



XOTÚ

PUNTA TOKIPA BEACH CLUB

Open

Wednesday to Monday

9:00 am - 9:00 pm

Reservations

+52 322 370 3835

beachclub@tokipa.mx

*La Punta # 1, Punta Tokipa, Sayulita,
Nayarit , México.*

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MENU

— APPETIZERS —

Aguachile **\$310 MX**

Shrimp pickled in lime, green, red, or black, a house specialty.

Tuna sashimi **\$330 MX**

With homemade ponzu sauce, accompanied by avocado, red onion and serrano pepper.

Classic ceviche **\$310 MX**

200g of mahi-mahi pickled in lime, mixed with tomato, onion, cucumber and cilantro. Add extra octopus or shrimp.

Vegetable wrap **\$250 MX**

Fresh vegetables wrapped in rice paper with avocado and organic lettuce, accompanied by ponzu sauce. Add extra chicken or fresh tuna.

Guacamole **\$260 MX**

Order it classic with house tortilla chips.

Mahi-mahi tiradito **\$290 MX**

Thin slices of dorado or fresh catch of the day in a citrus balsamic sauce accompanied by avocado, onion and slices of serrano chili.

Tuna tostadas **\$270 MX**

Cubed tuna marinated in ponzu sauce, served on a bed of chipotle dressing, on two tostadas and accompanied by dark sauces.

Salad **\$240 MX**

Mixed organic lettuces with a variety of apples, honey and Dijon mustard vinaigrette, and olive oil. Add chicken, shrimp, tuna or skirt steak.

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MENU

TACOS

Arrachera tacos \$340 MX

Premium arrachera fajitas on a bed of avocado and Mexican salsa.

Shrimp al pastor tacos \$340 MX

Three skewers mounted on a tortilla. Try our version of shrimp al pastor.

Zarandeado octopus tacos \$340 MX

Grilled octopus tentacles mounted on a bed of avocado, with Mexican salsa and pickled onions.

Baja tacos, fried or grilled \$340 MX

Choose shrimp or dorado with Mexican salsa and chipotle dressing.

Governor tacos \$340 MX

Quesadilla filled with shrimp stew with tomato, onion, poblano chile, cream, and chipotle, accompanied by guacamole and salsa.

KIDS

Mini burger \$220 MX

Mc and cheese with bacon \$150 MX

Four cheese blend and crispy bacon.

Spaghetti pomodoro parmesan. \$210 MX

Pasta with pomodoro sauce and parmesan cheese (we recommend adding extra chicken).

Nuggets \$220 MX

Order them with ketchup or habanero dressing.

Fries \$210 MX

Order them with ketchup or habanero dressing.

MEXICAN

Shrimp any way \$380 MX

"A la Diabla (spicy), garlic chili, garlic oil or gratinate."

Served with rice and salad of the day.

Pozole \$340 MX

Traditional Mexican pozole.



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MENU

MAIN COURSES

Burgers

Sirloin	\$350 MX
Shrimp	\$350 MX
Mushrooms	\$330 MX

Served with fries and dressings.

Catch of the Day \$500 MX

*Order it your way: buttered,
grilled deviled, or garlic.
250g of fillet of the day served
with rice and salad.*

Rib Eye aguachile negro \$570 MX

*220g of rib eye cooked to your
liking, tossed in black chile
sauce, served with avocado.*

Rib Eye Steak \$950 MX

*450g of rib eye cooked to your
liking, served with mashed
potatoes, dim sum, chimichurri
and sautéed vegetables.*

DESSERTS

Flamed plantains \$210 MX

*Banana in a butter reduction,
orange, cinnamon, and sugar,
flambéed with rum and served
with ice cream.*

Strawberries with cream \$230 MX

Try our fresh and fun version.

Traditional Mexican churro With cajeta. \$190 MX

EXTRAS

Octopus	\$110 MX
Shrimp	\$110 MX
Tuna	\$110 MX
Chicken	\$60 MX
Skirt steak	\$110 MX

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MENU

— BREAKFAST —

Phrase Bread **\$290 MX**

Brioche bread, ice cream and seasonal fruit.

Stuffed french toast **\$310 MX**

Filled with cream cheese and jam, topped with walnut and pistachio crumble.

Hot cakes **\$280 MX**

3 pieces prepared with oatmeal and blueberries, topped with house jam and fruit.

Special toast **\$270 MX**

Toasted bread with cottage cheese, marinated lettuce and cherry tomatoes. Serve with an extra egg, ham or bacon.

Fruit Bowl **\$240 MX**

Seasonal fruit, accompanied by yogurt and granola.

Oatmeal of the Day \$240 MX

Freshly cooked in water or milk of your choice, topped with red berries and dark chocolate or with the option of peanut butter.

Chilaquiles **\$270 MX**

Green or red chilaquiles, accompanied by avocado and refried beans, fresh cheese and cream. Order them with an extra egg, chicken or flank steak.

Stuffed Chilaquiles \$320 MX

Stuffed with typical Yucatecan cochinita pibil or squash blossom in chargrilled sauce.

