

# MIENU

## STARTERS

### GUACAMOLE \$175

Avocado purée with lime juice, cilantro, and habanero pepper

### MIXED SALAD \$240

Mixed greens, carrot, cucumber, cherry tomatoes, cranberries, peanuts, pumpkin seeds, almonds, and balsamic vinaigrette

- ADD SHRIMP
- ADD FISH

### CEVICHE \$280

White fish cured in citrus, with Xnipek sauce (habanero & lime) and roasted garlic flakes

### PEEL & EAT SHRIMP \$395

Shrimp marinated in smoked salsa borracha, served over mashed potatoes

### CAULIFLOWER WINGS \$290

Tossed in tahini mole, served with hummus and fresh vegetable crudités

## EXTRAS

### FRENCH FRIES \$175

### AVOCADO ORDER \$50

### PITA BREAD \$40

## MAIN COURSES

### PEPUSO \$420

Slow-cooked shredded beef marinated in red wine and spices, served over mashed potatoes

### CATCH OF THE DAY \$420

Curbina fish skewers marinated in smoked salsa borracha, served on mashed potatoes with salad and roasted vegetables

### CHICKEN SKEWERS \$380

Cajun-style chicken skewers, served with mashed potatoes and roasted vegetables

### WRAPS \$210

**Pepuso** (Pita bread with hummus, shredded beef, mixed salad, and tahini dressing)

**Catch of the day** (Pita bread with hummus, catch of the day, mixed salad, and tahini dressing)

### CHEESE BURGER \$339

Classic beef burger served with French fries

### LEBANESE FALAFEL BALLS \$290

Crispy chickpea croquettes served over hummus with cucumber, red onion, and tomato salad

## BERRS & MIXERS

### REGULAR BEER

Corona	\$75,00
Victoria	\$75,00
Ultra	\$75,00
Modelo especial	\$80,00
Negra modelo	\$80,00

### LARGE BEERS (CAGUAMAS)

Victoria	\$170,00
Corona	\$170,00
Modelo especial	\$170,00

Prepared clamato	\$80,00
Red eye	\$40,00
Michelada	\$30,00
Chelada	\$25,00

## COLD DRINKS

Fresh Fruit Water	\$80,00
Bottled water	\$100,00
Sparkling water	\$100,00
Soft drinks	\$90,00
Iced coffee	\$100,00
Cocoffeee	\$100,00
Smothies (natural fruit)	\$120,00
Piña colada (non-alcohol)	\$120,00
Strawberry drink (non-alcohol)	\$120,00

## CLASSIC COCKTAILS

Margarita	\$200,00
Mezcalita	\$200,00
Piña colada	\$200,00
Cahipirina	\$200,00
Mojito	\$200,00
Daiquiri	\$200,00
Sex on the beach	\$200,00
Aperol Spritz	\$200,00
Tom Collins	\$200,00
Negroni	\$200,00
Gin & Tonic	\$200,00
Old fashioned	\$200,00
Whiskey Sour	\$200,00
Cocoloco	\$250,00

## HAPPY HOUR !!

**Classic cocktails de 1 - 3 pm**

**DAYLI**

## WINES

### WHITE WINE

	GLASS.	BOTTLE
Sauvignon Blanc	\$220	\$850
Pinot Grigio	\$220	\$850

### RED WINE

Malbec	\$220	\$850
Rioja	\$220	\$850

### ROSE

De la casa	\$220	\$850
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## MEZCAL

Mezcal de la casa	\$150
Creyente	\$200
400 conejos	\$200
Ojo de tigre	\$200

## TEQUILA

Don Julio Blanco	\$200
Don Julio Reposado	\$250
Don Julio 70	\$300
Herradura blanco	\$200
Herradura reposado	\$250
Herradura Ultra	\$300
1800 Reposado	\$200
1800 Blanco	\$250
1800 Cristalino	\$300
Jose Cuervo Cristalino	\$250

## WHISKY

Etiqueta negra	\$250
Macallan 12	\$300

## GIN

Tanqueray	\$200
Bombay	\$200
Hendrick's	\$250

## VODKA

Aboslut	\$200
Grey Goose	\$250

## RON

Malibu	\$200
Matusalen	\$200