

{ BREAKFAST }

Brioche French Toast | \$290 MXN | Thick-cut brioche bread, served with ice cream and seasonal fresh fruit.

Stuffed French Toast | \$340 MXN | Brioche stuffed with cream cheese and fruit preserves, crowned with a toasted walnut and pistachio crumble.

Oat & Blueberry Pancakes | \$220 MXN | A wholesome oat and blueberry batter, topped with house-made fruit preserves and fresh fruit. (3 pieces).

Freshly Made Oatmeal | \$240 MXN | Made to order with water or your choice of milk, topped with mixed berries and dark chocolate. (Optional: Add peanut butter).

Seasonal Fruit Bowl | \$240 MXN | A selection of fresh seasonal fruit, accompanied by yogurt and crunchy granola.

Classic Chilaquiles | \$310 MXN | Crispy tortilla chips tossed in your choice of green or red salsa, garnished with avocado, refried beans, queso fresco, and crema. (Includes your choice of eggs, chicken, or flank steak).

Stuffed Chilaquiles | \$320 MXN | Filled tortilla chips bathed in a fire-roasted salsa (salsa tatemada). Choose your filling: traditional Yucatecan slow-roasted pork (cochinita pibil) or squash blossoms.

Huevos Rancheros | \$320 MXN | Eggs cooked to your liking, served over a lightly fried corn tortilla with ham, and smothered in a traditional savory ranchera sauce.

Eggs to Order | \$320 MXN | Your choice of scrambled, sunny-side up, or as an omelet, prepared with ham or bacon. Served with a side of bread and a mini seasonal fruit bowl.

Eggs Benedict | \$350 MXN | Perfectly poached eggs served atop a New York-style English muffin, generously draped in classic Hollandaise sauce. Accompanied by sautéed potatoes with caramelized onions and an organic mixed greens salad.

- **Breakfast Add-Ons & Extras** | Eggs (2 pcs): \$70 MXN | Chicken: \$70 MXN | Bacon: \$70 MXN | Ham: \$70 MXN | Vegetables: \$70 MXN | Flank Steak (Arrachera): \$90 MXN | Salmon: \$110 MXN | Serrano Ham: \$110 MXN

BEBIDAS SUAVES (Non-Alcoholic Beverages)

- **Fresh Juices** | **Orange** \$130 MXN | **Grapefruit** \$130 MXN | **Passion Fruit** \$150 MXN | **Pinapple** \$160 | **Green Juice** \$160 | **Strawberry** \$190 MXN | **Smoothies** \$230 mx
- **Soft Drinks** | **Coca Cola, Sprite, Fanta, Coca Zero** \$110 MXN | **Topo Chico** \$250 MXN | **Still Water** \$80 MXN
- **Soft Drinks** | **Orangeade / Limonade** \$100 MXN | **Agua Fresca of the Day** \$90 MXN | **Rusa: \$90 MXN** (A refreshing blend of sparkling water or grapefruit soda, fresh lime, and a salted rim) | **Shirley Temple** \$100 MXN | **Smoothies** \$210 MXN | **Chocolate Milk** | \$150 MXN
- **Oleada Soda: Grapefruit** \$90 MXN | **Ginger** \$180 MXN

COFFEE & TEA

Espresso \$90 MXN | **Double Espresso** \$110 MXN | **Americano** \$90 MXN
Latte \$110 MXN | **Capuchino** \$110 MXN | **Afogato** \$210 MXN
Espresso Tonic \$190 MXN

Tea \$70 MXN | **Chai Tea** \$120 MXN | **Matcha** \$130 MXN

{ DESAYUNOS }

Pan Francés | \$290 MX | Pan brioche, helado y fruta de temporada.

Pan Francés relleno | \$340 MX | Relleno de queso crema y mermelada coronado de crumble de nuez y pistache.

Avena del Día | \$240 MX | Cocida al momento en agua o leche de tu elección, topping de frutos rojos y chocolate amargo. Opción a crema de cacahuete.

Special Toast | \$320 MX | Pan tostado con requesón, lechugas marinadas y tomate Cherry. (Acompáñalos con un extra de huevo, jamón o tocino).

Bowl Frutas | \$240 MX | Frutas de temporada, acompañado de yogurt y granola.

Chilaquiles | \$310 MX | Verdes o rojos, acompañados de aguacate, frijolitos fritos, queso fresco y crema. (Incluyen huevos o pollo o arrachera, a elegir).

Chilaquiles Rellenos | \$320 MX | Rellenos de cochinita pibil típica yucateca o de flor de calabaza en salsa tatemada.

Huevos Rancheros | \$320 MX | Montados en una tortilla con jamón, huevo al término de tu elección bañados en salsa ranchera.

