

CHILAQUILES

\$190.00

Tortilla chips covered in homemade salsa (made with morita chilis or jalapeños), beans, fresh cheese, sour cream, dressed with onions and cilantro.

| | |
|--------------------------------|---------------|
| Eggs. | + \$30.00 MXN |
| Chicken. | + \$30.00 MXN |
| Cochinita (slow-roasted pork). | + \$50.00 MXN |
| Castacan (crispy pork belly). | + \$90.00 MXN |
| Arrachera (skirt steak). | + \$90.00 MXN |

CHILAQUIGORDAS

\$280.00

A delicious stuffed surprise, covered in a morita chili salsa, Mennonite cheese, a sprinkle of sour cream, and recado negro (Yucatecan charred spice paste) cream.

Choose Your Protein:

Pork belly

Chicharron prensado (fried pork)

Cochinita (slow-roasted pork)

Arrachera (skirt steak)



Egg Station

AMERICAN BREAKFAST

\$210.00

Three eggs any style, served with Canadian bacon, bacon, breakfast sausage, and hash browns.

SCRAMBLED EGGS OR OMELETTES

\$210.00

Choose Three Ingredients:

Canadian bacon, spinach, mushrooms, broccoli, chaya leaves, ham, bacon, cheese, sausage, panela cheese, tomatoes, onion, bell peppers.

EGG MUFFIN

\$190.00

Made with an omelet and served with Canadian bacon, bacon, cheese, caramelized onion mayonnaise, and hash browns.

TRADITIONAL EGGS BENEDICT

\$190.00

Homemade English muffin served with a poached egg on Canadian bacon, drizzled with hollandaise sauce.

Pancakes, Waffles & Sweets

STUFFED FRENCH TOAST

\$240.00

Homemade white bread, soaked in eggnog, stuffed with mixed berry jam and mix of berries.

CHICKEN AND WAFFLES

\$250.00

Chicken strips with honey or mango chutney.

TRADITIONAL PANCAKES OR WAFFLES

\$230.00

PANCAKES OR WAFFLES WITH NUTELLA

\$230.00

PANCAKES OR WAFFLES WITH STRAWBERRY AND CREAM

\$230.00

PANCAKES OR WAFFLES WITH CARAMEL SPREAD AND BANANA

\$230.00





The Light Items

FRUIT PLATE \$180.00

Seasonal fruit served with plain yogurt, homemade granola, and honey infused with Seville orange essence.

OATS WITH MILK \$180.00

Oats sweetened with honey, a layer of sweet plantains, and caramelized walnuts.

AÇAÍ BOWL \$210.00

Açaí blended with mixed red fruit and plain yogurt, served with almonds, caramelized walnuts, cacao nibs, and seasonal fruit.

MATCHA BOWL \$250.00

Made with matcha, spirulina, pineapple, spinach, honey, and avocado.

AVOCADO TOAST AND EGGS \$190.00

Homemade toast served with guacamole and avocado and poached eggs, on a bed of fresh salad.

EGG WHITE OMELETTE \$190.00

Add Three ingredients:
spinach, mushrooms, broccoli, chaya leaves, panela cheese, tomatoes, onion, bell peppers.

Traditional Mayan

HUEVOS MOTULEÑOS (Motul Style Eggs) \$190.00

An homage to Motul, Yucatan. Fried eggs on fried tortillas with a dash of beans. Served with peas, ham, fried plantains, sour cream, and fresh cheese.

EGGS BENEDICT WITH COCHINITA \$220.00

Homemade English muffin, served with a poached egg on a bed of cochinita (slow-roasted pibil-style pork) with cilantro sauce and pickled red onions.

MAYAN BURRITO \$280.00

Burrito filled with arrachera (skirt steak), grilled potatoes, bits of castacan (crispy pork belly), avocado, morita chili salsa, onions, and cilantro.

CHICKEN BURRITO \$230.00

Burrito stuffed with refried beans, rice, Mexican salsa, cilantro cream, and breaded chicken.

COCHINITA TACOS \$275.00

Iconic breakfast served on the streets of Quintana Roo. Tacos filled with slow-roasted pork.

