

MEZCALITAS

Cocteles preparados a base de mezcal, escarchadas con sal de jalapeño o jamaica. *Mezcal-based cocktails, glazed with jalapeño or hibiscus salt.*

Passion: \$180

Maracuyá, miel de agave, controy, albahaca. /*Agave honey, passion fruit, controy, basil.*

Cucumber Honey: \$180

Pepino, albahaca, miel, soda, tónico y splash de limón. /*Cucumber, honey basil, soda, tonic, lime.*

Gavilán Reyes: \$180

Toronja, pepino, licor ancho reyes, albahaca, romero, miel de agave. /*Grapefruit, cucumber, ancho chili liquor, basil, rosemary, agave honey.*

Sirena Roja: \$180

Jamaica, miel de agave, controy, limón. *Hibiscus, agave honey, controy, lime.*



MOJITOS MARGARITAS & DAIQUIRIES

Passion/Maracuyá \$160

StrawBerry/Fresa \$160

Hibiscus/Jamaica \$130

Blue Margarita \$130

Tamarindo \$130

Platano \$130

Limón \$130

Kiwi \$160



COCKTAILS

Carajillo \$215

Long Island \$180

Alfonso VII \$160

Ruso Blanco \$160

Berry Colada \$140

Tequila Sunrise \$130

Piña Colada \$130

Rum Punch \$120

Blue Hawaii 140

Paloma \$120

Mai Tai \$120

Piñada \$80



BEER

Sol.....\$55

Tecate Light.\$55

Victoria.....\$55

Heineken Cero...\$50

XX Lager.....\$50

Ultra Amstel.....\$60

Heineken.....\$65

Modelo Negra.....\$60

Modelo Especial..\$60

Corona.....\$45

Pacifico.....\$45

Cerveza Artesanal Marina Bartolomé

SESSION IPA 4.1%
suave, amargor moderado,
notas cítricas y florales.
*smooth, moderate bitterness,
citrus and floral notes.*

\$120



SOFT DRINKS

BEBIDAS

| | | |
|----------------------------|------------------------------|------|
| Orange Juice | Jugo de naranja..... | \$70 |
| Orange Water | Naranjada..... | \$45 |
| Orange & Soda | Naranjada Mineral. | \$50 |
| Lemonade | Limonada..... | \$45 |
| Lemonade & Soda | Limonada Mineral.. | \$50 |
| Perrier sparkling water | Agua mineral Perrier..... | \$75 |
| Sprite | Sprite..... | \$45 |
| Coke | Coca..... | \$45 |
| Diet Coke | Coca Light..... | \$45 |
| Zero Coke | Coca Zero..... | \$45 |
| Fanta | Fanta..... | \$45 |
| Bottled Water | Agua embotellada... | \$40 |
| mineral water | Agua mineral cristal | \$40 |

TACOS

IN BLUE CORN TORTILLAS

Al pastor octopus

Seasoned in red al pastor street style sauce with pineapple chunks & cheese. (3 pzs) 200

Fish Tempura

mahi mahi fish strips battered, with cheese & garnished with purple cabbage. (3 pzs) 200

Shrimp Tempura

shrimp battered, with cheese & garnished with purple cabbage. (3 pzs) 200

Crispy Shrimp

shrimp in crispy battered, with cheese & garnished with purple cabbage. (3 pzs) 200

Crispy chicken

chicken stripes crispy battered, with cheese & garnished with purple cabbage. (3 pzs) 180

Flank steak guacamole

premium flank steak tacos with cheese & guacamole. (3 pzs) \$270



✿ MAIN COURSE ✿

~Live Lobster P.P.G/P.T~

~Whole fried fish. P.P.G~

~ Tikinxic style whole fish. ~
P.P.G

Mahi -Mahi fish fillet
butter & garlic. 335

Shrimp

-In garlic butter 365

-Crispy breaded. 435

-Coconut mango habanero. 445

Octopus. 465

-House recipe of paprika & lime

-In garlic butter

-Fried

~Surf & Turf~

-Picanha 360gr 555

-Flank steak 300gr 475

Add lobster or shrimp with an extra cost.
(P.P.G)

~all main courses are served with sides of
mashed potatoes & sauteed
rosemary veggies~



APPETIZERS

Caribbean Chips

Crispy fried thin layers of plantains and sweet potato. 95

Cheese empanadas

Thin blue corn dough filled with tip top cheese. (3pz). 145

Chipotle-mayo salmon tostada

salmon chunks, avocado, seasoned with lime & black sesame seeds. . 145

Guacamole

smashed avocado with lime, tomato, onion, garnished with cheese crusts. . 185

Bacon Jalapeños

stuffed with cream cheese. . (3 pz) 180

CEVICHEs

Traditional style seasoned with lime tomato, onion and cilantro with your choice of:

- conch . 300
- shrimp . 365
- octopus .385
- fish . 290
- mixed. 385

Fried octopus

first fried, then seasoned with the house recipe and mixed with tomato, cilantro & onion. 385

Shrimp Coctail 365

Seafood Coctail 330

Shrimp, octopus & conch in coctail sauce with onion and cilantro

Agua Chile verde

fresh thin layers of shrimp, cucumber & red onion in lime serrano pepper sauce. . 365

SOUPS

Seafood spicy soup

hearty shrimp broth with conch, octopus and fish . 265 (15min)



Lobster Bisque.

