



Menu



## COCKTAILS

### - TRADITIONAL -

Mojito \$150 | 9 USD

#### Gin Tonic

Tanqueray \$175 - 10 USD | Bombay \$200 - 12 USD  
Hendricks \$270- 16 USD

Piña colada \$150 - 9 USD

Margarita \$150 - 9 USD

Aperol Sprits \$190 - 11 USD

Carajillo \$220 - 13 USD

Liqueur 43, shot OF espresso, shaken

### - SPECIAL MALECON 21 -

AperiDivo \$190 - 11 USD

Aperol, fresh grapefruit juice, top of prosecco

**OUR COCKTAIL....DO NOT LEAVE WITHOUT FIRST TRYING IT!**

Mezcal Pineapple Sour \$230 - 14 USD

Artisanal mezcal from the house "M21",

natural pineapple juice, lemon juice,

agave syrup and Sal De Gusano (Worm Salt from Oaxaca)

Red Senses \$210 - 12 USD

Gin infused with strawberry, lavender and rose petals

with red fruits and tonic

Dandy \$230 - 14 USD

Ron Añejo Havana 7, passion fruit pulp,

agave syrup and mineral water

Mezcal Orange Negroni \$210 - 12 USD

Artisanal mezcal from the house "M21", Campari

and natural orange juice

# BREAKFAST

FROM 8 AM UNTIL NOON

## Chilaquiles & Eggs \$170 | 10 USD

The traditional mexican breakfast:

maize nachos topped with cooked tomato sauce and  
grated cheese with two sunny-side up eggs on top.

Add grilled chicken + \$30 | 2 USD

Add premium filet mignon + \$90 | 5 USD

## Fresh farm eggs \$120 | 7 USD

scrambled | sunny-side up | omelette

With your choice of:

Tomato +\$10-1USD | Cheese +\$10-1USD | Chaya +\$30-2USD

Bacon +\$30-2USD | Chorizo +\$30-2USD | Ham +\$20-1USD

## Motuleño style eggs \$200 | 12 USD

Sunny-side up eggs sitting on a fried tortilla,  
topped with cooked tomato sauce with fine herbs  
(not spicy), diced ham and peas.

## Fresh fruit platter with yogurt and granola \$150 | 9 USD

## Buttermilk pancakes with organic jam and honey \$150 | 9 USD

## Eggs Benedict \$230 | 14 USD

Avocado toast with salmon and poached eggs,  
topped with hollandaise sauce



# SALADS

## Malecón 21 \$190 | 11 USD

Fresh lettuce mix, quinoa, barley, cherry tomatoes,  
roasted tomato, organic local greens  
and balsamic vinaigrette

## Pasión \$190 | 11 USD

Fresh lettuce mix, avocado, cherry tomatoes,  
fresh seasonal fruit, sesame seeds, almonds and  
chia seeds with a passion fruit vinaigrette

## Greek \$190 | 11 USD

Tomato, cucumber, black olives and feta cheese with amaranth,  
dates, organic local greens and a lime vinaigrette

# APPETIZERS

## Guacamole \$180 | 10 USD

## Octopus carpaccio \$280 | 16 USD

Thinly sliced fresh octopus,  
topped with capers and orange vinaigrette

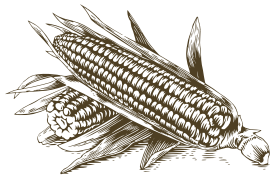
## Bis de Mar \$200 | 12 USD

- \* Fresh tuna on a wonton crisp, topped with sesame sauce,  
avocado and chipotle sauce
- \* Salmon on a wonton crisp,  
with cream cheese, sliced cucumber and grated carrot

## Marrow with mexican street corn 280 | 16 USD

## Tuna Tartar \$270 | 16 USD

Fresh tuna on a bed of thinly sliced avocados  
with olive oil, soy sauce, ground pepper and fresh fruit



## MAIN COURSES

### Tacos Caribe \$210 | 12 USD

Fresh shrimp with a pumpkin flower tempura style coating, in artisanal beet tortillas

### Tacos Cochinita \$190 | 11 USD

The traditional mayan pulled pork recipe with our artisanal beet tortillas

### Fritura \$290 | 17 USD

Roman style fried fish, shrimp and octopus

### Hamburger Supreme \$280 | 17 USD

Homemade bread, premium beef cheeseburger with bacon, lettuce, tomato, onion and of course....avocado!