Huevos al Gusto | \$320 MX | A elegir revueltos, estrellados u omelette con jamón o tocino. Acompañados de pan y mini bowl de frutas de temporada.

Huevos Benedictos | \$350 MX | Huevos perfectamente pochados montados en pan english muffin estilo New York bañados en Salsa Holandesa con papa salteada y cebolla caramelizada, ensalada mix de lechuga orgánica.

- **Extras Desayuno:** Huevos 2pz (\$70 MX), Pollo (\$70 MX), Tocino (\$70 MX), Arrachera (\$90 MX), Salmón (\$110 MX), Vegetales (\$70 MX), Jamón (\$70 MX), Jamón Serrano (\$110 MX).

BEBIDAS SUAVES

• **Jugos Naturales** | **Naranja** \$130 MX | **Toronja** \$130 MX | **Maracuyá** \$150 MX | **Piña** \$160 | **Verde** \$160 | **Fresa** \$190 MX | **Smoothies** \$230 mx

• **Refrescos** | **Coca Cola, Sprite, Fanta, Coca Zero** \$110 MX | **Topo Chico** \$250 MX | **Agua Natural** \$80 MX

• **Soft Drinks** | **Naranjada/Limonada** \$100 MX | **Agua Fresca del Día** \$90 MX | **Rusa** (\$90 MX | **Shirley Temple** \$100 MX | **Smoothies** \$210 MX | **Chocomilk** | \$150 MX

• **Oleada Soda: Toronja** \$90 MX | **Jengibre** \$180 MX

CAFÉ Y TÉ

Espresso \$90 MX | **Espresso Doble** \$110 MX | **Americano** \$90 MX
Latte \$110 MX **Capuchino** \$110 MX | **Afogado** \$210 MX
Espresso Tonic \$190 MX

Té \$70 MX | **Té chai** \$120 MX | **Matcha** \$130 MX

{ LUNCH }

STARTERS & SALADS

Aguachile | \$420 MXN | Shrimp cured in fresh lime juice. Choose your style: Green, Red, or our house-specialty Black Aguachile.

Guacamole | \$340 MXN | Prepared traditionally and served with house-made tortilla chips (totopos).

Tuna Sashimi | \$410 MXN | Thinly sliced tuna dressed in a house-made ponzu sauce, accompanied by avocado, red onion, and serrano peppers.

Classic Ceviche | \$420 MXN | 200g of fresh Mahi-Mahi (dorado) cured in lime juice, tossed with fresh tomato, onion, cucumber, and cilantro.

Mahi-Mahi Tiradito | \$420 MXN | Thinly sliced Mahi-Mahi (or fresh catch of the day) drizzled with a citrus-balsamic dressing, served with avocado, red onion, and sliced serrano peppers.

Tuna Tostadas | \$320 MXN | Diced tuna marinated in ponzu sauce, served over a chipotle aioli base on two crispy tostadas, accompanied by our signature dark savory sauces (salsas negras).

Vegetable Spring Roll Wrap | \$305 MXN | Fresh vegetables, avocado, and organic lettuce wrapped in delicate rice paper, served with a ponzu dipping sauce.

House Salad | \$310 MXN | Organic mixed greens and assorted apples, tossed with olive oil and a honey-Dijon vinaigrette.

MAIN COURSES

Catch of the Day | \$590 MXN | 250g fresh fish fillet served with rice and salad. Prepared to your liking: Pan-seared in butter, Nayarit grilled style (Zarandeadado), Spicy (A la Diabla), or Guajillo-Garlic (Al Ajillo).

Rib Eye Black Aguachile | \$610 MXN | 220g Rib Eye steak cooked to your preferred temperature, bathed in our signature dark, lime-infused aguachile sauce, and served with avocado.

Chef's Cut of the Day | \$950 MXN | Traditional 16oz premium cut infused with rosemary and shallots, served over a sweet potato purée with baby vegetables and a rich demi-glace.

TACOS & MEXICAN CLASSICS

Flank Steak Tacos | \$350 MXN | Premium flank steak (arrachera) fajitas served over a bed of avocado and fresh pico de gallo (salsa mexicana).

Al Pastor Shrimp Tacos | \$340 MXN | Three skewers served over tortillas. A fresh seafood twist on the traditional sweet and savory al pastor marinade.

Grilled Octopus Tacos (Pulpo Zarandeadado) | \$450 MXN | Traditional Nayarit-style grilled octopus tentacles over a bed of avocado, topped with pico de gallo and pickled red onions.

Baja Tacos - Fried or Grilled | \$405 MXN | Your choice of shrimp or Mahi-Mahi, topped with fresh pico de gallo and a chipotle aioli drizzle.

