

Buenos Dias!
DESAYUNOS ↔ BREAKFAST

CHILAQUILES VERDES/ROJOS
GREEN/RED CHILAQUILES
HUEVOS AL GUSTO
EGGS AS YOU LIKE
HOT CAKES
FRUTA DE TEMPORADA
SEASON FRUIT
.....\$250

Entraditas
PARA EMPEZAR ↔ TO START

CEVICHE MIXTO
MIXED CEVICHE.....\$350
GUACAMOLE.....\$200
CHIPS CON QUESO Y ARRACHERA
CHIPS AND FLANK STEAK WITH CHEESE.....\$300
AGUACHILE VERDE/ROJO
GREEN/RED AGUACHILE.....\$350
PAPAS A LA FRANCESA
FRENCH FRIES.....\$150

Los
TACOS

DE PESCADO CAPEADO
FLAKED FISH.....\$220
DE CAMARÓN CAPEADO
FLAKED SHRIMP.....\$220
DE PULPO AL AJILLO
OCTOPUS WITH GARLIC & CHILLI.....\$220
CAMPECHANOS
BEEF & PORK.....\$280



CHILE
TULUM
BEACH CLUB

Las
TOSTADAS

MIXTAS (CAMARÓN, PESCADO Y PULPO EN SALSAS DE CILANTRO, CHIPOTLE MAYONESA Y MANGO HABANERO)
MIXED (SHRIMP, FISH AND OCTOPUS WITH CILANTRO, MAYONNAISE CHIPOTLE AND MANGO HABANERO SALSA)
.....\$300

COCTELES

MIXTO (CAMARÓN Y/O PULPO)
MIXED (SHRIMP AND/OR OCTOPUS)
.....\$250

Las
EMPANADAS

DE CAMARÓN CON QUESO BOLA
EDAM CHEESE & SHRIMP).....\$200
DE PESCADO
FISH.....\$200

A LA PLANCHA ↔ GRILLED

PECHUGA DE POLLO
GRILLED CHICKEN BREAST.....\$250
ARRACHERA A LA PLANCHA
GRILLED FLANK STEAK.....\$300
PESCADO A LA PLANCHA
GRILLED FISH.....\$250
SALMÓN A LA PLANCHA
GRILLED SALMON.....\$400
PESCADO FRITO
FRIED FISH.....1 GR=\$1

Delicias
DEL CHEF ↔ CHEF SELECTION

CAMARONES AL COCO

Camarones empanizados con coco servidos con arroz y ensalada.....\$320

COCONUT SHRIMP

Shrimp coated with fried coconut flakes garnished with rice and salad.....\$320

ARROZ A LA MARINERA

Arroz salteado con pimientos, pescado, camarón, pulpo y jaiba.....\$300

SEAFOOD RICE

Sauteed raice with peppers, fish, shrimp, octopus and crab.\$300

ENROLLADAS DE POLLO CON MOLE

Pollo relleno de chile xcatic y queso oaxaca, bañado en mole, servido con arroz y verduras a la parrilla.\$320

CHICKEN ROLLED WITH MOLE

Chicken stuffed with Xcatic chile and oaxaca cheese, coated in mole, garnished with rice and grilled vegetables.\$320

TORTUGUESA

Carne molida rellena de queso oaxaca servida con papas a la francesa.\$250

MEXICAN BURGER

Ground meat stuffed with oaxaca cheese, garnished with french fries.....\$250

PIÑA GRATINADA

Piña rellena de mariscos, gratinada con queso manchego, flameada con brandi y un toque de mantequilla.\$550

GRATIN PINEAPPLE

Pineapple stuffed with seafood, gratin with manchego cheese, flamed with brandy and a touch of butter.\$550

VOLCÁN DE LANGOSTA

Langosta, salmón, chicharrón de pescado y camarón, servido con puré de papa y verduras a la parrilla.\$900

LOBSTER VOLCANO

Lobster, salmon, fried fish and shrimp garnished with mashed potatoes and grilled vegetables.\$900



PASTAS

SPAGHETTI

FETTUCCHINE.....\$200

(SALSAS: ARRABIATA, PESTO, BOLOGNESA, ALFREDO Y POMODORO)

VEGETARIANO ↔ VEGETERIAN

ENSALADA VERDE

GREEN SALAD.....\$200

PASTEL VEGANO

VEGAN CAKE.....\$250

POSTRES ↔ DESSERT

FLAN

PUDDING.....\$100

BROWNIE VEGANO.....\$150