### Picaña \$550 | 32 USD

300 gr picaña with chimichurri accompanied with cambray potatoes and asparagus with baby carrots enrolled in bacon

### Salmon fillet \$380 | 23 USD

Salmon fillet with fine herbs accompanied with cambray potatoes and asparagus with baby carrots enrolled in bacon

### Caribbean soup \$380 | 23 USD

Seafood broth with mussels, shrimp, octopus, scallops, chocolate clams

Catch of the day  
ask the price to your waiter



### Lobster Catch of the day

ask the price to your waiter

### Filet Mignon \$620 | 37 USD

250gr/8.8 oz premium filet mignon with mashed potatoes, asparagus and baby carrots enrolled in bacon

### Seafood Pasta \$360 | 21 USD

Linguini pasta with shrimp, octopus and fish, topped with a seafood velouté style sauce and cherry tomatoes

### Ceviche \$290 | 17 USD

Fresh tuna, shrimp and fish ceviche with tomato, cucumber and onion

### Poke Bowl

Tuna \$260 - 15 USD | Salmon \$300 - 18 USD

White rice, fresh seasonal fruit, sesame, red cabbage, edamame and avocado

### Grilled Octopus \$380 | 23 USD

200gr/7 oz grilled octopus served with cambray potatoes and asparagus with baby carrots enrolled in bacon



## DESSERTS

### Chocolate Volcano \$180 | 11 USD

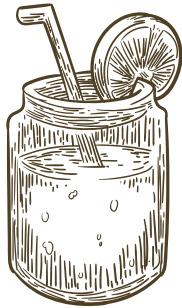
Soft chocolate cake filled with a silky river of molten chocolate

### Macchiatone \$170 | 10 USD

OUR DESSERT: artisan coffee ice cream, homemade Vanilla Crunch and Flamed Meringue

### Tiramisú \$170 | 10 USD





## JUICES AND SMOOTHIE

Freshly squeezed orange juice  
\$60 | 4 USD

Green Juice \$80 | 5 USD

Mahahual \$90 | 5 USD  
Pineapple, tamarind and ginger water smoothie

Eden \$90 | 5 USD  
Coconut and berries milk smoothie

Kombucha 300ml \$130 | 8 USD  
HANDCRAFTED

Kombucha is a fermented probiotic beverage  
from organic tea,  
result of the symbiotic culture of yeasts and bacteria.  
It is a refreshing, healthy and bubbly drink,  
that strengthens the immune system and  
improves bowel function.  
Ideal to enjoy at any time of the day!

### FLAVORS:

Strawberry-Cardamon  
Rosemary lemonade with ginger

## COFFEE

Espresso \$50 | 3 USD

Capuccino \$60 | 4 USD

Americano \$50 | 3 USD

Latte \$60 | 4 USD

Almond milk - Soy milk +\$10 | +1 usd

## SOFT DRINKS

Coca-Cola \$50 | 3 USD

Orange Fanta \$50 | 3 USD

Sprite \$50 | 3 USD

Manzanita (apple soda) \$50 | 3 USD

Fresca (grapefruit soda) \$50 | 3 USD

Bottled water \$50 | 3 USD

Sparkling water \$50 | 3 USD

## BEER

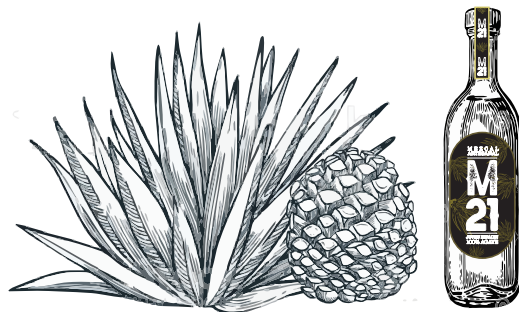
Corona 4.5° \$60 | 4 USD

Modelo Especial 4.5° \$60 | 4 USD

Negra Modelo 5.3° \$60 | 4 USD

Victoria 4.0° \$60 | 4 USD

Ultra Light 4.2° \$60 | 4 USD



## MEZCAL "M21"

The word MEZCAL comes from the indigenous Mexican language Náhuatl and means METL: Maguey and IZCALLI: Cooked, so its meaning is: Cooked Maguey.

Our mezcal is completely handmade from Tlacolula de Matamóros, Oaxaca.