Gobernador Tacos | \$410 MXN | Folded tortillas stuffed with melted cheese, a savory shrimp stew, poblano peppers, crema, and chipotle. Served with guacamole and salsa.

Shrimp Prepared to Order | \$450 MXN | Choose your cooking style: Spicy (A la Diabla), Garlic Butter (Al Ajo), Guajillo-Garlic (Al Ajillo), or Cheese-Crusted (Gratinados). Served with rice and the salad of the day.

Traditional Pozole | \$460 MXN | A hearty, classic Mexican hominy stew.

Burgers (All burgers are served with french fries and a selection of dipping sauces.)

Sirloin Burger | \$450 MX

Shrimp Burger | \$430 MX

Mushroom Burger | \$330 MX

- **Add-Ons & Extras:** **Chicken** (\$60 MX), **Octopus** (\$110 MX), **Shrimp** (\$110 MX), **Atún** (\$110 MX), **Flank Stake** (\$110 MX).

DESSERTS

Flambéed Bananas | \$250 MXN | Bananas flambéed in rum, served warm with a scoop of vanilla ice cream.

Strawberries & Cream | **\$230 MXN** | A classic Mexican sweet treat of fresh strawberries folded into sweet, rich cream.

Traditional Mexican Churro with Cajeta | **\$210 MXN** | Crispy, cinnamon-sugar churros served with warm goat's milk caramel (cajeta).

Guava Cheesecake | **\$230 MXN** | A creamy cheesecake infused with the tropical flavor of fresh guava.

Dulce de Leche Crème Brûlée | \$210 MXN | A classic caramelized custard with a decadent dulce de leche twist.

{ ALMUERZO }

ENTRADAS & ENSALADAS

Aguachile | \$420 MX | Camarón encurtido en limón, verde, rojo o negro especialidad de la casa.

Guacamole | \$340 MX | Pídelo clásico con totopos de la casa.

Sashimi de Atún | \$410 MX | Con salsa ponzu hecha en casa acompañada de aguacate, cebolla morada y chile serrano.

Ceviche Clásico | \$420 MX | 200gr de pescado dorado encurtido en limón, mezclado con jitomate, cebolla, pepino y cilantro.

Tiradito de Dorado | \$420 MX | Láminas delgadas de dorado o pesca fresca del día en balsámico de cítricos acompañado de aguacate cebolla y rodajas de serrano.

Tostadas de Atún | \$320 MX | Atún en cubitos marinado en salsa ponzu montado sobre una cama de aderezo de chipotle servido en 2 tostadas y acompañadas de salsas negras.

Wrap de Vegetales | \$305 MX | Vegetales frescos envueltos en hoja de arroz con aguacate y lechuga orgánica acompañado con salsa ponzu.

Ensalada de la Casa | \$310 MX | Mix de lechuga orgánica, variedad de manzanas, vinagreta de miel y mostaza dijon, aceite de olivo.

PLATOS FUERTES

Pesca del día | \$590 MX | Filete del día de 250gr. acompañado de arroz y ensalada. Pídelo a tu gusto: a la mantequilla, zarandeado, a la diablo o al ajillo.

Aguachile Negro de Rib Eye | \$610 MX | Rib Eye de 220gr. al término deseado, bañado en salsa negra de aguachile, acompañado de aguacate.

Corte del Día | \$950 MX | Corte tradicional (16 oz), aromatizado con romero y chalota, cama de puré de camote, vegetales baby y demi-glase.

TACOS Y MEXICANO

Tacos de Arrachera | \$350 MX | Fajitas de arrachera premium sobre cama de aguacate y salsa mexicana.

Tacos de Camarones al Pastor | \$340 MX | Tres brochetas montadas en tortilla. Prueba nuestra versión de camarones al pastor.

Tacos de Pulpo Zarandeado | \$450 MX | Tentáculos de pulpo al grill montados sobre cama de aguacate, con salsa mexicana y cebolla curtida.

Tacos Baja - Frito o a la Plancha | \$405 MX | Elígelos de camarón o pescado dorado con salsa mexicana y aderezo chipotle.

Tacos Gobernador | \$410 MX | Quesadilla rellena con guiso de camarones, chile poblano, crema y chipotle; acompañado de guacamole y salsa.

Camarones al Gusto | \$450 MX | A la Diabla, al ajo, al ajillo o gratinados. Servidos con arroz y ensalada del día.

Pozole | \$460 MX | Tradicional pozole mexicano.

Hamburguesas (Acompañadas de papas y aderezos)

Sirloin | \$450 MX

Camarones | \$430 MX

Champiñones | \$330 MX

- **Extras :** Pollo (\$60 MX), Pulpo (\$110 MX), Camarón (\$110 MX), Atún (\$110 MX), Arrachera (\$110 MX).