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Huevos rancheros \$250 MX

Made on a tortilla with ham, a cooked egg of your choice, tossed in ranchera sauce

Eggs any way \$250 MX

*Choose scrambled or sunny-side up, or an omelet with ham or bacon, served with bread.
Mini Bowl of seasonal fruit.*

Eggs benedict \$310 MX

Perfectly poached eggs on a New York-style English muffin, tossed in hollandaise sauce, with sautéed potatoes and caramelized onions and an organic mixed greens salad.

EXTRAS

Eggs (2 pieces) \$70 MX

Chicken \$70 MX

Salmon \$110 MX

Bacon \$70 MX

Skirt steak \$90 MX

Serrano ham \$110 MX

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MENU

DINNER

— APPETIZERS —

Chicharrón de pulpo **\$290 MX**

Octopus chicharron with cilantro sauce on a bed of fried sweet potato flakes.

Cronchi shrimp **\$290 MX**

Shrimp with a pork rind coating, accompanied by a house sauce and potato wedges.

Tuna picositas **\$280 MX**

Mini tuna toasts with our signature spicy sauce, sesame oil, grated carrot, cucumber and sprouts.

Cream of mushroom soup **\$240 MX**

Smooth cream of mushroom soup accompanied by parmesan cheese croutons and cherry tomatoes.

Popcorn chicken **\$240 MX**

Fried chicken, accompanied by our signature dressing with potato wedges and a touch of paprika.

— SALADS —

Pineapple paradise **\$280 MX**

Salad with mixed greens, apple, pineapple with Parmesan cheese, caramelized walnuts, sweet peach dressing (optional Serrano ham).

Xotu salad **\$270 MX**

Salad with mixed greens and walnuts, with fresh fruit (apple, green apple, and strawberry), Gouda cheese, cherry tomatoes and red onion and red wine vinaigrette.

Tropical citrus salad **\$270 MX**

Mixed salad with diced avocado, orange and grapefruit segments, cherry tomatoes, red onion and tortilla ash.

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- KIDS' MENU

Mini bolognese \$240 MX

Penne pasta tossed in bolognese sauce, garnished with parmesan cheese and served with two pieces of toast bread.

Chicken with vegetables \$240 MX

Grilled chicken seasoned with salt and pepper, served with mashed potatoes and butter-sautéed vegetables.

Mini arrachera \$260 MX

Marinated grilled arrachera served with guacamole and refried black beans.

- MAIN COURSES

House Enmoladas \$360 MX

Stuffed with Mexican-style shrimp.

Vegetarian option: stuffed with mushroom stew and poblano pepper. Tossed in our signature mole sauce.

A la zaranda fish \$500 MX

Grilled fish fillet accompanied by mashed potatoes and fried onions, sealed in white wine.

Cut of the Day \$950 MX

Traditional cut (16 oz), flavored with rosemary and shallot, bed of sweet potato puree, baby vegetables and demi-glace.

Chile y nogada \$390 MX

Chile poblano stuffed with ground beef and nuts and tossed in sweet sauce, accompanied by red rice.

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Huitlacoche chicken

\$410 MX

Stuffed breast bathed in huitlacoche cream accompanied by sweet potato puree and gratin bread.

Grilled skirt steak

\$580 MX

Cut of arrachera (250gr) accompanied by guacamole, black beans and red rice.

Pazcuarito fish **\$490 MX**

Citrus-marinated fish fillet served with red rice and butter-sautéed vegetables.

Tacos sayulita **\$420 MX**

Three tuna chicharrón tacos with a guacamole base and tropical mango salsa.

— DESSERTS —

Guava cheesecake

\$210 MX

Guava-based cheesecake on a biscuit base decorated with chopped mixed nuts.

Dulce de leche creme brulee

\$210 MX

Creme brulee made with traditional Mexican dulce de leche with a layer of crystallized caramel.

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DRINKS MENU

COCTELES XOTÚ

Tokipa \$320 MX

(Raicilla, grapefruit juice, Campari, honey syrup, mineral water).

Agua loca \$320 MX

(Mezcal pechuga, horchata).

Casi spritz \$320 MX

(Aperol, Campari, coffee liqueur, tonic water).

Origen sobrio \$330 MX

(Origin whiskey, Grand Marnier, extra dry vermouth, apple cordial).

Aperol bull \$330 MX

(Aperol, lemon, salt, light beer).

CLASSIC COCKTAILS

Margarita \$290 MX

(Lemon, orange liqueur and tequila).

Mezcalita \$300 MX

(Lemon, orange liqueur and espadín mezcal).

Margarita sabores \$310 MX

(Lemon, orange liqueur, tequila and seasonal fruit).

Mezcalita sabores \$320 MX

(Lemon, orange liqueur, mezcal, seasonal fruit).

Mojito \$290 MX

(Mint, sugar, lemon and white rum).

Daiquiri \$290 MX

(Lemon, sugar and white rum).

Daiquiri sabor \$300 MX

(Lemon, seasonal fruit, sugar and white rum).

Cuba libre \$200 MX

(White rum, lemon twist and coke).