Delicious and creamy lobster soup covered in puff pastry. 330

SEAFOOD FRITTERS

Fritter platter

great for sharing

mix of crispy shrimp, fish & tempura shrimp
sweet potato chips & fries. 495



Desayunos Breakfast



Coffee

| | | |
|-----------------|-------------------|------------------|
| Coffee | Café americano | Taza...\$40 |
| Refill Coffee | Café americano | Refill 70 |
| Decaffeinated | Descafeinado | Taza...\$50 |
| espresso/double | Espresso | Doble..\$60 |
| Latte | Latte..... | |
| Cold Latte | Latte frío..... | |
| Soy Latte | Latte Soya...\$60 | |
| Almond Latte | Latte Almendra | \$60 |
| Cappuccino | Capuchino...\$60 | |



Sweets

| | | |
|---|---|-------|
| -Fruit bowl with plain yogurt & granola. | -Bowl de fruta de temporada con yogurt y granola..... | \$110 |
| -Small fruit plate. | -Plato de fruta..... | \$70 |
| -Regular Pancakes. | -Hotcakes con fruta..... | \$90 |
| -Carrot Pancakes, icing sugar frosted, or cinnamon glacé. | -Hotcakes de zanahoria, con azucar glass, ó glaseados de canela . | \$120 |
| -Nutella & Edam cheese pancakes. | -Hotcakes con Nutella y queso de bola..... | \$140 |

Smoothies

y licuados

| | | |
|--|--|----------|
| -Banana & milk | -Plátano con leche | \$70 |
| -Strawberry & milk | -Fresa con leche | \$80 |
| -Papaya & milk | -Papaya con leche | \$70 |
| -Chocolate milk | -Chocolate y leche | \$70 |
| -Pineapple | -Piña...\$70 | con agua |
| -Strawberry | -Fresa...\$70 | |
| -Green smoothie | -Jugo Verde...\$70 | |
| -Tropical smoothie: strawberry, pineapple, banana & passionfruit | -Smoothie Tropical: fresa, piña, plátano y maracuyá. | \$80 |

Bagels

home made bagel, served with lettuce, onion & tomato

- Ham & manchego cheese
- Ham & cream cheese
- Salmon & cream cheese
- Ham, cream cheese & pepperoni
- Ham, manchego cheese & pepperoni
- Avocado toast: 1/2 baguel toasted, butter, avocado & one fried egg

pan hecho en casa, con lechuga, cebolla y tomate

- Jamón y queso. \$140
- Jamón y filadelfia. \$140
- Salmón y filadelfia. \$180
- Jamón, queso crema y pepperoni. \$150
- Jamón, manchego y pepperoni. \$140
- 1/2 baguel tostado, mantequilla, aguacate y huevo estrellado \$100

Eggs

On hand made tortillas:

all come with beans & rosemary diced potatoes

- Fried eggs in red sauce & cheese.
- Fried eggs in green & red sauce.
- Fried eggs in green sauce, grated cheese, cream and sliced onion.
- Fried eggs Yucatan Style. on fried tortillas, beans, plantains, tomato sauce, green peas, & diced ham & cheese.

Eggs your way:

Served with beans & RM potatoes

- Fried. with butter.
- Scrambled: -with ham.
- with bacon.
- with Longaniza
- "Longaniza" is a smoked, dried sausage with spices from Yucatán.
- Benedict eggs with:
- Avocado sauce & fresh cheese scrums.
- In bean sauce & longaniza scrums.

Sobre tortillas hechas a mano:

Con frijol y papas al romero

- Huevos rancheros...\$140
- Huevos divorciados...\$120
- En salsa verde, con crema, queso y cebolla.\$120
- Huevos motuleños.....\$120 sobre tostadas, platano frito, salsa de tomate, chícharos, jamón y queso en cubitos.

Huevos al gusto:

Con frijol y papas al romero

- Estrellados...\$90
- Revueltos/mantequilla. \$80
- con jamón...\$100
- con tocino...\$120
- con Longaniza...\$140
- Embutido de cerdo con achiote y especias yucatecas.
- Benedictinos en salsa de :
- Aguacate con queso fresco.\$120
- Frijol y longaniza. \$120

Bread Bowls

home made bread, buttered, filled with beans sauce & protein of your choice, grated with cheese & cream.



pan artesanal con mantequilla, frijol, relleno de salsa, ingredientes a tu elección, gratinado con crema y queso.

