INCLUDES

Sodas

Juices & Water

National Beer

Wines Available by Glass

All our Mixology & Gins

Liquors

(Spirits: Appleton, Smirnoff, Bacardi Rum (White and solera), Matusalem, Chinchon, J&B, Centenario Tequila, Tradicional Reposado Tequila, Absolut, Sambuca, Herradura, Jagermeister, Ketel One, Don Julio white, Don Julio Reposado, Don Julio 70, J.W Red Label, Licor 43, Jack Daniel's, Baileys, Hendriks, Belvedere, 400 Conejos espadín mezcal).

\$850

NOT INCLUDED: J Walkers blue, black, Green or platinum label, Martell Brandy, Hennessy Brandy, Don Julio Real & 1942, Garrafas Xajuar Mezcal, Casa Dragones, Buchanans, Zacappa Centenario Rum, Angostura 1824, Macallan, Glendfidich, Monkey 47 Gin, Single Barrel, Elephant, Remy Martin, Angostura, Chivas Regal, Brandy Carlos I, Moet Chandon.

WE HAVE ANTICIPATED SALE OF WINE AND SPIRIT BOTTLES



TERMS AND CONDITIONS

Prices includes taxes .
The cost of **15%** of the service is not included

The dishes included in the menu can be changed for vegetarian, vegan, gluten-free and lactose-free dishes, at the request of any guest who suffers from allergies or intolerances | Children from 2 to 12 years old, have a children's menu available | The assembly will be carried out at the request of the client, in tables of up to 12 people maximum | The furniture and decoration of the restaurant cannot be modified. Screens, microphones or lighting that alter the atmosphere of the restaurant are not allowed | Any request to enter decorative material must be made in advance | The restaurant has a Valet Parking service, a resident DJ, personalized menus with a logo and a sparkler show for birthdays | By company policy we do not handle uncorks.

All of the above depending on the regulations set by the government according to how the COVID Pandemic is going.

PAYMENT

To confirm the reservation a 50% deposit is required | The forms of payment if you are within the country (Mexico): It can be direct at the branch days before the event in cash, credit / debit card; Bank transfer, bank deposit or PayPal | International Payments (Outside Mexico): Credit / Debit Card with PayPal. | The 50% settlement must be paid upon arrival at the branch on the day of the event. The extras will be paid at the end of the event | Any cancellation or change of date, 10 or more days in advance, will have a charge for administrative expenses of 10% of the total service. With less than 10 days in advance, a 50% charge will be made on the total service. With less than 48 hours in advance of the event's start time, a 100% charge will be made on the total service.



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www.parole.mx