Nacional Beach Club & Bungalows

DINE BY THE SEA



Breakfast

8:00 AM - 11:00 AM

TO BEGIN

Fruit Plate — $140
seasonal fruit, yogurt, granola

Fruit Cup — $120
yogurt, granola

EGGS

Scrambled Eggs with Chaya — $130
Mayan spinach, cut that morning from our garden

Scrambled Eggs with Ham — $130

Huevos a la Mexicana — $150
scrambled with tomato, onion and bell pepper

Eggs with Bacon — $160
fried or scrambled

Omelette — $180
choose three: tomato, onion, bell pepper, chaya, mushroom, ham, bacon, cheese

Huevos Rancheros — $170
fried eggs over corn tortillas, crema, queso sopero

Chilaquiles
fresh corn chips, salsa, crema and queso sopero

Fried Eggs $150
Vegetables $150
Chicken $170
Smoked Pork $170

Salsa options: homemade red or green, or divorced (half red, half green)

FROM THE GRIDDLE

Toast — $60

Pancakes — $150

French Toast — $150

Crepe
Nutella and banana $150
Sautéed vegetables and manchego $170

BLT — $160
bacon, lettuce and tomato

COFFEE

Cup of Coffee — $50

French Press
Half (2 cups) $80
Full (4 cups) $160

Espresso — $40

TEA

Pot of Tea — $80
black or green

COLD

Fresh-Pressed Orange Juice — $80

Jugo Maya — $130
orange, pineapple, chaya

Milk — $40

Chocolate Milk — $70

Smoothie — $110

Prices in Mexican pesos. Gratuity not included.



Lunch & Dinner

11:00 AM - 10:00 PM

TO SHARE

Guacamole $160

Chile con Queso $140

French Fries $100

French Fries with Cheese $140

Chicken Fingers with Fries $180

Avocado Stuffed with Fresh Tuna $240

Shrimp Cocktail $240

Fresh Tuna Poke $300
raw sashimi tuna over rice or guacamole

CEVICHE AND AGUACHILE

Prepared fresh when ordered. Choose shrimp, octopus or fish. Mixed options only available for medium and large.

Salsa: homemade red or green, or divorced (half and half)

Ceviche
fresh-pressed lime juice, red onion, tomato, cilantro

Small $240
Medium $380
Large $530

Aguachile
in a blended sauce of fresh-pressed lime juice, serrano chile, cucumber, red onion and cilantro

Small $240
Medium $380
Large $530

MEXICAN PLATES

Nachos
chips, beans, cheese, guacamole, pico de gallo

Cheese $200
Chicken $260
Arrachera $300

Fajitas
bell peppers, onions, guacamole, pico de gallo, flour tortillas

Chicken $260
Arrachera $300
Shrimp $340
Combination $360

Tacos
crunchy or soft, corn tortillas, lettuce and tomato

Enchiladas
corn tortillas, crema, cheese, house green or red salsa

Quesadillas
flour tortillas, manchego

Cheese	$140	Smoked Pork	$220
Vegetables	$180	Shrimp	$240
Chicken	$190	Octopus	$240
Ground Sirloin	$190	Fish	$240
Arrachera	$220		

Served with two sides: guacamole, pico de gallo, beans or rice

SANDWICHES AND BURGERS

Served with hand-cut fries

Sautéed Vegetable Sandwich $180

Chicken Sandwich $200

Cheeseburger $220

Club Sandwich $240
chicken and smoked pork

Nacional Burger $240
bacon, onion jam and blue cheese

Catch of the Day Fish Burger $260
freshly caught this morning

SALADS

Add chicken +120 · shrimp +160 · octopus +160

House Salad $170
romaine, cherry tomato, cucumber, bell pepper, carrot, purple cabbage

Caesar $190
romaine, croutons, red onion, capers, cherry tomato, fresh parmesan

Greek $190
romaine, cherry tomato, cucumber, onion, bell pepper, feta

Blue Cheese $190
baby romaine, smoked pork, cherry tomato, red onion, cilantro

Dressing: blue cheese, cream, olive oil

NOODLES AND RICE

Add chicken +120 · arrachera +140 · shrimp +160

Pad Thai $180
egg noodles, wok vegetables, tamarind

Thai-Style Pineapple $180
fried rice and vegetables, served in the shell

PASTA

Garlic Butter or Cream $180

Vegetarian $220

Bolognese $300

Shrimp $430

Lobster $480

DESSERT

Dessert of the Day $130

Prices in Mexican pesos. Gratuity not included.

