



SMALL - BITES

- BREADED CHICKEN WINGS** \$220
Blue Cheese Dressing, Fries
Buffalo
BBQ Sauce
Mango Chutney
- ✓ **CHIPS** \$170
Guacamole and Mexican Sauce
- CHICKEN FINGERS** \$220
Honey Mustard Sauce
- NACHOS**
Guacamole and Mexican Sauce
- ✓ **Cheese & Beans** \$200
Chicken \$230
Beef \$250
"Supreme" All of the Above \$280
- BAKED POTATO** \$220
Stuffed with Flank Meat, Bacon, Cheese, Chives

SANDWICHES

SERVED WITH LETTUCE, ONIONS, FRIES

- CLUB SANDWICH** \$220
Lettuce, Tomato, Chicken, Bacon Cheddar Cheese
- RUBEN'S SANDWICH** \$220
Corned Beef, Chucrut, Mozzarella Cheese, Thousand Island Dressing, Pickles
- HABANA SANDWICH** \$220
Baguette Bread, Roasted Pork, Ham, Mozzarella Cheese, Gherkins, Mustard, Fried Banana
- ✓ **FALAFEL PITA** \$180
Pita Bread, Falafel, Avocado, Lettuce, Tomato, Tahini Sauce, Sesame Seeds
- ✓ **VEGETARIAN PITA** \$180
Pita Bread, Mushrooms, Onions, Peppers, Avocado, Garlic, Lettuce, Tahini Sauce, Sesame Seeds

- KING OF KINGS SANDWICH** \$250
Baguette Bread, Skirt Steak, Mayonnaise Remoulade, Roasted Peppers, Gratinated Mozzarella Cheese

SALADS

- ✓ **DE NIRO SALAD NATURAL** \$200
- ✓ **SHRIMP CHICKEN** \$260
\$240
Mixed Lettuce, Peppers, Carrots, Mango, Avocado, Tomato, Cucumber, Radish, Homemade Dressing
- ✓ **XE"EC SALAD** \$200
Cucumber, Jicama, Mango, Orange, Carrots, Lime Juice, Tajin
- ✓ **FRUIT PLATE** \$170
Assorted Seasonal Fruits, Yogurt, Banana Bread, Cream Cheese
- ✓ **SEARED TUNA TATAKI** \$260
Ahi Lightly Seared, Mixed Lettuce, Avocado, Tomato, Tataki Sauce
- CAESAR SALAD**
Romaine Lettuce, Homemade Dressing, Parmesan Cheese
- ✓ **Traditional** \$180
Chicken \$220
Shrimp \$250

CEVICHESES

COMBINED WITH CHIPS

- ✓ **AGUACHILE** \$250
Marinated Shrimps in Lime Juice, Cucumber, Jalapeño Chili, Red Onions, Avocado
- ✓ **MAYAN CEVICHE** \$270
Cooked Shrimp, Tomato, Red Onion, Coriander, Guajillo Chili Oil, Sesame Seeds, Avocado

QUESADILLAS

GUACAMOLE AND PICO DE GALLO

- Chicken \$175
- Beef \$210
- Shrimp \$235

TACOS BAJA

- ✓ **Corn Tortilla, Coleslaw, Fish Tempura, Coriander Mayonnaise, Green Sauce and Lime, Pico de Gallo** \$240

PIZZAS

- PORTOBELLO PIZZA** \$240
Tomato Sauce, Mozzarella Cheese, Portobello Mushrooms, Bacon, Goat Cheese
- BIANCA PIZZA** \$250
Chicken, Garlic Sauce, Parmesan Cheese, Basil Dressing
- ✓ **MARGHERITA PIZZA** \$220
Fresh Mozzarella Cheese, Tomato, Basil
- PEPPERONI PIZZA** \$240
Mozzarella Cheese, Tomato Sauce
- ✓ **TEXAS PIZZA** \$250
Flank Steak, Tomato Sauce, Beans, Mozzarella Cheese, Jalapeño Chili, Red Onion, Chorizo
- MAUI PIZZA** \$250
Tomato Sauce, Mozzarella Cheese, Ham, Pineapple, BBQ Sauce
- ✓ **VEGETARIAN PIZZA** \$240
Mozzarella Cheese, Bell Peppers, Zucchini, Tomato Sauce
- DOUBLE CHEESE PIZZA** \$210
Cheddar, Mozzarella Cheese

