



APPETIZERS

ONION RINGS

Served in 3 sauces: chipotle BBQ, aioli, and cilantro pesto.

HUMMUS

Chickpea hummus with chipotle, baked pita with cumin, sea salt and served with tomato, parsley, mint and cucumber relish.

NACHOS ARRACHERA 130 GRS.

Tortilla chips with cheddar cheese, grilled skirt steak, sour cream, black beans and chili.

WITH GRILLED CHICKEN

FISH CEVICHE

Grouper marinated in lemon and lime juice, cherry tomatoes, habanero chili, cilantro and onion, served with baked tortilla chips.

FISH AND CHIPS

Fish strips in batter served with tartar habanero sauce.

CHICKEN THIGHS

Buffalo chicken thighs with blue cheese sauce and celery sticks.

SRIRACHA WINGS 12 OZ

Grilled, marinated with ginger, garlic, soy and cilantro, served with a salad of celery and cilantro.

DIP

Pita bread with artichoke dip, sun dried tomato, spinach and brie cheese.

SHRIMP GLASS

Jumbo shrimps served with a cocktail sauce with a hint of horseradish, orange and lemon segments and baked tortilla chips.

DESSERTS

CHEESECAKE

Cold assorted berries compote with rosemary and raspberry sorbet.

CHOCOLATE BROWNIE

Served with vanilla sauce, bittersweet chocolate ice cream and fudge cookie.

BANANA CAKE

Caramelized banana, honey crisp and dulce de leche ice cream.

VERRY BERRY

Ginger-agave honey marinated fresh berries (strawberry, raspberry, blackberry & blueberry) served with Raspberry sorbet.

PINEAPPLE CARPACCIO

Carpaccio of pineapple with lime, coconut rum, pineapple and coconut sorbet.

ICE CREAM CREATIONS

CHOCOLATE SUNDAE

Belgian chocolate ice cream, fudge chocolate cookie and caramel sauce.

BERRIES SUNDAE

Raspberry sorbet, red fruit compote with rosemary and creamy lemon mascarpone.

TROPICAL SUNDAE

Mango sorbet, passion fruit sauce, marinated seasonal fruits with coconut milk.

VANILLA SUNDAE

Vanilla ice cream, pieces of vanilla pudding and almond crumble.



SIDE DISHES

MC & CHEESE

Macaroni with cheddar cheese "au gratin"

GRILLED BROCCOLI, PUMPKIN AND ZUCCHINI

With garlic and lemon thyme.

ROASTED POTATOES WITH ONIONS ROSEMARY AND GARLIC

SWEET POTATO FRIES WITH CRACKED PEPPERCORNS

FRENCH FRIES

SEASONED POTATO WEDGES

SAUTEED VEGETABLES IN BALSAMIC

Mushrooms, asparagus, onion and peppers.

TRUFFLE PARMESAN FRIES

SHAKES

VANILLA, CHOCOLATE OR STRAWBERRY

CARAMEL MILK & ROASTED MARSHMALLOW

PEANUT BUTTER & CHOCOLATE REESE'S

SALADS

CHINESE SALAD

Mixed lettuce, chinese cabbage and peas, roasted peanuts, carrots, cilantro, basil, wasabi-sesame, and honey dressing. Served with grilled shrimp marinated in 5 different spices and crispy wontons.

CHOPP

Romaine lettuce, radicchio frisee, radish, feta cheese, red onion, cucumber, cherry tomato, spring onions, hearts of pam, kalamata olives with ranch dressing and croutons.

THE MEXICAN FLOWER

Salad of frisee, spinach and cilantro, hibiscus-chipotle-citrus vinaigrette, crispy hibiscus flowers, oaxaca chesse breaded with corn and tomatoes.

CAESAR SALAD

Anchovy and parmesan cheese dressing. Chipotle-parsley croutons on peasant bread.

WITH CHICKEN

BEACH CRUDITES

Pineapple, jicama, root, carrots, watermelon, cucumber with maracuya, oranje, local lime and toasted chili salt.



BURGERS

CHEESEBURGER 190 GRS.

Angus beef homemade burger served with gouda cheese on a brioche bun accompanied with lettuce, tomato and onion.

EURODOG 190 GRS.

Artisanal italian pork sausage in baguette bread, sauerkraut with apples, chimichurri herb sauce, grain mustard and marinated tomatoes.

SPECIAL 190 GRS.

Angus beef home made burger with saute mushrooms, swiss cheese, and bacon on brioche bun, accompanied with lettuce, tomato and onion.

PEPPERCORN 190 GRS.

Angus beef, brie cheese, brandy and 4 peppercorn sauce, sauce onions, marinated cherry tomatoes on olive oil served on baguette.

KOBE 190 GRS.

American kobe beef with gorgonzola cheese, spinach and sauce oyster mushroom in brioche bun with lettuce, tomato and onion.

KOBE ROYALE 190 GRS.

American kobe beef burger with foie gras, truffle mushrooms puree, confit onions and peppers, madeira sauce on rustic bread.

MEDITERRANEAN 190 GRS.

New Zealand lamb with feta cheese, cucumber, grilled eggplant, roasted peppers with balsamic and kalamata olive tapenade with mint, tomato and parsley sauce on peasant bread.

BURGERS

ASIAN 190 GRS.

Salmon filet, vietnamese jicama salad, pickled peppers, wasabi mayonnaise in a thai curry bun.

VEGGIE

Assorted grain and soy burger, grilled portobello, roasted peppers, eggplant, onion rings, tomato and lettuce with cilantro pesto, it is served without bread and is gluten free.

CHICKEN TURKEY 190 GRS.

Turkey and chicken burger topped with smoked chipotle BBQ sauce arugula, grilled onions and goat cheese sweet corn kernels on corn bread.

AL PASTOR 150 GRS.

Marinated shrimps in guajillo chile and spice sauce wrapped in bacon, pineapple, cilantro and green sauce, marinated onion with lime and oregano and chipotle dressings served in a cilantro bun.

TRÍO 220 GRS.

Assorted 3 slider tasting.

KOBE ROYALE

AL PASTOR (shrimp)

TURKEY - CHICKEN

LA MAYA 190 GRS.

Mahi-Mahi marinated with regional spices. Black bean puree, tomato, pickled onion, avocado, jicama salad and a hint of habanero chile.

PULL DUCK BURGER 180 G

Duck confit with bbq sauce, cilantro and jicama slaw, chipotle aioli, avocado, corn bread.

CALAMARI ROLL 160 G

Crispy Cajun calamari, arúgula, basil, shaved fennel, olives and lemon mayonnaise.