




BEACH BAR MENU

BOTANERÍA/to share, or not...

MÉXICO LINDO 	\$300 mx
(guacamole, pico de gallo, picante de piña y chiltomate/guacamole, chopped tomatoe, onion and jalapeño, spicy pineapple with chiltomate)	
BOTANITA 	\$240 mx
(hummus de garbanzos y cebolla curtida, pepino con jengibre, aceitunas y limón/pickled onion and chickpeas hummus, cucumber with ginger, olives and lime)	
FRUTAS CON CHILE 	\$200 mx
(jícama, zanahoria, pepino, apio, limón, aderezo blue cheese y valentina/jícama, carrot, cucumber, celery, lime, blue cheese dressing and spicy sauce)	
BROCHETAS DE POLLO	\$320 mx
(brochetas de pollo con verduras/chicken skewer with vegetables)	

CRUDERÍA/fresh from the ocean

CEVICHE DE PESCADO LOCAL ESTILO YUCATECO	\$390 mx
(pescado, limón, tomate, cebolla y cilantro/fish, lime, tomatoe, onion and cilantro)	
AGUACHILE DE CAMARÓN	\$450 mx
(camarón, limón, pepino y jalapeño/shrimp, lime, cucumber and jalapeño)	
TOSTADA DE ATÚN CON CHICHARRÓN	\$360 mx
(atún, chicharrón, tomate, limón, cilantro, cebolla, mayonesa y valentina/tuna, pork rind, tomato, lime, cilantro, onion, mayo and spicy sauce)	
TOSTADA DE PULPO	\$360 mx
(pulpo frito, jengibre, cilantro, limón y cebolla/fried octopus, ginger, cilantro, lime and onion)	

TORTERÍA/let's call it a sandwich

HAMBURGUESA	\$340 mx
(Hamburguesa de res con lechuga, tomate y queso acompañada de papas fritasn/Beef Burger with lettuce, cheese served with fries)	
TORTA DE ATÚN	\$360 mx
(atún, tomate, cebolla, cilantro, crema agria y chicharrón/tuna, tomatoe, onion, cilantro, sour cream and pork rind)	
TORTA DE CERDO	\$360 mx
(cerdo asado, limón, habanero, chiltomate y aguacate/baked pork, lime, habanero, chiltomate sauce and avocado)	
TORTA DE RES	\$390 mx
(brisket, leche de coco, curry panang, cebolla curtida, cilantro y lechuga/brisket, coconut milk, curry panang, pickled onion, cilantro and lettuce)	
TORTA DE CAMARÓN TEMPURA	\$410 mx
(camarón tempura, crema agria, tomate, lechuga, aguacate y cilantro/shrimp tempura, sour cream, tomatoe, lettuce, avocado and cilantro)	
TORTA DE PESCADO TEMPURA	\$390 mx
(pescado tempura, crema agria, tomate, lechuga, aguacate y cilantro/fish tempura, sour cream, tomatoe, lettuce, avocado and cilantro)	

ARRACHERA SAN JUAN/ FLANK STEAK

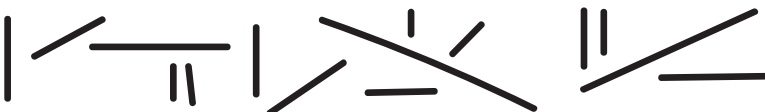
(Arrachera angus, acompañado de vegetales salteados y puré/Angus flank steak served with grill veggies and mashed potatoes)

TAQUERÍA/you know this one

PUERCO POC CHUC	\$340 mx
(cerdo asado, limón, habanero, chiltomate y aguacate/baked pork, lime, habanero, chiltomate sauce and avocado)	
RES CON COCO	\$390 mx
(brisket, leche de coco, curry panang, cebolla curtida, cilantro y lechuga/brisket, coconut milk, curry panang, pickled onion, cilantro and lettuce)	
TACOS TEMPURA	
(con repollo, rábano, jalapeño, crema agria y cilantro/with cabbage, radish, jalapeño, sour cream and cilantro)	
pescado/fish	\$360 mx
camarón/shrimp	\$390 mx

ACOMPAÑAMIENTOS/SIDES

ELOTES AL CAJÚN	\$130 mx
(elotes al cajún con mantequilla/corn gith Cajun seasoning and butter)	
PAPAS AL GRILL	\$180 mx
(papas al grill con crema agria/grilled potato with sour cream)	



* Los alimentos que se manejan en este establecimiento cumplen con los mejores estándares de calidad e higiene, sin embargo el consumo de alimentos crudos es responsabilidad de quien los consume.