La Parrilla

TRADITIONAL MEXICAN GRILL

12:00 PM - 10:00 PM



HOW TO ORDER FROM THE GRILL

Step 1. Choose your cut or catch

Step 2. Choose a preparation

Step 3. Choose two sides

STEP 1. CHOOSE YOUR CUT OR CATCH

Chicken Breast	$340
Arrachera skirt steak	$380
Picanha top sirloin cap	$600
Ribeye	$600
Cowboy Bone-in Ribeye	$800
Fresh Fish Fillet	$380
Octopus	$400
Tiger Prawns	$420
Lobster subject to seasonal availability and market pricing	MP

STEP 2. CHOOSE A PREPARATION

Garlic Butter

A la Diabla
spicy red chile and tomato sauce

Adobo
red chile marinade with garlic and spices

STEP 3. CHOOSE TWO SIDES

Baked Potato
available plain or loaded with manchego cheese, bacon and sour cream

Mashed Potato

Sweet Potato Purée

Grilled Vegetables

House Salad

Caesar Salad

Greek Salad

Blue Cheese Salad

Wood-Fired Pizzas

5:00 PM - 10:00 PM

Margherita	$220
Vegetarian	$220
Hawaiian	$220
Four Cheese	$250
Pepperoni	$280
Salami	$280
Italian Sausage	$280
Serrano Ham	$280
Smoked Pork	$280
BBQ Chicken	$280
Arrachera skirt steak	$280
Shrimp	$340
Lobster	$480
Four Cheese and Lobster	$560
Half and Half choose any two, except shrimp and lobster	$300



Fresh Ingredients &
Baked to Order

Prices in Mexican pesos. Gratuity not included.

Beach Bar

COCKTAILS

All cocktails $200 Mexican pesos.
Shots are 1.5 oz. Mixers not included.

- Margarita
- Mojito
- Piña Colada
- Daiquiri
- Paloma
- Mezcalina
- Sangría
- Tequila Sunrise
- Mai Tai
- Bahama Mama
- Cuba Libre
- Rum Punch
- Ranch Water
- Moscow / Mexican Mule
- Screwdriver
- Black or White Russian
- Gin & Tonic
- Vodka Tonic
- Aperol Spritz
- Old Fashioned
- Carajillo
- Bloody Mary
- Mimosa
- Long Island Iced Tea

BEER

Corona, Victoria, XX, Modelo, Tecate	$80
Chelada	$90
Michelada	$100
Ojo Rojo	$140

HOUSE WINE

Red or white

Glass	$150
Bottle	$400

RUM

Bacardí	$120
Kraken	$130
Havana Club	$150
Flor de Caña	$150
Matusalem	$150

VODKA

Smirnoff	$150
Stolichnaya	$170
Absolut	$170
Ketel One	$220
Tito's	$240
Grey Goose	$300

GIN

Beefeater	$200
Bombay	$240
Tanqueray	$250

All cocktails $200 Mexican pesos.
Shots are 1.5 oz. Mixers not included.

Prices in Mexican pesos. Gratuity not included.



Tequila, Mezcal & More

Shots are 1.5 oz. Mixers not included.

1800

Blanco	$150
Reposado	$170
Añejo	$200
Cristalino	$250

DON JULIO

Blanco	$210
Reposado	$250
Añejo	$300
70	$300

PATRÓN

Silver	$240
Reposado	$260
Añejo	$280

HERRADURA

Plata / Blanco	$200
Reposado	$220
Añejo	$250
Ultra	$280

OTHER TEQUILA

José Cuervo Tradicional	$140
Cazadores Reposado	$160
Hornitos Reposado	$180
Maestro Dobel Diamante	$250

MEZCAL

Verde Amarás	$160
400 Conejos	$180
Amores	$200

Prices in Mexican pesos. Gratuity not included.

WHISKEY

Jim Beam	$140
Jameson	$160
Jack Daniel's	$180
JW Red	$180
Maker's Mark	$200
JW Black	$240

LIQUEURS

Kahlúa	$100
Baileys	$120
Chartreuse	$130
Aperol	$130
Campari	$180
Licor 43	$180
Grand Marnier	$200

NON-ALCOHOLIC

Sodas	$60
Water	$60
Sparkling Water	$60
Tonic Water	$60
Juices	$80
Lemonade	$80
Orangeade	$80
Suero electrolyte	$80
Clamato	$110
Virgin Piña Colada	$110
Smoothie	$110
Jugo Maya orange, pineapple, chaya	$130
Mixed Smoothie	$150

KOMBUCHA

Amar Kombucha brewed by hand here in Mahahual; good for digestion, immunity, energy and a clean start	$85