POSTRES

Plátanos Flameados | \$250 MX (Flameados en ron y acompañados de helado).

Fresas con Crema | \$230 MX

Tradicional churro mexicano con Cajeta | \$210 MX

Chesecake de Guayaba | \$230 MX

Crema brulee de Dulce de Leche | \$210 MX

{ DINNER }

STARTERS & SALADS

Popcorn Chicken | \$330 MXN | Crispy fried chicken bites served with a house-made dipping sauce and paprika-dusted potato wedges.

Octopus Chicharrón | \$350 MXN | Crispy fried octopus served with a vibrant cilantro sauce over a bed of crispy sweet potato chips.

Crunchy Shrimp | \$360 MXN | Crispy shrimp coated in a savory chicharrón (pork crackling) crust, accompanied by our house dipping sauce and potato wedges.

Spicy Tuna Mini Tostadas (Picositas de Atún) | \$350 MXN | Bite-sized tostadas topped with fresh tuna tossed in a spicy house sauce, sesame oil, shredded carrots, cucumber, and fresh sprouts.

Cream of Mushroom Soup | \$310 MXN | A velvety mushroom cream soup, garnished with Parmesan cheese croutons and cherry tomatoes.

Pineapple Paradise Salad | \$300 MXN | Mixed greens tossed with fresh apple, pineapple, Parmesan cheese, and candied walnuts, drizzled with a sweet peach dressing. (Optional: Add Serrano ham).

Xotú Salad | \$280 MXN | Mixed greens and walnuts topped with fresh fruit, Gouda cheese, cherry tomatoes, and red onion, tossed in a red wine vinaigrette.

Tropical Citrus Salad | \$300 MXN | Mixed greens served with diced avocado, orange and grapefruit segments, cherry tomatoes, and red onion, elegantly dusted with charred tortilla ash.

TACOS Y MEXICANO

Tacos de Arrachera | \$350 MX | Fajitas de arrachera premium sobre cama de aguacate y salsa mexicana.

Tacos de Camarones al Pastor | \$340 MX | Tres brochetas montadas en tortilla. Prueba nuestra versión de camarones al pastor.

Tacos de Pulpo Zarandeado | \$450 MX | Tentáculos de pulpo al grill montados sobre cama de aguacate, con salsa mexicana y cebolla curtida.

Tacos Sayulita | \$420 MX | Tres tacos de chicharrón de atún con base de guacamole y salsa tropical de mango.

Camarones al Gusto | \$450 MX | A la Diabla, al ajo, al ajillo o gratinados. Servidos con arroz y ensalada del día.

Pozole | \$460 MX | Tradicional pozole mexicano.

MAIN COURSES

Zarandeado-Style Fish | \$550 MXN | Traditional Nayarit-style grilled fish fillet, served alongside creamy mashed potatoes and pan-seared white wine onions.

Pazcuarito Fish | \$550 MXN | Citrus-marinated fish fillet, accompanied by traditional red rice and butter-sautéed vegetables.

Rib Eye Steak | \$950 MXN | A premium 450g (approx. 16 oz) Rib Eye served with mashed potatoes, sautéed vegetables, and accompanied by both a rich demi-glace and fresh chimichurri.

Grilled Flank Steak | \$580 MXN | 250g of tender grilled flank steak, served with fresh guacamole, black beans, and traditional red rice.

House Enmoladas | \$360 MXN | Rolled corn tortillas generously draped in our rich, house-made mole sauce. Filled with your choice of Mexican-style savory shrimp or a vegetarian blend of sautéed mushrooms and poblano peppers.

Traditional Chile en Nogada | \$500 MXN | A classic Mexican culinary masterpiece: a mild poblano pepper stuffed with a savory-sweet mixture of ground meat and dried fruits, bathed in a creamy walnut sauce (nogada), and served with red rice.

Pollo Huitlacoche | \$520 MX | Pechuga rellena, bañada en crema de huitlacoche acompañada de puré de camote y pan gratinado.

DESSERTS

Flambéed Bananas | \$250 MXN | Bananas flambéed in rum, served warm with a scoop of vanilla ice cream.

Strawberries & Cream | \$230 MXN | A classic Mexican sweet treat of fresh strawberries folded into sweet, rich cream.

Traditional Mexican Churro with Cajeta | \$210 MXN | Crispy, cinnamon-sugar churros served with warm goat's milk caramel (cajeta).

Guava Cheesecake | \$230 MXN | A creamy cheesecake infused with the tropical flavor of fresh guava.