*All the food and cooking procedures of this restaurant fulfills the essential requirements of quality and hygiene, yet consumption of raw food is responsability of the client.



KID'S MENU



\$210 mx Burger with ham, cheese & fries
Hamburguesa con jamón,
queso y papas fritas

\$190 mx Chicken Sandwich, grilled
chicken, ham, cheese, lettuce & fries
Sandwich de pollo, pollo a la plancha,
jamón, queso, lechuga y papas fritas

\$150 mx Mac & Cheese
Macarrones con queso

\$160 mx French fries
Papas fritas

Chicken nuggets with mayo, \$190 mx
ketchup & fries
Nuggets de pollo con mayonesa,
catsup y papas fritas

Cheese fingers, manchego sticks, \$180 mx
mayo, ketchup & fries
Dedos de queso manchego, mayonesa,
catsup y papas fritas

Ham & Cheese quesadillas, \$190 mx
with flour tortilla, lettuce & sour cream
Quesadillas de jamón y queso, con
tortilla de harina, lechuga y crema

COCTELERÍA CLÁSICA/ CLASSIC COCKTAILS

290 mx

margarita, margarita mezcal, mojito, mimosa, daiquiri, piña colada, caipiriña, caipiroska, bloody mary

HOUSE COCKTAILS

320mx

TILOBERRY

(Licor Xila, tequila, zarzamora, jugo de piña, miel de agave/*Xila liquor, tequila, blackberry, pineapple juice, honey syrup*)

ROMZ TONIC

(Gin, tónica, láminas de pepino, rodajas de toronja, rodajas de limón, cardamomo/*Gin, tonic, sliced cucumber, sliced grapefruit, sliced lime, cardamom*)

PINEAPPLE EXPRESS

(gin GM, jugo de piña, jengibre, romero, miel de agave/*GM gin, pineapple juice, ginger, rosemary, agave syrup*)

FLAMINGO

(mezcal, jugo de toronja, miel de agave/*Union mezcal, grapefruit juice, honey syrup*)

COCO FEE

(café cold brew, ron, licor Kalani, jugo de piña, jarabe de agave, licor de coco/*Cold brew, rum, Kalani liquor, pineapple juice, agave syrup, coconut liquor*)

CERVEZA/BEER

135 mx

REFRESCO/SODA

110 mx

JUGOS FRESCO/FRESH JUICE

130 mx

2 ingredientes/*2 ingredients* 140 mx

AGUA/WATER

Natural 473 ML. 135 mx

Mineral 473 ML. 145 mx

SMOOTHIES

290 mx

MAYAN DETOX

(naranja, piña y chaya/*orange, pineapple and chaya*)

MANGO CITRUS

(mango, piña, limón, naranja, jengibre y menta/*mango, pineapple, lime, orange, ginger and mint*)

PAPAYA DIAVOLA

(toronja, piña, fresa y papaya/*grapefruit, pineapple, strawberry and papaya*)

PIÑA TON

(naranja, zanahoria, piña y plátano/*orange, carrot, pineapple and banana*)

GINGER APPLE

(piña, manzana y jengibre/*pineapple, apple and ginger*)

VINO/WINE



BLANCO/WHITE

290 mx

1,500 mx

ROSADO/ROSÉ

290 mx

1,500 mx



TINTO/RED

290 mx

1,500 mx

ESPUMOSO/ SPARKLING

290 mx

1,500 mx

DESTILADOS/SPIRITS

MEZCAL

Ojo de Tigre-Espadín/
Tobala



250 mx



2,950 mx

Unión /Espadín

220 mx

2,950 mx

TEQUILA

Don Julio Reposado
Don Julio 70 cristalino

320 mx

3,900 mx

350 mx

4,100 mx

VODKA

Grey goose
Belvedere

340mx

4,000 mx

320mx

3,750 mx

GIN

Hendrick's



340 mx



3,900 mx

RON/RUM

Habana 7 años

280 mx

2,950 mx

WHISKY

Macallan 12 años

390mx

4,500 mx

Black Label

320mx

3,500 mx

Jack Daniel's

280mx

3,100 mx

*Todos nuestros precios son en pesos mxn e incluyen iva.

*All our prices are in pesos and includes taxes.