- | | |
|----------------------|-------------------------|
| -Red tomato sauce: | -Salsa de tomate roja: |
| -fried egg: | -huevo \$130 |
| -chicken: | -pollo \$150 |
| -Green tomato sauce: | -Salsa de tomate verde: |
| -fried egg: | -huevo \$130 |
| -chicken: | -pollo \$140 |



Mexican Breakfast

- Longaniza.
Served with hand made tortillas, red onion & fried beans with edam cheese on top.
- Enfrioladas.
Flour tortilla stuffed with chicken, bean sauce on top with onion, cream & white cheese.
- Mole Enchiladas.
Flour tortilla stuffed with chicken, Mole on top, cream, onion & white cheese.
- Green Enchiladas.
Flour tortilla, stuffed w/ chicken, green sauce, onion, grated with mozzarella cheese & cream
- Yucatan spiced pork baguette
With red onion, & habanero pepper
- Orden de longaniza
Tortillas hechas a mano, frijol con queso de bola y cebolla curtida. \$100
- Enfrioladas.
Tortillas de harina, rellenas de pollo bañadas en frijol, crema, cebolla y queso blanco. \$90
- Enchiladas de Mole.
Tortillas de harina, rellenas de pollo, bañadas en mole, crema, cebolla y queso blanco. \$120
- Enchiladas Suizas.
Tortillas de harina, de pollo, con salsa verde y crema, gratinadas con queso mozzarella. \$100
- Torta de cochinita
con cebollita morada y chile habanero. \$80

Chilaquiles



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|----------------|----------------------|
| Red or green: | Rojos o verdes: |
| -with egg | -Huevo \$110 |
| - Chicken | -Pollo \$130 |
| -Chicken & egg | -Huevo y pollo \$150 |

Soft drinks Bebidas

- | | | |
|---------------------------|-----------------------|-------|
| -Orange Juice | -Jugo de naranja..... | 70 |
| -Orange Water | -Naranjada..... | \$ 45 |
| -Orange Soda | -Naranjada Mineral.. | 50 |
| -Lemonade | -Limonada..... | \$45 |
| -Lemonade Soda | -Limonada Mineral... | 50 |
| -Perrier sparkling water. | -Agua mineral Perrier | \$75 |
| -Sparkling water | -Agua mineral..... | \$40 |
| -Sprite | -Sprite..... | \$40 |
| -Coke | -Coca..... | \$40 |
| -Diet Coke | -Coca Light..... | \$40 |
| -Zero | -Coca Zero..... | \$40 |
| -Fanta | -Fanta..... | \$40 |
| -Bottled Water | -Agua embotellada.... | \$40 |

Kid's menu para los niños...

desayunos completos en porciones pequeñas con jugo de naranja.
complete breakfasts in small portions, with orange juice.



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|--|---|
| -Eggs with jam or bacon, bread, fruit & o.j. | -Huevos con jamón o tocino, pan y fruta \$120 |
| -Nutella pancakes with fruit, & o.j. | -Hotcakes con nutella y fruta \$120 |
| -Pancakes with fruit & o.j. | -Hotcakes con fruta \$100 |

Why not? por que no?

- Mimosa\$100
- French 75\$150
- Aperol Spritz\$145
- Sparkling wine\$100



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|--|---|
| <i>American breakfast</i> | <i>Desayuno americano</i> |
| - Two eggs with jam or bacon & two pancakes. | - Dos huevos con jamón o tocino y dos hotcakes. \$150 |



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♥ Please share with us!
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CHICKEN

- ~Yucatan style chicken fillet. 315~
- ~Crispy breaded chicken. 235~
- ~served with mashed potatoes & sauteed rosemary veggies~



BURGUERS

IN FRESH BAKED SESAME BUN

- Bacon cheese burger 220
letuce, tomato, onion & house dressing
- Crispy chicken Buffalo 180
pickled purple cabbage & house dressing

SNACKS

- Chicken & Fries 195
crispy chicken tenders with french fries & chipotle mayo
- Fish & Fries. 220
Crispy mahi mahi tenders with french fries & chipotle mayo
- French Fries. 100



PIZZAS

- Lobster pizza
180grs of lobster, pomodoro sauce, oregano and mozzarella cheese. 450
- Srhimp. 250 Hawaiian. 225
- Peperoni. 225 Seafood. 335

PASTA

- Pomodoro - Alfredo - Rossa. 215
- Extras:
 - Chicken. 45
 - Crispy chicken. 75
 - Shrimp. 95
 - Seafood. 105
 - Lobster 90grs 170
- served with home made garlic bread*

Por protocolo del Restaurante: ● Se permiten 3 cuentas por mesa.
● En una cuenta se aceptan únicamente 2 tarjetas. ● Pagos en tarjeta mayores a los \$600 pesos.

By Restaurant protocol: ● 3 accounts per table are allowed.
● Only 2 cards are accepted in one account. ● Card payments greater than \$600 pesos.