Dulce de Leche Crème Brûlée | \$210 MXN | A classic caramelized custard with a decadent dulce de leche twist.

{ CENAS }

ENTRADAS & ENSALADAS

Palomitas de Pollo | \$330 MX | Pollo frito, acompañado de aderezo de la casa con papas gajo con un toque de paprika.

Chicharrón de Pulpo | \$350 MX | Acompañado de una salsa de cilantro sobre una cama de hojuelas de camote fritas.

Crunchy Shrimp | \$360 MX | Camarones a base de un empanizado de chicharrón, acompañados de salsa de la casa y papas gajo.

Picositas de Atún | \$350 MX | Mini tostaditas de atún con salsa picante de la casa, aceite de ajonjolí, zanahoria rallada, pepino y germinado.

Crema de Champiñón | \$310 MX | Crema suave de champiñón acompañado de crotones en queso parmesano y tomates cherry.

Pineapple Paradise | \$300 MX | Ensalada a base de lechuga mix, manzana, piña con queso parmesano, nueces caramelizadas, aderezo dulce de durazno (opcional jamón serrano).

Ensalada Xotú | \$280 MX | Base de lechuga mix y nueces, con fruta fresca, queso gouda, tomates cherry, cebolla morada y vinagreta de vino tinto.

Ensalada Tropical Cítrica | \$300 MX | Mixta acompañada de cubos de aguacate, supremas de naranja y toronja, tomates cherry, cebolla morada y ceniza de tortilla.

TACOS Y MEXICANO

Tacos de Arrachera | \$350 MX | Fajitas de arrachera premium sobre cama de aguacate y salsa mexicana.

Tacos de Camarones al Pastor | \$340 MX | Tres brochetas montadas en tortilla. Prueba nuestra versión de camarones al pastor.

Tacos de Pulpo Zarandeado | \$450 MX | Tentáculos de pulpo al grill montados sobre cama de aguacate, con salsa mexicana y cebolla curtida.

Tacos Sayulita | \$420 MX | Tres tacos de chicharrón de atún con base de guacamole y salsa tropical de mango.

Camarones al Gusto | \$450 MX | A la Diabla, al ajo, al ajillo o gratinados. Servidos con arroz y ensalada del día.

Pozole | \$460 MX | Tradicional pozole mexicano.

PLATOS FUERTES

Pescado a la Zaranda | \$550 MX | Filete de pescado zarandeado acompañado de puré de papa y cebolla frita selladas al vino blanco.

Pescado Pazcuarito | \$550 MX | Filete de pescado marinado en cítricos acompañado de arroz rojo y vegetales salteados a la mantequilla.

Steak de Rib Eye | \$950 MX | Rib Eye de 450gr. acompañado de puré de papa, salsa demi-glacé, chimichurri y vegetales salteados.

Arrachera al Grill | \$580 MX Corte de arrachera de 250gr. acompañada de guacamole, frijoles negros y arroz rojo.

Enmoladas de la Casa | \$360 MX | Rellenas de camarón a la mexicana. (Opción vegetariana: guiso champiñón con chile poblano). Bañadas en mole de la casa.

Chile en Nogada | \$500 MX | Chile poblano relleno de carne molida con frutos secos, bañado en salsa dulce, acompañado de arroz rojo.

Pollo Huitlacoche | \$520 MX | Pechuga rellena, bañada en crema de huitlacoche acompañada de puré de camote y pan gratinado.

POSTRES

Plátanos Flameados | \$250 MX (Flameados en ron y acompañados de helado).

Fresas con Crema | \$230 MX

Tradicional churro mexicano con Cajeta | \$210 MX

Chesecake de Guayaba | \$230 MX

Creme brulee de Dulce de Leche | \$210 MX

{ BEVERAGES }

CLASSIC & SIGNATURE COCKTAILS

Xotú | \$320 MXN | Tequila, orange liqueur, fresh lime, and seasonal fruit.

Tokipa | \$320 MXN | Raicilla, Campari, grapefruit juice, honey syrup, and a splash of sparkling water.

Ipari | \$320 MXN | Tequila, orange liqueur, house-made chipotle syrup, and pineapple juice.

Casi Spritz | \$320 MXN | Aperol, Campari, coffee liqueur, and tonic water.

Copal | \$320 MXN | Tequila, fresh watermelon, and sparkling water.

Aperol Bull | \$330 MX | Aperol, limón, sal, cerveza clara.

