



# Flamingo LAZEAWAY CLUB



Welcome to a culinary adventure showcasing specially curated dishes from the talented team at Flamingo Resort

## SMALL PLATES

**VADA PAV | 17**   
Mohammed Yousha  
spiced potato fritter, housemade sweet roll, tamarind chutney, toasted chickpea

**SHRIMP AGUACHILE | 18**   
Carlos Barbosa Robledo  
chili lime marinade, cucumber, red onion, avocado, radish, cilantro, blue corn tortilla

**LOROCO & BUTTERNUT PUPUSAS | 16**   
Salvador Mungia  
napa cabbage curtido, salsa negra

**SWEET PLANTAIN | 15**   
Justin Sweet  
queso oaxaca, mojo verde, tomato, cucumber, cilantro

## LARGE PLATES

**MAKHANI BUTTER CHICKEN | 23**   
Mohammed Yousha  
garam masala, fenugreek leaf, yogurt  
*add saffron rice | 5*

**BISTEC en CAZUELA | 26**   
Gabriela Villa  
marinated tri-tip, enchiladas rojas, russet potato "breadcrumb" queso fresco, jalapeño escabeche

**PORK POZOLE ROJO | 20**   
Elizabeth Bossy  
bone marrow, lime, cilantro avocado

**LOMO RELLENO | 25**   
Celia Rosas  
chorizo stuffed pork loin, castelvetrano olive, roast carrot, pea sprout, oregano salsa verde

## LAZEAWAY CLASSICS

**UMAMI FRIES | 9**   
smoked pineapple ketchup

**AHI POKE | 18**   
sushi-grade tuna, sesame ponzu, pickled wakame, sweet onion, shiso oil, taro root  
*add jasmine rice | 4*

**LAZEAWAY CHOPPED SALAD | 15**   
romaine, arugula, caramelized brussels sprouts, shaved cauliflower, radish, pickled carrots, creamy rice dressing  
*add chicken or marinated tofu | 7 seared salmon | 11*

**MENCHIE KATSU SLIDERS | 18**  
panko crusted beef patty, shredded cabbage, rice vinegar mayo, katsu sauce, house pickles

**STEAK & POTATOES | 32**   
new york strip, togarashi hasselback potato, charred scallion, spicy chimichurri

**GENERAL TSO'S STICKY TOFU | 18**   
maple-soy glaze, tianjin chiles, spring onion, sesame, jasmine rice

**SEARED SALMON | 26**   
butternut squash, shimeji mushrooms, charred brussels sprouts, coconut-lemongrass broth, tumeric oil  
*add jasmine rice | 4*



## DESSERT

**CINNAMON CHURRO | 10**   
Elizabeth Solano  
warm chocolate pudding

**TRESE LECHES "TRIFLE" | 12**   
Elizabeth Solano  
Mandarin orange marmalade, coconut custard, candied orange zest

**CHOCOLATE MOUSSE | 13**   
black sesame crumble, mandarin curd

**FERNANDO'S 'ESPRESSO' MARTINI | 16**   
vodka, coffee liqueur, averna, cold brew



- vegan | - vegetarian | - gluten free | - dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
a 2% fee of all food items is dedicated to our kitchen team.  
Corkage fee of \$25 per 750ml - maximum two bottles  
We are not responsible for lost or stolen items.