HUEVOS RANCHEROS (Ranchero Style Eggs) \$190.00

Fried eggs on fried tortillas covered in red salsa. Served with beans, chorizo, avocado, sour cream, and Mexican salsa.



Drinks

SPECIAL JUICES...

ANTIOXIDANT **\$90.00**

Red fruits, agave honey and orange.

MAYAN **\$90.00**

Drink with a vibrant and healthy citrus blend of carrot, beet, apple and orange juice.

CARIBBEAN **\$90.00**

Watermelon, strawberry and orange.

ANTIGRIPAL **\$90.00**

Essential and healthy drink, made with spinach, orange, pineapple, apple and ginger.

POPEYE **\$90.00**

Refreshing juice, made with spinach, orange, pineapple, morning and celery.

WATER & JUICES

| | |
|--------------|---------|
| ORANGE JUICE | \$75.00 |
| CARROT JUICE | \$75.00 |
| LIMONADE | \$65.00 |
| NARANJADA | \$65.00 |
| MANGO WATER | \$65.00 |
| HIBISCUS TEA | \$65.00 |
| HORCHATA | \$65.00 |

COFFEE

| | |
|-------------------|---------|
| EXPRESSO | \$50.00 |
| DOUBLE ESPRESSO | \$75.00 |
| ESPRESSO MACHIATO | \$50.00 |
| CAPUCCINO | \$75.00 |
| CAPUCCINO FRAPPE | \$75.00 |
| MOCHA | \$80.00 |
| AMERICAN COFFEE | \$60.00 |
| CHOCOLATE | \$55.00 |
| COLD CHOCOLATE | \$55.00 |
| LATTE | \$75.00 |

TEA

| | |
|------------------------|---------|
| GREEN TEA WITH JASMINE | \$55.00 |
| CHAMOMILE TEA | \$50.00 |
| MINT WITH STRAWBERRY | \$55.00 |
| FLAVOR TEA | \$55.00 |

WITH LIQUOR

| | |
|------------------------|----------|
| BLOODY MARY | \$175.00 |
| BLOODY CESAR | \$185.00 |
| DESARMADOR | \$175.00 |
| TEQUILA SUNRISE | \$175.00 |
| MIMOSA | \$165.00 |
| CAPUCCINO WITH BAILEYS | \$200.00 |

SODAS AND MIX

| | |
|-----------------|----------|
| COCA COLA | \$55.00 |
| COCA COLA LIGHT | \$55.00 |
| FANTA | \$55.00 |
| SPRITE | \$55.00 |
| SHIRLEY TEMPLE | \$65.00 |
| PINK PANTER | \$100.00 |

MOCTELS

| | |
|---------------|----------|
| PIÑADA | \$100.00 |
| FRESADA | \$100.00 |
| MANGADA | \$100.00 |
| VIRGIN MOJITO | \$75.00 |



C
L
U
B

A
N
Z

Smoothies

Isla Bonita

Tropical drink with banana, pineapple, avocado and chia

Axchel

Refreshing and healthy drink, which combines the flavors of orange, melon, Greek yogurt and a fresh and aromatic touch of cardamom

Ambar

Healthy and delicious drink, with kiwi, avocado, pear and a light refreshing touch of matcha tea

Sunset Beach

Tropical! Red fruits, mango, banana and turmeric

Castaway

Refreshing smoothie with tropical flavors of pineapple, mandarin, orange, honey and ginger



Ambar

Blue Curacao



Axchel

Castaway



Chicken Strips **\$310.00**

Chicken strips, served with 150 g of french fries and honey mustard.

Fish and Chips **\$320.00**

Chicken strips, served with 150 g of french fries and honey mustard.

Pescadillas **\$290.00**

Stuffed with sauteed hake, bell peppers, garlic, onion, and cilantro mojo.

Nachos Naturales **\$260.00**

Nachos with beans, mozzarella, pico de gallo, guacamole, and sour cream.