Margarita: Classic \$300 MXN | **Flavored** \$320 MXN

Mezcalita: Classic \$300 MXN | **Flavored** \$320 MXN

Mojito: \$290 MXN | **Daiquiri Classic** \$290 MX | **Daiquiri Flavored** \$300 MX

Cuba Libre \$200 MX | **Piña colada** \$300 MX

Bloody Cesar \$300 MX | **Paloma** \$300 MX | **Cosmo** \$350 MX

Old Fashioned \$350 MX | **Negroni** \$350 MX

Gin and Tonic \$320 MX | **Mixed Berry Gin** \$310 MX

Carajillo (Licor 43 shaken with espresso) \$320 MX | **Espresso Martini** \$350 MX

SPIRITS & LIQUORS

Tequilas

Herradura Blanco \$230 | **Herradura Reposado** \$250 MX | **Cascahuín Blanco** \$250 MX | **Cascahuín Reposado** \$290 MX | **Cascahuín Plata 48** \$310 MX | **Arte Nom 1579** \$400 MX | **Arte Nom 1123** \$450 MX | **Arte Nom 1414** \$500 MX | **Arte Nom 1146** \$750 MX | **Tequila Casa** \$210

Mezcales | **La Herencia de Sánchez Espadín** \$250 MX | **La Herencia de Sánchez Pechuga** \$350 MX

Raicillas | **Aycya Jóven** \$400 MX | **Aycya Especial** \$470 MX

Gins | **Bombay** \$250 MX | **Hendricks** \$415 MX | **Perro Desterrado** \$290 MX

Ron | **Bacardí** \$200 MX | **Havana Club** \$300 MX | **Zacapa 23** \$570 MX

Vodka | **Titos** \$220 MX | **Ketel One** \$310 | **Gray Goose** \$350 MX

Whisky Black Label \$400 MX | **Macallan 12** \$500 MX | **Jack Daniels** \$350 MX
Jim beam \$290 MX

MOKTAILS

(Alcohol-Free Craft Drinks) | \$170 MXN each

- **Sunrise:** Grapefruit juice, vanilla, fresh lime, and rosemary cordial.
- **Sunset:** Muddled cucumber and mint, fresh lime, and rosemary cordial.
- **Tropical:** Passion fruit, mango, agave nectar, and fresh lime.
- **Panorama:** Banana, guava, simple syrup, dusted with bee pollen.
- **Trojes:** Fresh strawberry, watermelon, and mint cordial.

BEERS

Corona, Pacifico, Victoria, Corona light, Corona 0.0% | \$120 MXN each

Prepared Beer Glasses | **Cielo Rojo** \$110 MX | **Cubano** \$70 MX | **Chelado** \$40 MX

SOFT DRINKS & JUICES

(Non-Alcoholic Beverages)

- **Fresh Juices** | **Orange** \$130 MX | **Grapefruit** \$130 MX | **Passion Fruit** \$150 MX | **Pinapple** \$160 | **Green Juice** \$160 | **Strawberry** \$190 MX | **Smoothies** \$230 mx
- **Soft Drinks** | **Coca Cola, Sprite, Fanta, Coca Zero** \$110 MX | **Topo Chico** \$250 MX | **Still Water** \$80 MX
- **Soft Drinks** | **Orangeade / Limonade** \$100 MX | **Agua Fresca of the Day** \$90 MX | **Rusa: \$90 MXN** (A refreshing blend of sparkling water or grapefruit soda, fresh lime, and a salted rim) | **Shirley Temple** \$100 MX | **Smoothies** \$210 MX | **Chocolate Milk** | \$150 MX
- **Oleada Soda: Grapefruit** \$180 MX | **Ginger** \$180 MX

COFFEE & TEA

Espresso \$90 MX | **Double Espresso** \$110 MX | **Americano** \$90 MX
Latte \$110 MX **Capuchino** \$110 MX | **Afogato** \$210 MX
Espresso Tonic \$190 MX

Tea \$70 MX | **Chai Tea** \$120 MX | **Matcha** \$130 MX

{BEBIDAS}

COCTELERÍA DE LA CASA Y CLÁSICOS

- Xotú** | \$320 MX | Limón, licor de naranja, tequila y fruta de temporada.
- Tokipa** | \$320 MX | Raicilla, jugo de toronja, campari, jarabe de miel, agua mineral.
- Ipari** | \$320 MX | Tequila, licor de naranja, jarabe de chipotle y jugo de piña.
- Casi Spritz** | \$320 MX | Aperol, campari, licor de café, agua tónica.
- Copal** | \$320 MX | Tequila, sandía y agua mineral.
- Aperol Bull** | \$330 MX | Aperol, limón, sal, cerveza clara.
- Margarita Sabores** \$310 MX | **Margarita Clásica** \$290 MX
- Mezcalita Sabores** \$320 MX | **Mezcalita clásica** \$300 MX
- Mojito** \$290 MX | **Daiquiri Clásico** \$290 MX | **Daiquiri Sabor** \$300 MX
- Cuba Libre** \$200 MX | **Piña colada** \$300 MX
- Bloody Cesar** \$300 MX | **Paloma** \$300 MX | **Cosmo** \$350 MX
- Old Fashioned** \$350 MX | **Negroni** \$350 MX
- Gin and Tonic** \$320 MX | **Frutos Rojos Gin** \$310 MX
- Carajillo** \$320 MX | **Espresso Martini** \$350 MX

