

MENU

BEACH BAR LA PALAPA



STARTERS

Guacamoles

All accompanied by corn chips.

- **Traditional** \$140.00 MXN
Avocado and Mexican sauce.
- **Mar y tierra** \$160.00 MXM
Avocado, shrimp and bacon.
- **Chickpea hummus** \$170.00 MXM
Chickpea with cherry tomato leaf santa oil.
- **Papas bravas** \$170.00 MXM
Confit with rosemary, sautéed with chimichurri and paprika, served with aioli and pickled chili.
- **Papas gajo** \$150.00 MXM
French fries served with ketchup.
- **Fish and chips** \$200.00 MXM
Fish strips in tempura, served with potatoes and seasoning.

Toasts

Homemade corn tortillas

- **Shrimp al ajillo.** \$120.00 MXN
Shrimp sautéed with garlic, guajillo chile and a touch of white wine.
- **Octopus al ajillo** \$130.00 MXN
Octopus sautéed with garlic, guajillo chile and a touch of white wine.
- **Tuna** \$110.00 MXN
Tuna marinated in punzu sauce, accompanied by avocado and chipotle mayonnaise.

Carnitas de Pulpo

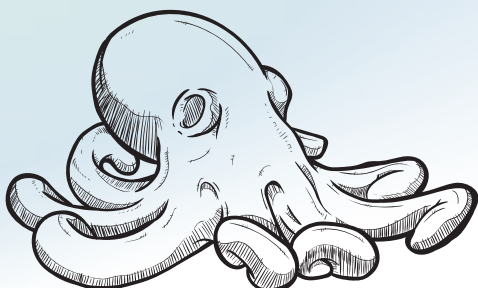
\$420.00 MXN

Octopus confit in lard, accompanied by grilled cheese, guacamole and tortillas.

Rib Eye o Arracherra

\$500.00 MXN

Accompanied by creamy mashed potatoes, roasted onions with toreado chili.



SPECIALTIES

ACCOMPANIED BY CREAMY MASHED POTATOES WITH ROASTED VEGETABLES.

Lobster to taste

\$670.00 MXN

- Butter
- Garlic
- Grilled
- A la diablo

Octopus to taste

\$350.00 MXN

- **A la diablo**
Spicy tomato sauce.
- **Al ajillo**
Sautéed with garlic and guajillo chilli with a touch of white wine.
- **A la plancha**
Marinated with chimichurri, accompanied by potatoes and aioli.

Catch of the day

Price depending on the size of the fish.

(whole fish without bones, without head, opened in butterfly style).

- Garlic
- Al ajillo
- Butter
- **A la diablo**
Spicy tomato sauce.

ALL PRICES INCLUDE TAXES

MENU



Tacos

- **Shrimp (3 PC)** \$200.00 MXN
Shrimp tempura accompanied with green salad and pineapple sauce with chipotle mayonnaise.
- **Fish (3 PC)** \$190.00 MXN
Tempura fish accompanied by green salad, pineapple sauce and chipotle mayonnaise.

Ceviches

With lemon and Mexican sauce, accompanied by avocado and tortilla chips.

- **Shrimp** \$300.00 MXN
- **Fish** \$280.00 MXN
- **Octopus** \$350.00 MXN
- **Mixed** \$370.00 MXM

Green or Black Aguachile

Based on cucumber, serrano chili and lime.

- **Shrimp** \$300.00 MXN
- **Octopus** \$350.00 MXN
- **Mixed** \$370.00 MXM
- **Black (shrimp)** \$300.00 MXN
With recado negro (typical ingredient of the region).

Aguachile Rojo

Based on tree chili and paprika.

- **Shrimp** \$300.00 MXN
- **Octopus** \$350.00 MXN
- **Mixed** \$370.00 MXN

Vegetarian / Vegan

- **Season salad** \$220.00 MXN
Ask for the salad of the day
- **Vegan Focaccia** \$220.00 MXN
Hummus, roasted tomato, green onions, olives and avocado.
- **Chickpea ceviche** \$220.00 MXN
Mushrooms, tomato, lemon, onion, chickpea, avocado and olive oil.

Focaccia

Homemade bread.

- **Serrano ham** \$250.00 MXN
Mixture of vegetables, melon, eggs, garlic aioli and a touch of mint.
- **Roasted tomato and goat cheese** \$240.00 MXN
Roasted tomato lined with oregano and olive, goat cheese and a touch of garlic aioli.
- **Smoked salmon** \$250.00 MXN
Mixed vegetables, egg tender and garlic aioli.

Burger

\$180.00 MXN

200 gr of homemade meat, fresh vegetables, American cheese, ham and tender egg.

DESSERTS \$150.00 MXN

Pregunta por el postre del día.