BURGUERS

COMBINED WITH FRENCH FRIES & PICKLES

- BITE BURGER 6oz.** \$260
Angus Beef, American Cheese, Lettuce, Roasted Pineapple, Onion Rings, BBQ Dressing
- ✓ **VEGGIE BURGER** \$200
Mixed Vegetables, Tomato, Onions, Lettuce, Alfalfa Sprouts, Sweet Potato Chips
- ✓ **POSEIDON BURGER 6 oz.** \$290
Angus Beef, Gratinated Cheddar Cheese, Cream Chipotle, Shrimps, Fried Onions, Tomato, Lettuce
- CRISPY BURGER** \$270
Deep Fried Chicken Breast, Chips, Mozzarella Cheese, Lettuce, Tomato, Onions, Avocado, Tartar Dressing
- ALL AMERICAN 6oz.** \$280
Angus Beef, Bacon, Cheddar Cheese
- HOT DOG** \$200
Jumbo Sausage, Pico de Gallo, Fried Onions, Jalapeño Chili



FISH



SEA FOOD



VEGAN



VEGETARIAN



GLUTEN FREE



HOT SPICY

Prices are in mexican pesos and tax included.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



BITE COCKTAILS

\$160

RED SNAKE

Cacao, Cinnamon Whisky, Orange and Pineapple Juice

PASSION TOWER

Brandy Torres 5, Passion Fruit, Pineapple Juice, Guava Puree

PASSION CARIBBEAN

Absolut Citron, Passion Fruit, Chipotle Syrup, Pineapple Juice

SPICY FIZZ

Tequila 1800 Reposado, Lime Juice, Ginger Puree, Grapefruit Soda

LAVENDER TIE

Vodka, Hibiscus, Orange Liqueur, Lavender Syrup

DENNIS AND HIS FUNNY HAT

Vodka, Peach Liqueur, Orange Juice, Vermouth Rosso, Sugar

KENTUCKY LEMONADE

Jack Daniel's, Red Fruits, Rosemary and Ginger Ale

TIKI SOUL

Malibu Coconut Rum, Dark Rum, Mango Puree, Orange and Pineapple Juice

RED LIPS

Absolut Raspberry, Grand Marnier, Cranberry Juice, Watermelon

WHITE SAND

Malibu Coconut Rum, Lime Juice, Coconut Cream

MOCKTAILS

\$95

CHAMOMILE STAR

Fresh Pineapple, Pineapple Juice, Chamomile Tea

GINGER SKY

Mint and Lemon Teas, Apple Juice, Ginger Ale

LYCHEE BUBBLEGUM

Lychee Puree, Sour Mix, Pineapple Juice, Lime Soda

PERRY PUNCH

Strawberry and Passion Fruit Puree, Sour Mix, Lime Soda

MINT CUCUMBER LEMONADE

Cucumber, Mint, Sugar, Sparkling Water

SODA \$40

Coke, Sprite, Diet Coke, Iced Tea

WATER \$35

JUICE \$40

Orange, Cranberry, Apple

BEERS

\$75 Corona Draft, Negra Modelo
\$75 Corona, Corona Light, Modelo, Pacifico
\$85 Budweiser, Bud light

PREMIUM CRAFT BEER

\$120

Bocanegra, Colimita, Ticus, Piedra Lisa, Paramo, Cayaco

*Extra charge premium craft beers.
All our cocktails, sodas, draft beer (12oz), craft beer (355ml).
Prices are in mexican pesos and tax included.*