DESTILADOS Y LICORES

Tequilas

Herradura Blanco \$230 | **Herradura Reposado** \$250 MX | **Cascahuín Blanco** \$250 MX | **Cascahuín Reposado** \$290 MX | **Cascahuín Plata 48** \$310 MX | **Arte Nom 1579** \$400 MX | **Arte Nom 1123** \$450 MX | **Arte Nom 1414** \$500 MX | **Arte Nom 1146** \$750 MX | **Tequila Casa** \$210

Mezcales | **La Herencia de Sánchez Espadín** \$250 MX | **La Herencia de Sánchez Pechuga** \$350 MX

Raicillas | **Aycya Joven** \$400 MX | **Aycya Especial** \$470 MX

Gins | **Bombay** \$250 MX | **Hendricks** \$415 MX | **Perro Desterrado** \$290 MX

Ron | **Bacardí** \$200 MX | **Havana Club** \$300 MX | **Zacapa 23** \$570 MX

Vodka | **Titos** \$220 MX | **Ketel One** \$310 | **Gray Goose** \$350 MX

Whisky Black Label \$400 MX | **Macallan 12** \$500 MX | **Jack Daniels** \$350 MX
Jim beam \$290 MX

MOKTAILS

Sin Alcohol | \$170 MX c/u

- Sunrise** | Jugo de toronja, vainilla, limón, cordial de romero.
Sunset | Pepino, hierbabuena, limón, cordial de romero.
Tropical | Maracuyá, miel de agave, mango, limón.
Panorama | Plátano, guayaba, jarabe regular, polen de abeja.
Trojes | Fresa, sandía, cordial de menta.

CERVEZAS

Cervezas | \$120 MX c/u | Corona, Pacifico, Victoria, Corona light, Corona 0.0%.

Vasos Preparados | **Cielo Rojo** \$110 MX | **Cubano** \$70 MX | **Chelado** \$40 MX

BEBIDAS SUAVES

- **Jugos Naturales** | **Naranja** \$130 MX | **Toronja** \$130 MX | **Maracuyá** \$150 MX | **Piña** \$160 | **Verde** \$160 | **Fresa** \$190 MX | **Smoothies** \$230 MX | **Chocomilk** \$150 MX
- **Refrescos** | **Coca Cola, Sprite, Fanta, Coca Zero** \$110 MX | **Topo Chico** \$250 MX | **Agua Natural** \$80 MX
- **Soft Drinks** | **Naranjada/Limonada** \$100 MX | **Agua Fresca del Día** \$90 MX | **Rusa** (\$90 MX | **Shirly Temple** \$100 MX
- **Oleada Soda: Toronja** \$180 MX | **Jengibre** \$180 MX

CAFÉ Y TÉ

Espresso \$90 MX | **Espresso Doble** \$110 MX | **Americano** \$90 MX
Latte \$110 MX **Capuchino** \$110 MX | **Afogato** \$210 MX
Espresso Tonic \$190 MX

Té \$70 MX | **Té chai** \$120 MX | **Matcha** \$130 MX



{ KIDS MENU }

Mini Burger | \$245 MXN | A classic, kid-sized beef burger served on a soft bun.

Mac & Cheese with Bacon | **\$220 MXN** | Creamy macaroni and cheese topped with savory, crispy bacon bits.

Spaghetti Pomodoro | \$240 MXN | Classic spaghetti tossed in a mild, kid-friendly tomato sauce. (Optional: Add grilled chicken).

Mini Bolognese | \$240 MXN | Spaghetti tossed in a traditional, hearty meat sauce.

Chicken Nuggets | \$220 MXN | Crispy, golden-fried chicken breast bites.

French Fries | \$210 MXN | A generous side of classic, crispy golden fries.

Chicken & Vegetables | \$240 MXN | A healthy portion of grilled chicken breast served alongside steamed vegetables.

Mini Flank Steak (Arrachera) | \$300 MXN | A tender, kid-friendly portion of premium grilled flank steak.