The manufacturing process is:

- Maguey ripening with "pineapples" from 80 to 120kg, to reach that size the agave can take about 7 years.
- Jima or collection of pineapples from the Agave, when the plants are ready, the palenqueros are in charge to cut the leaves of the plants, leaving only the heart or pineapple to cook it.
- Cooking, the agave plants are cooked in the volcanic stone and clay oven for 7 days. In this process, the hidden flavors of our artisanal mezcal are created.
- Grinding, the cooked maguey is placed in the stone mill so that the fiber of the maguey is extracted
- Fermentation, the combination of natural yeasts and bacteria triggers the process of converting sugars into alcohol.
- Distillation, the mixture is heated in the still, evaporates and slowly condenses through a coil that deposits its content in a container.

**OUR "M21" IS NOT A MEZCAL. IT IS A RITUAL**

**SHARE IT WITH YOUR LOVED ONES**

Glass \$110 - 6 USD | Bottle 750ml \$900 - 53 USD

38% ALC. VOL.



## RED WINE

### Merlot

Villa Vestea - Italia

glass \$150 - 9USD | bottle \$750 - 44USD

### Montepulciano d'Abruzzo

Villa Vestea - Italy

bottle \$825 - 48USD

### Casa Madero 3V

Cabernet sauvignon - México

bottle \$1290 - 76 USD

## WHITE WINE

### Chardonnay

Andrean Paradise - Chile

glass \$140 - 8USD | bottle \$700 - 41USD

### Pinot Grigio

Cantine Monfort - Italy

glass \$170 - 10USD | bottle \$850 - 50USD

### Casa Madero 2V

Mexico

bottle \$990 - 58 USD

## ROSE AND SPARKLING

### Chambrulé Sparkling Brut

glass \$170 - 10 USD | bottle \$850 - 50USD

### Moet&Chandon Brut Imperial

bottle \$4,200 - 247USD

### La Cetto Rosado Zinfandel

glass \$150 - 9USD | bottle \$750 - 44USD

## TEQUILA

### Tierra Noble Añejo

glass \$220 - 13USD | bottle \$2,700 - 159USD

### Don Julio Reposado

glass \$240 - 14USD | bottle \$2,650 - 156USD

### Don Julio 70

glass \$350 - 21USD | bottle \$3,500 - 206USD

### Maestro Dobel Cristalino

glass \$220 - 13USD | bottle \$2,700 - 159USD

## MEZCAL

### Mezcal 400 Conejos Joven

glass \$150 - 9USD | bottle \$1,700 - 100USD

### Mezcal 400 Conejos Reposado

glass \$170 - 10USD | bottle \$1,900 - 112USD

### Amarás Espadín Joven

glass \$180 - 11USD | bottle \$2,000- 118USD

### Ojo de Tigre Espadin Tobalá

glass \$170 - 10USD | bottle \$1,900 - 112USD

## RUM

### Bacardí Blanco

glass \$100 - 6USD | bottle \$1,200 - 71USD

### Matusalém Platino

glass \$100 - 6USD | bottle \$1,200 - 71USD

### Havana 7 Añejo

glass \$130 - 8USD | bottle \$1,400 - 82USD

### Zacapa Ámbar 12 Años

glass \$200 - 12USD

bottle \$2,200 - 129USD

## VODKA

### Absolut

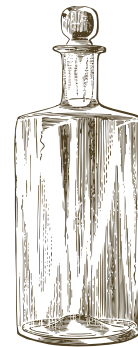
glass \$100 - 6USD | bottle \$1200- 71USD

### Grey Goose

glass \$210 - 12USD | bottle \$2,400 - 142USD

### Tito's

glass \$210 - 12USD | bottle \$2,800 - 165USD



## WHISKY

### Jack Daniel's

glass \$150 - 9USD | bottle \$1,500 - 88USD

### Johnnie Walker Etiq. Roja

glass \$110 - 6USD | bottle \$1200 - 71USD

### Johnnie Walker Etiq. Negra

glass \$245 - 14USD | bottle \$2,750 - 162USD

### Buchanan's 12

glass \$250 - 15 USD

bottle \$2,750 - 162 USD

## GIN

### Tanqueray

glass \$145 - 9USD | bottle \$1,700 - 100USD

### Bombay Sapphire

glass \$170 - 10USD | bottle \$1,800 - 106USD

### Hendricks

glass \$240 - 14 USD | bottle \$2,700 - 159USD

## LIQUORS

### Anise Sambuca Vaccari

glass \$110 | 6 USD

### Jagermeister

glass \$150 | 9 USD

### Baileys

glass \$140 | 8 USD

### Brandy Torres 5

glass \$100 | 6 USD

### Brandy Torres 10

glass \$120 | 7 USD

*gracias*



 malecon\_21