

BREAKFAST

FROM 8:00 A.M. – 11:00 A.M.

Fruit plate (yogurt and granola)	\$140
Fruit cup with yogurt and granola	\$120
Scrambled eggs with chaya/Mayan spinach from our garden	\$130
Scrambled Eggs Mexican Style/ Tomato, Onion & bell pepper	\$150
Huevos rancheros: <i>fried eggs on corn tortillas smothered in red, green or divorced sauce, mexican cream and sopero cheese</i>	\$170
Choose the sauce: red, green or divorced	
Fried or scrambled eggs with bacon	\$160
Omelette	\$180
Choose three ingredients: tomato, onion, bell pepper, chaya, mushrooms, ham, bacon or cheese	
Chilaquiles: freshly made corn chips covered in salsa, cream and cheese	
- Choose the protein: Fried eggs (\$150), natural (\$120), chicken (\$170), vegetables (\$150), pork belly (\$170) - Choose the sauce: red, green or divorced	
Toasts	\$60
Pancakes	\$150
French Toast	\$150
Crepe with Nutella and banana	\$150
Crepe with Sautéed Vegetables and manchego cheese	\$170
BLT Sandwich - Bacon, Lettuce and Tomato	\$160

DRINKS

Fresh pressed Orange	\$80
Mayan juice	\$130
Orange, pineapple, chaya	
Milk cup	\$40
Chocolate with milk	\$70
Smoothie	\$110

COFFE

Coffee cup	\$50
½ French press	\$80
(2 cups)	
1 French press	\$160
(4 cups)	
Espresso	\$40

TEA JUG

Black or Green	\$80
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LUNCH

FROM 11:00 A.M. – 6:00 P.M.

ENTRADAS

- Chile with cheese \$140
- Guacamole \$160
- Avocado stuffed with fres tuna \$240
- French fries and french fries with cheese \$100 / \$140
- Shrimp cocktail \$240
- Fresh tuna poke served with rice or guacamole \$300
- Chicken fingers with french fries \$180

CEVICHE or AGUACHILE

- Shrimp / Octopus / Fish or mixed
 - Choose the size: Small (\$240), Medium (\$380), Large (\$530)

MEXICAN DISHES

- Nachos → fresh chips, beans, cheese, guacamole and pico de gallo
 - Choose the protein: Chicken (\$260), Steak (\$300), Naturals (\$200)
- Fajitas → served with bell peppers and onion, guacamole, pico de gallo and flour tortillas
 - Choose the protein: Chicken (\$260), Skirt steak (\$300), Mixed (\$360), Shrimp (\$340)

MEXICAN DISHES II (*price according to protein*)

- Enchiladas → corn tortilla, with cream, cheese and homemade green or red sauce
- Quesadillas → flour tortillas with manchego cheese
- Crunchy or soft tacos → corn tortilla topped with lettuce and tomato

Choose the protein:

- Chicken (\$190), Steak (\$220), Smoked Pork (\$220), Vegetables (\$180), Cheese (\$140)
Ground Sirloin (\$190), Shrimp (\$240), Octopus (\$240), Fish (\$240)

Choose two sides:

- Guacamole, pico de gallo, beans or rice

SANDWICHES & HAMBURGERS

Served with freshly made french fries

- Club Sándwich → with chicken and smoked pork \$240
- Chicken sandwich \$200
- Sauteed Veggie sandwich \$180
- Cheeseburger \$220
- Nacional burger → with bacon, onion, jam and blue cheese \$240
- Catch of the day fish burger \$260

SALADS & MORE

- Caesar salad → romaine lettuce, croutons, red onions, capers, cherry tomatoes and fresh parmesan \$190
- Home salad → romaine lettuce, cherry tomatoes, cucumber, bell pepper, carrot and purple cabbage \$170
- Blue cheese salad → iceberg lettuce, pork belly, cherry tomatoes, coriander and purple onion \$190
- Greek salad → romaine lettuce, cherry tomatoes, cucumber, onion, bell pepper and feta cheese \$190
- Thai-style pineapple → stuffed with fried rice and vegetables \$190
- Pad Thai → egg noodles with fried vegetables in tamarind sauce \$180

Add protein to your dish:

- Chicken (+\$120) , shrimp (+\$160) , octopus (+\$160)

PASTA

- Pasta with garlic butter or cream \$180
- Pasta with lobster or shrimp with carrot, onion and celery \$430
- Bolognese pasta \$300
- Vegetarian pasta \$216

DESSERTS

- Ask for the dessert of the day \$140

PIZZAS

FROM 5:00 P.M. – 10:30 P.M.

Enjoy an authentic artisan pizza, made with fresh handmade dough and homemade tomato sauce.