Fresh Juices | **Orange** \$130 MX | **Grapefruit** \$130 MX | **Passion Fruit** \$150 MX | **Pineapple** \$160 | **Green Juice** \$160 | **Strawberry** \$190 MX | **Smoothies** \$230 MX | **Chocomilk** \$150 MX


Soft Drinks | **Orangeade/Lemonade** \$100 MX | **Agua Fresca of the Day** \$90 MX | **Shirley Temple** \$100 MX

Oleada Craft Soda: Grapefruit \$180 MX | **Ginger** \$180 MX

Sodas | Coca Cola, Sprite, Fanta, Coca Zero | \$110 MX | **Topo Chico** \$250 MX | **Still Water** \$80 MX

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Calle La Punta #1, Sayulita, Nayarit, México





{MENÚ DE NIÑOS}

Mini Hamburguesa | \$245 MX

Mc & Cheese con Tocino | \$220 MX

Spaghetti Pomodoro | \$240 MX (Extra de pollo opcional)

Mini Boloñesa | \$240 MX

Nuggets | \$220 MX

Papas Fritas | \$210 MX

Pollo con Vegetales | \$240 MX

Mini Arrachera | \$300 MX

- **Jugos Naturales** | **Naranja** \$130 MX | **Toronja** \$130 MX | **Maracuyá** \$150 MX | **Piña** \$160 | **Verde** \$160 | **Fresa** \$190 MX | **Smoothies** \$230 mx **Chocomilk** \$150 MX |
- **Soft Drinks** | **Naranjada/Limonada** \$100 MX | **Agua Fresca del Día** \$90 MX | **Shirley Temple** \$100 MX
- **Oleada Soda: Toronja** \$180 MX | **Jengibre** \$180 MX
- **Refrescos** | **Coca Cola, Sprite, Fanta, Coca Zero** \$110 MX | **Topo Chico** \$250 MX | **Agua Natural** \$80 MX

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{ WINE LIST }

WINES BY THE GLASS

Whites

Alabastro | \$160 MX | Valle de San Vicente, BC, Mexico | Chardonnay | 2024

Reborujo | \$200 MX | Vinícola El Aguaje, Pabellón de Arteaga, Aguascalientes, Mexico | Sauvignon Blanc | 2024

Reds

Alabastro | \$160 MX | Valle de la Grulla, BC, Mexico | Cabernet Sauvignon | 2023

Laberinto | \$200 MX | Cava Quintanilla, Villa de Arista, San Luis Potosi, Mexico Cabernet Sauvignon, Merlot & Tempranillo | 2022

WINES BY THE BOTTLE

Sparkling

Rosado de Sangiovese Tierra de Luz | \$1250 MX | Lagos de Moreno, Jalisco, Mexico Sangiovese | NV

Whites

Tierra de Luz | \$1200 MX | Lagos de Moreno, Jalisco, Mexico Pinot Gris | 2022

Legat, Viña de Frannes | \$1800 MX | Valle de Guadalupe, Mexico | Sauvignon Blanc | 2020

Vino de Luna, Cava Maciel | \$1200 MX | Baja California, Mexico | Chardonnay | 2023

Reds

Cava Maciel | \$1200 MX | Baja California, Mexico | Malbec | 2022

Vena Cava | \$2200 MX | Valle de Guadalupe, Mexico | Cabernet Sauvignon | 2021

Alma Alquimista | \$1600 MX | Amatitan, Jalisco Tempranillo | 2022

{ CARTA DE VINOS }

VINOS POR COPEO

Blancos

Alabastro | \$160 MX | Valle de San Vicente, BC, México Chardonnay | 2024

Reborujo | \$200 MX | Vinícola El Aguaje, Pabellón de Arteaga, Aguascalientes, México | Sauvignon Blanc | 2024

Tintos

Alabastro | \$160 MX | Valle de la Grulla, BC, México | Cabernet Sauvignon | 2023

Laberinto Cava Quintanilla | \$200 MX | Villa de Arista, San Luis Potosí, México | Cabernet Sauvignon, Merlot & Tempranillo | 2022

VINOS POR BOTELLA

Espumoso

Rosado de Sangiovese Tierra de Luz | \$1250 MX | Lagos de Moreno, Jalisco, México | Sangiovese | NV

Blancos

Tierra de Luz | \$1200 MX | Lagos de Moreno, Jalisco, México | Pinot Gris | 2022

Legat, Viña de Frannes | \$1800 MX | Valle de Guadalupe, México | Sauvignon Blanc | 2020

Vino de Luna | \$1200 MX | Cava Maciel, Baja California, México | Chardonnay | 2023

Tintos

Cava Maciel | \$1200 MX | Baja California, México Malbec | 2022

Vena Cava | \$2200 MX | Valle de Guadalupe, México | Cabernet Sauvignon | 2021

Alma Alquimista | \$1600 MX | Amatitan, Jalisco | Tempranillo | 2022