Piña colada \$300 MX

(Fresh pineapple juice, coconut cream, white rum and bee pollen).

Bloody Cesar \$300 MX

(Tomato and clam juice, lemon, black sauce and vodka).

Paloma \$300 MX

(Lemon, salt, white tequila, grapefruit juice, natural syrup and mineral water).

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DRINKS MENU

Cosmo \$300 MX

(Vodka, cranberry juice, triple sec and lemon).

Old fashioned \$350 MX

(Whisky, sugar, Angostura bitters and citrus twist).

Negroni \$350 MX

(Gin, Campari and red vermouth).

Gin and tonic \$300 MX

(Lemon splash, with rosemary and tonic water).

Berries gin \$310 MX

(Fresh red fruits, lemon splash, gin and tonic water).

Carajillo \$320 MX

(Double espresso and 43 liqueur).

Espresso Martini \$320 MX

(Double espresso, Kahlua and vodka).

— MEZCAL —

La herencia de Sánchez espadín \$250 MX

La herencia de Sanchez pechuga \$350 MX

— TEQUILAS —

Tequila casa \$210 MX

Herradura blanco \$230 MX

Herradura reposado \$230 MX

Cascahuin blanco \$250 MX

Cascahuin reposado \$250 MX

Cascahuin plata 48 \$310 MX

Arte nom 1579 \$400 MX

Arte nom 1123 \$450 MX

Arte nom 1414 \$500 MX

Arte nom 1146 \$550 MX

— RAICILLA —

Aycya joven \$400 MX

Aycya especial \$470 MX

Spirits

Gins

Bombay \$250 MX

Hendricks \$300 MX

Perro desterrado \$290 MX

— RUM —

Bacardi \$200 MX

Havana club \$300 MX

Zacapa 23 \$400 MX

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DRINKS MENU

VODKA

<i>Titos</i>	\$220 MX
<i>Ketel one</i>	\$250 MX
<i>Gray goose</i>	\$290 MX

WHISKY

<i>Black label</i>	\$400 MX
<i>Macallan 12</i>	\$500 MX

WHISKEY

<i>Jack Daniels</i>	\$350 MX
<i>Jim beam</i>	\$290 MX

BEERS

<i>Corona</i>	\$100 MX
<i>Pacifico</i>	\$100 MX
<i>Victoria</i>	\$100 MX
<i>Corona light</i>	\$100 MX
<i>Corona 0.0%</i>	\$100 MX

GLASSES READY

<i>Cielo rojo</i>	\$90 MX
<i>Cuban</i>	\$70 MX
<i>Chelado</i>	\$40 MX

MACKTAILS

<i>Sunrise</i>	\$170 MX
<i>(Grapefruit juice, vanilla extract, lemon, rosemary cordial).</i>	

<i>Sunset</i>	\$170 MX
<i>(Pennine, spearmint, lemon, rosemary cordial).</i>	

<i>Tropical</i>	\$170 MX
<i>(Passion fruit, agave honey, mango, lemon).</i>	

<i>Panorama</i>	\$170 MX
<i>(Banana, guava, regular syrup, bee pollen).</i>	

<i>Trojes</i>	\$170 MX
<i>(Stawberry, watermelon, mint cordial).</i>	

SOFT DRINKS

<i>Smothies</i>	\$180 MX
<i>Lemonade</i>	\$100 MX
<i>Orangeade</i>	\$100 MX
<i>Fresh water of the day</i>	\$70 MX
<i>Shirlyn temple</i>	\$90 MX
<i>Russian</i>	\$70 MX

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DRINKS MENU

SOFT DRINKS

<i>Coca cola</i>	\$60 MX
<i>Sprite</i>	\$60 MX
<i>Coca cola cero</i>	\$60 MX
<i>Fanta</i>	\$60 MX
<i>Topo chico</i>	\$250 MX
<i>Natural water</i>	\$60 MX



NATURAL SOFT DRINKS

<i>Grapefruit</i>	\$90 MX
<i>Ginger</i>	\$90 MX
<i>Tonic water</i>	\$90 MX

JUICES

<i>Pineapple</i>	\$160 MX
<i>Green juice</i>	\$160 MX
<i>Orange</i>	\$130 MX
<i>Passion fruit</i>	\$150 MX
<i>Strawberry</i>	\$160 MX
<i>Grapefruit</i>	\$130 MX

COFFEE

<i>Americano</i>	\$90 MX
<i>Latte</i> (almond, soy, coconut, oat, whole milk).	\$110 MX
<i>Cappuccino</i> (almond, soy, coconut, oat, whole milk).	\$110 MX
<i>Esspresso</i>	\$90 MX
<i>Double esspresso</i>	\$110 MX
<i>Afogato</i>	\$190 MX
<i>Chocomilk</i>	\$150 MX
<i>Matcha</i>	\$130 MX
<i>Chai tea</i>	\$120 MX
<i>Tea</i>	\$70 MX
<i>Esspresso tonic</i>	\$190 MX

Prices subject to 16% VAT and 15% service charge.