Each ingredient is carefully selected and always fresh, to guarantee an authentic and natural flavor. Cooked in a Wood-fired oven, our pizza acquires a delicate smoky touch and crunchy texture that makes it unrivalled.

¡Let yourself be surprised by the unique flavor of our pizza made with dedication and passion!

OUR FLAVORS

- 4 Cheeses \$250
- Vegetarian \$220
- Peperonni \$280
- Hawaiian \$220
- Shrimp \$340
- Lobster \$480
- Italian Sausage \$280
- Serrano Ham \$280
- Smoked pork \$280
- Margarita \$220
- Salami \$280
- BBQ Chicken \$280
- Skirt Steak \$280
- 4 cheeses and Lobster \$560

Mixed Pizza → half & half **\$300**

- Except shrimp and lobster pizzas

THE GRILL

FROM 1:00 P.M. – 10:30 P.M.

Please yourself in the bold flavors of our grill: juicy cuts of premium meat cooked to perfection, and fresh seafood kissed with smoky goodness that makes them simply irresistible.

A flame-fired experience that brings together the best of land and sea!

1. Choose the cut or seafood that you want

CORTES

- | | |
|------------------|-------|
| • Ribe ye | \$600 |
| • Cowboy | \$800 |
| • Picaña | \$600 |
| • Skirt Steak | \$380 |
| • Chicken breast | \$340 |

MARISCOS

- | | |
|--------------------|---------|
| • Fresh fish filet | \$380 |
| • Large shrimp | \$420 |
| • Octopus | \$400 |
| • Lobster | \$3.5/g |

2. Choose the preparation

- Garlic butter
- Debiled
- Adobo

3. Elija dos guarniciones

- | | |
|----------------------|---------------------|
| ◦ Mashed potatoes | ◦ House salad |
| ◦ Vegetables | ◦ Blue cheese wedge |
| ◦ Sweet potato puree | ◦ Cesar salad |
| ◦ Baked potato | |

BEACH BAR

DOES NOT INCLUDE MIXERS (SHOT 1.5 OZ)

SPECIAL COCKTAILS

• Margarita	\$200
• Daiquiri	\$200
• Piña colada	\$200
• Cuba libre	\$200
• Long island ice tea	\$250
• Paloma	\$200
• Bloody mary	\$200
• Mimosa	\$200
• Moscow/ Mexican mule	\$200
• Aperol spritz	\$200
• Carajillo	\$200
• Old fashion	\$200
• Mezcalina	\$200
• Sangria	\$200
• Gin tonic	\$200
• Vodka tonic	\$200
• Desarmador	\$200
• Ruso o blanco negro	\$200
• Maytai	\$200
• Ron ponch	\$200
• Agua de rancho	\$200
• Bloody Cesaer	\$200
• Bahama mama	\$200
• Mojito	\$200
• Tequila sunrise	\$200

BEER

GRUPO MODELO
GRUPO HEINEKEN

• Corona, XX, Modelo, Tecate	\$80
• Chelada	\$90
• Michelada	\$100
• Ojo rojo	\$140

HOUSE WINE

• Red or White	
◦ Bottle	\$400
◦ Glass	\$150

RUM

• Bacardi	\$120
• Kraken	\$130
• Havana club	\$150
• Flor de caña	\$150
• Matusalen	\$150

VODKA

• Smirnoff	\$150
• Stolichnaya	\$170
• Absolut	\$170
• Tito's	\$240
• Ketel one	\$220
• Grey goose	\$300

TEQUILAS

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 \$180
- Blanco \$200
- Reposado \$220
- Añejo \$250
- Ultra \$280

House Tequila

- Maestro dobel diamante \$250
- Cazadores reposado \$160
- Hornitos reposado \$180
- Jose Cuervo tradicional \$140

WHISKEY

- Jim beam \$140
- Jameson \$160
- Jack Daniels \$180
- JW Red \$180
- JW Black \$240
- Makers Mark \$200

MEZCAL

- Amores \$200
- 400 Conejos \$180
- Verde amarás \$

LIQUORS

- Baileys \$120
- Chartreuse \$130
- Campari \$180
- Aperol \$130
- Licor 43 \$180
- Kahlua \$100
- Grand marnier \$200

GIN

- Tanqueray \$250
- Bombay \$240
- Beefeater \$200

NON ALCOHOLIC

- Sodas \$60
- Juices \$80
- Mayan juice \$130
- Smoothie \$110
- Mixed smoothie \$150
- Water \$60
- Sparkling water \$60
- Tonic water \$60
- Virgin piña colada \$110
- Clamato \$110
- Lemonade \$80
- Orange water \$80
- Suero \$80

KOMBUCHA

Amar Kombucha \$85

*Authentic artisanal kombucha,
made in Mahahual:*

- Improves digestive health
- Strengthens the immune system
- Provides energy and vitality
- Aids detoxification