- Chicken **\$340.00**
- Arrachera (skirt steak) **\$365.00**

Mega Quesadilla

45 cm tortilla filled with mozzarella, green bell peppers, onion, and your choice of protein:

- Chicken **\$305.00**
- Arrachera (skirt steak) **\$330.00**

Fajitas

Bell peppers sauteed with garlic oil and our special condiment mix and your choice of protein:

- Chicken **\$320.00**
- Arrachera (skirt steak) **\$345.00**

Salads

Caesar Salad **\$250.00**

Served with parmesan cheese, house dressing, and croutons.

Add your choice of protein:

- Tofu **\$90.00**
- Chicken **\$70.00**
- Arrachera (skirt steak) **\$90.00**
- Shrimp **\$110.00**

Caribbean Salad **\$275.00**

Mix of greens with a Caribbean twist: strawberries, mango, cranberries, coconut, caramelized walnuts and pumpkin seeds, goat cheese spheres, and honey mustard dressing

Add your choice of protein:

- Tofu **\$90.00**
- Chicken **\$70.00**
- Arrachera (skirt steak) **\$90.00**
- Shrimp **\$110.00**

Snacks

French fries **\$160.00**

250 g of French fries with sea salt

Lemon Pepper Fries **\$160.00**

250 g of French fries with seasoned salt, lemon pepper, and lime zest

French fries with bacon and melted American cheese **\$185.00**

French fries with melted American cheese, served with bacon bits.

Mayan Guacamole **\$230.00**

Served with corn chips and pork rinds

Guacamole con Chicharrón de La Ramos (Northern Mexico style pork rinds and guacamole (For Two)) **\$530.00**

Guacamole made with sour orange, pápalo ("summer cilantro"), and pipicha, served with our special crunchy pork rinds.

Traditional Guacamole **\$210.00**

Mashed avocado with lime juice and pico de gallo

Traditional Guacamole **\$210.00**

Mashed avocado with lime juice and pico de gallo

Pico de Gallo **\$160.00**

Tomatoes, onion, and cilantro; dressed in lime, salt, and pepper.

Chicken Wings **\$275.00**

Wings marinated in the sauce of your choice (BBQ or buffalo), served with carrot and celery sticks.

Club Sándwich **\$320.00**

Chicken sandwich with ham, mozzarella, tomatoes, and lettuce. Quartered and served with 150 g of French fries.



Soups: Creams and Broths

Shrimp Chowder **\$325.00**

An original creation of the Mayan Beach Club, this dish is a chowder made with a shrimp and lobster base with a dash of guajillo pepper and white wine.

Tortilla Soup **\$280.00**

Traditional Mexican recipe, made with a base of roasted tomatoes, tortilla strips, pork rinds, avocado, and fresh cheese.



Burgers

Served with French fries.

Bacon Cheeseburger **\$320.00**

200 g of grilled 100% beef, with bacon, cheese, lettuce, and pickles.

Bacon Double Cheeseburger **\$410.00**

400 g of grilled 100% beef, with bacon, mozzarella, lettuce, and pickles.

Buffalo Chicken Burger **\$290.00**

Crispy chicken breast coated in buffalo sauce, served with tomatoes, lettuce, onion, and pickles.

Baja Tacos **\$290.00**

Fish tacos made with a special house breading, chipotle mayo, and house special Mexican salsa.

Garlic Mushroom Tacos **\$240.00**

Mushrooms sauteed with fried garlic, served with onion, avocado, cilantro, and grilled lime.

Mushroom and Corn Tacos **\$240.00**

Mushrooms lightly sauteed with garlic oil corn, avocado, and fried epazote (Mexican-tea herb).

Tacos

Tacos de Pastor (3) **\$290.00**

Roasted pork, marinated with our special mix, served with grilled pineapple and cilantro.

Tacos de Cochinita (3) **\$275.00**

Pork marinated in axiote (annatto) and sour orange, cooked in our wood fire pib (Yucatecan earth oven), served with pickled red onion.

Fried Octopus Tacos **\$430.00**

One of our chef's original recipes, these fried octopus tacos are crusted in garlic and onion powder, fried with blue corn meal, and served with matchstick potatoes, avocado, and sour cream.