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Drinks MENU

MAKE PREMIUM YOUR COCKTAIL

CLASSIC COCKTAILS

- MARGARITA \$190.00 MXN
- PIÑA COLADA \$190.00 MXN
- GIN TONIC \$190.00 MXN
- NEGRONI \$250.00 MXN
- MOJITO \$190.00 MXN
- APEROL SPRITZ \$220.00 MXN
- PALOMA \$190.00 MXN
- MEZCALITA \$220.00 MXN

HOUSE COCKTAILS \$220.00 MXN

- LEMON BOMB
JB BOURBON, LIMONCELLO, LIME JUICE & MAYAN HONEY.
- HOLBOX SUNSET
MEZCAL, APEROL, PASSION FRUIT PULP, & LIME JUICE.
- EL NOPAL
MESCAL, ORANGE JUICE, MINT LIQUEUR & LIME JUICE
- MARTINI EXPRESSO
VODKA, KAHNIA & A EXPRESSO COFFEE
- VENUS
MEZCAL, JAMAICA & LIME JUICE
- BUCANERO
RUM, VANILLA LIQUEUR, ESPRESSO COFFEE & MAYAN HONEY
- JADE
MIDORI, TEQUILA, ORANGE AND LIME JUICE.

JUICES

- MINERAL LEMONADE \$100
- NATURAL LEMONADE \$80
- NATURAL ORANGEADE \$80
- MINERAL ORANGEADE \$100
- JAMAICA \$80
- HORCHATA \$80
- TAMARINDO \$80
- PINEAPPLE \$80

SMOTHIES

\$160.00 MXN

- EL BOSQUE
BLACKBERRIES, STRAWBERRIES AND RASPBERRIES.
- RICO DÍA
MANGO, PINEAPPLE AND PASSION FRUIT.
- SALVAJE
BANANA, COCONUT CREAM AND PASSION FRUIT.



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Drinks MENU

LIQUORS

TEQUILA

- DON JULIO B \$170.00 MXN + \$30.00MX
- DON JULIO R \$190.00 MXN + \$40.00MX
- DON JULIO 70 \$300.00 MXN + \$160.00MX

MEZCAL

- 400 CONEJOS \$170.00 MXN + \$30.00MX
- 400 CONEJOS R \$190.00 MXN + \$40.00MX
- AMARAS \$190.00 MXN + \$40.00MX
- MONTELOBOS \$220.00 MXN + \$70.00MX

VODKA

- ABSOLUT \$170.00 MXN + \$30.00MX
- GREY GOSSE \$200.00 MXN + \$50.00MX

GINEBRA

- BOMBAY \$180.00 MXN + \$40.00MX
- HENDRICK'S \$180.00 MXN + \$80.00MX
- TANQUERAY \$180.00 MXN + \$30.00MX

NATIONAL BEERS

\$60.00 MXN

- CORONA
- PACIFICO
- MODELO ESPECIAL Y NEGRA
- VICTORIA

ARTISAN BEERS

ask for the available beers

\$120.00 MXN

WHITE WINE

- | | | |
|----------------------------|--------------|--------------|
| | BOTTLE | CUP |
| • CASA MADERO 2V | \$900.00 MXN | \$200.00 MXN |
| CHARDONAY & CHENINC BLANC. | | |

RED WINE

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|---------------------|----------------|--------------|
| | BOTTLE | CUP |
| • CASA MADERO 3V | \$1,000.00 MXN | \$220.00 MXN |
| CABERNET SAUVIGNON. | | |

ROSE WINE

- | | | |
|---------------------|--------------|--------------|
| | BOTTLE | CUP |
| • CASA MADERO V | \$900.00 MXN | \$200.00 MXN |
| CABERNET SAUVIGNON. | | |

PROSECCO

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|-----------------------|--------------|--------------|
| | BOTTLE | CUP |
| • SPERONE CELEBRATION | \$900.00 MXN | \$200.00 MXN |

SPARKLING WINE

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|------------------|----------------|
| | BOTTLE |
| • MOET & CHANDON | \$2,500.00 MXN |

RON

- | | | |
|-----------------|--------------|--------------|
| | | PREMIUM |
| • HAVANA 3 AÑOS | \$170.00 MXN | + \$30.00MX |
| • HAVANA 7 AÑOS | \$190.00 MXN | + \$40.00MX |
| • SELECCIÓN MTS | \$300.00 MXN | + \$160.00MX |
| • PACTO NAVÍO | \$300.00 MXN | + \$160.00MX |

WHISKY

- | | | |
|--------------------|--------------|-------------|
| | | PREMIUM |
| • JACK DANIELS | \$200.00 MXN | + \$40.00MX |
| • JIM BEAM BOURBON | \$170.00 MXN | + \$30.00MX |

DIGESTIVO

- | | |
|--------------|--------------|
| • LICOR 43 | \$170.00 MXN |
| • BAILEYS | \$170.00 MXN |
| • LIMONCELLO | \$170.00 MXN |
| • FRANGELICO | \$170.00 MXN |

WATER & SODAS

- | | |
|-------------------|-------------|
| • HETER MINERAL | \$50.00 MXN |
| • HETER NATURAL | \$50.00 MXN |
| • COCA-COLA | \$50.00 MXN |
| • COCA-COLA LIGHT | \$50.00 MXN |
| • FRESCA | \$50.00 MXN |
| • SPRITE | \$50.00 MXN |



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