Taco Time

Tacos Daddy **\$380.00**

Arrachera (skirt steak) rolls stuffed with blistered bell peppers, with morita chili salsa and served with matchstick potatoes on top.

Octopus and Cochinita Molcajete **\$470.00**

Delicious combination of cochinita and melted Manchego cheese. With a light dash of white wine and octopus fried in blue corn meal

Shrimp Molcajete **\$510.00**

Breaded shrimp marinated in yellow corn, melted Manchego cheese, with a dash of white wine, bacon, and Chorizo de Cantimpalós.

Seafood

Shrimp

- 500 g medium (16) **\$950.00**
- 500 g jumbo (10) **\$1,250.00**

Half Order

- 250 g medium (8) **\$475.00**
- 250 g jumbo (5) **\$625.00**

Choose your preparation method:

- In a garlic sauce
- A la diablo (red chili sauce)
- Breaded
- Cilantro cream
- With tequila, mango, and pineapple
- With butter
- With coconut
- Grilled shrimp skewers
- Bucket of shrimp to peel



Catch of the day \$1.50 per gram

Fried or butterflied:

- Tikin Xic
- In a garlic sauce
- Zarandeado (prepared with citrus)

Lobster \$2.60 per gram

Pick your own lobster and we guarantee you a unique gastronomic experience.

- With butter
- With fine herbs
- Au gratin
- With pasta

Octopus

\$470.00

- Grilled
- With garlic sauce
- A la diablo (red chili sauce)
- With sauteed potatoes and salad



Fish Filet 300 g

The best of our daily catch

\$ 450.00

- In a garlic sauce
- Cilantro cream
- Breaded
- A la diablo (red chili sauce)
- Garlic cream
- With butter

Octopus Chicharra

Delicious octopus breaded in fried blue corn, dressed in onion, crushed pepper, and wrapped in banana leaf.

\$350.00

Traditional Ceviche

Served in a seashell, marinated with lime juice and the house tiger milk, mixed with Mexican salsa.

- Fish **\$365.00**
- Octopus **\$385.00**
- Shrimp **\$395.00**
- Mixed **\$395.00**



+ Seafood

Shrimp Cocktail

\$380.00

Made with tomato sauce, orange soda, onion, cilantro, and avocado.



Aguachile

\$475.00

Shrimp marinated in the house recipe and serrano chilis, served with fresh cucumbers and red onion.

Tuna Toast (3)

\$360.00

Tuna fillet marinated with soy sauce, lemon juice and pepper. Mounted on a chipotle mayonnaise dressing, decorated with fried leek strips, cilantro and black sesame seeds.



Grill

Arrachera

\$380.00

Grilled skirt steak marinated in our homemade chimichurri, served with french fries, a fried egg, and fresh salad.

Rib Eye

\$865.00

16 oz grilled cut, served with a baked potato and vegetables.

Surf and Turf

\$1,300.00

Grilled beef filet served au jus with mashed potatoes and butter lobster with fried garlic.

Chicken breast

\$310.00

- Grilled chicken breast with rice and vegetables
- Breaded, served with french fries and salad.



B

M

A

H

K

C

L

U

Appetizers



BEET CARPACCIO

\$230.00

Delicious, sliced beets baked with red wine, caramelized walnut, balsamic vinegar reduction, and blue cheese.

GRILLED WATERMELON FILETS

\$230.00

Grilled paprika-crusted watermelon served with a Chaya leaves, cilantro, ginger, honey, and citrus supreme.

MAYAN SHRIMP DUMPLINGS (FOUR PIECES)

\$285.00

Served in a pineapple, chaya leaves, ginger, and honey sauce. Dressed with sesame seed oil, orange and grapefruit supreme, thinly sliced green onion, and cilantro leaves.

COCONUT SHRIMP

\$350.00

Coconut shrimp with a delicious sauce made of mango, soy and whisky reduction, fileted green onion, and cilantro.

COCHINITA PIBIL PORK ROLLS (SIX ROLLS)

\$285.00

Spring Rolls filled with cochinita (slow-roasted pibil-style pork), with mango habanero and tamarind-chipotle salsas.



GUACAMOLE CON CHICHARRON DE LA RAMOS

\$530.00

(Northern Mexico style pork rinds and guacamole)
(for two)

Guacamole made with sour orange, pápalo ("summer cilantro"), and pipicha, served with our special crunchy pork rinds.

MUSSELS IN A CHARDONNAY CREAM

\$350.00

Sauteed with Chorizo de Cantimpalos, garlic, white wine, and a dash of guajillo pepper



Creams and Soups

SHRIMP CHOWDER \$325.00

An original creation of the Mayan Beach Club, this dish is a chowder made with a shrimp and lobster base with a dash of guajillo pepper and white wine.

SOPA DE TORTILLA \$280.00

Traditional Mexican recipe, made with a base of roasted tomatoes, tortilla strips, pork rinds, avocado, and fresh cheese.



Salads

CAESAR SALAD \$250.00

Served with parmesan cheese, house dressing, and croutons.

Add your choice of protein:

- Tofu \$90.00
- Chicken \$70.00
- Arrachera (skirt steak) \$90.00
- Shrimp \$110.00

CARIBBEAN \$275.00

Mix of greens with a Caribbean twist: strawberries, mango, cranberries, coconut, caramelized walnuts and pumpkin seeds, goat cheese spheres, and honey mustard dressing.

Add your choice of protein:

- Tofu \$90.00
- Chicken \$70.00
- Arrachera (skirt steak) \$90.00
- Shrimp \$110.00

Main Courses

FETUCCINI ALFREDO \$280.00

Cream made with Parmesan chesse, sour cream, pickled onion, and fried Chaya leave flakes, all working together to make this pasta a delicacy.

- Chicken \$70.00
- Arrachera (skirt steak) \$90.00
- Shrimp \$110.00

FISH FILET WITH BROWNE PISTACHIO AND ALMOND BUTTER \$450.00

Catch of the day with a delicious pistachio and almond butter, served with grilled apples.



Main Courses

CATCH OF THE DAY \$1.50 PER GRAM

Fish filet served with mashed potatoes and salad.

CARAMELIZED SALMON \$570.00

Crusted with ginger and cilantro, served on a mango, white wine, and shallot sauce.

GRILLED OCTOPUS WITH PASILLA CHILI SAUCE \$450.00

Served on a bed of pasilla chili sauce and a stack of sweet plantains with crunchy peanuts.

GRILLED TUNA \$585.00

Served with quinoa salad on a delicious avocado sauce.



LOBSTER \$2.60 PER GRAM

Pick your own lobster and we guarantee you a unique gastronomic experience.

- With butter
- With fine herbs
- Au gratin
- With pasta

SURF & TURF \$1400.00

Grilled beef filet au jus with mashed potatoes, lobster prepared with butter and fried garlic.

SHRIMP SATAY TRIO: AL PASTOR, WITH GARLIC, AND RECADO NEGRO (6) \$550.00

Shrimp skewers prepared three ways: al pastor, with garlic sauce, and with recado negro (Yucatecan charred spice paste). Served with pineapple diced and grilled with garlic and honey, with a cilantro side salad.

FAJITAS

Bell peppers sauteed with garlic oil and our special condiment blend. Add your choice of protein:

- Chicken \$320.00
- Arrachera (skirt steak) \$345.00



Main Courses

RIB EYE **\$865.00**

Grilled 16 oz portion, served with a baked potato and vegetables.

CACAO BEEF FILET **\$590.00**

300 g filet mignon, served with dark chocolate from the state of Tabasco and a baked sweet potato with orange honey.

BEEF FILET WITH SHERRY **\$580.00**

300 g beef filet, served with a delicious lentil salad and fried jamon serrano.

FILET MIGNON IN GRAVY SAUCE WITH MUSHROOMS **\$590.00**

300 grams of filet mignon with gravy sauce and mushrooms, in a bed of mashed potatoes, served with buttered vegetables and chimichurri.

