



Menu



## COCKTAILS

### - TRADITIONAL -

Mojito \$140 | 8 USD

#### Gin Tonic

Tanqueray \$155 - 9 USD | Bombay \$170 - 10 USD

Hendricks \$245 - 14 USD

Piña colada \$140 - 8 USD

Margarita \$140 - 8 USD

Aperol Sprits \$180 - 10 USD

Americano \$180 - 10 USD

Bitter campari, red vermouth, soda and a orange twist

Whisky Sour \$150 - 9 USD

### - SPECIAL MALECON 21 -

21 \$160 - 9 USD

#### Spicy Mango

Mezcal Margarita \$230 - 13 USD

Mezcal 400 conejos reposado, triple sec,

natural mango juice, habanero pepper

Mezcal Pineapple Sour \$190 - 11 USD

Mezcal 400 conejos joven, pineapple juice,

freshly squeezed lemon juice, organic agave syrup

Tropic Gin \$190 - 11 USD

Tanqueray gin, ginger extract,

pineapple juice, Chacchoben honey

Pepope \$180 - 11 USD

José Cuervo Especial, aperol, natural pineapple juice

freshly squeezed orange juice, mineral water

# BREAKFAST

FROM 8 AM UNTIL NOON

## Chilaquiles & Eggs \$150 | 9 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 | Grated cheese + \$10 - 1USD

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

## Motuleño style eggs \$190 | 11 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 \$140 | 8 USD

## Buttermilk pancakes with jam and honey \$140 | 8 USD

## Eggs Benedict \$220 | 13 USD

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



# SALADS

## Malecón 2l \$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 \$250 | 15 USD

Thinly sliced fresh octopus,  
topped with capers and orange vinaigrette

## Bis de Mar \$190 | 11 USD

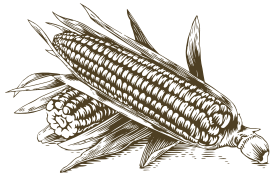
- \* Fresh tuna on a wonton crisp, topped with sesame sauce,  
avocado and chipotle sauce
- \* Salmon on a wonton crisp,  
with cream cheese, sliced cucumber and grated carrot

## Romanita \$180 | 10 USD

Fresh romaine lettuce burrito  
with sautéed vegetables and tofu mayonnaise

## Tuna Tartar \$250 | 15 USD

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



## MAIN COURSES

### Tacos Caribe \$200 | 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 \$280 | 16 USD

Roman style fried squid, shrimp and octopus

### Hamburger Supreme \$250 | 15 USD

Premium beef cheeseburger with bacon, lettuce, tomato, onion and of course... avocado!

### Veganburger \$220 | 13 USD

Artisanal vegan bun, lentil and vegetables patty, onion, avocado and tofu mayonnaise

### Salmon fillet \$360 | 21 USD

Salmon fillet with fine herbs served with cheese risotto and grilled vegetables

### Duck Magret \$490 | 29 USD

200gr of duck breast on a bed of mashed potatoes, with grilled vegetables

### Catch of the day

ask the price to your waiter



### Lobster Catch of the day

ask the price to your waiter

### Filet Mignon \$360 | 21 USD

200gr/7 oz premium filet mignon with mashed potatoes and grilled vegetables

### Seafood Pasta \$340 | 20 USD

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

### Ceviche \$280 | 16 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

### Tuna Steak \$280 | 16 USD

200gr/7 oz grilled tuna steak with a mix of fresh lettuce in agave vinaigrette

### Grilled Octopus \$360 | 21 USD

200gr/7 oz grilled octopus served with cheese risotto and grilled vegetables



## DESSERTS

### Chocolate Volcano \$160 | 9 USD

Soft chocolate cake filled with a silky river of molten chocolate

### Macchiatone \$160 | 9 USD

Coffee ice cream, vanilla crisp and flamed meringue

### Tiramisú \$160 | 9 USD



## JUICES AND SMOOTHIE

Freshly squeezed orange juice  
\$50 | 3 USD

Green Juice \$80 | 5 USD

Mahahual \$80 | 5 USD

Pineapple, tamarind and ginger water smoothie

Eden \$80 | 5 USD

Coconut and berries milk smoothie

Kombucha 300ml \$120 | 7 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

Tamarind-Peppermint

## COFFEE

Espresso \$45 | 3 USD

Cappuccino \$55 | 3 USD

Americano \$45 | 3 USD

Latte \$60 | 4 USD

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

## SOFT DRINKS

Coke \$45 | 3 USD

Orange Fanta \$45 | 3 USD

Sprite \$45 | 3 USD

Manzanita (Apple soda) \$45 | 3 USD

Fresca (Grapefruit soda) \$45 | 3 USD

Bottled water \$50 | 3 USD

Sparkling water \$60 | 4 USD

## BEER

Corona 4.5° \$50 | 3 USD

Modelo Especial 4.5° \$50 | 3 USD

Negra Modelo 5.3° \$50 | 3 USD

Victoria 4.0° \$50 | 3 USD

Ultra Light 4.2° \$55 | 3 USD



## RED WINE

### Merlot

Villa Vestea - Italia

glass \$130 - 7 USD | bottle \$500 - 30 USD

### Montepulciano d'Abruzzo

Villa Vestea - Italy

glass \$150 - 9 USD | bottle \$600 - 35 USD

### Chianti Val di Merse

Poggiosalvi - Italy

bottle \$900 - 53 USD

## WHITE WINE

### Chardonnay

Andrean Paradise - Chile

glass \$130 - 7 USD | bottle \$500 - 30 USD

### Pinot Grigio

Cantine Monfort - Italy

glass \$150 - 9 USD | bottle \$600 - 35 USD

### Casa Madero 2V

Mexico

bottle \$800 - 47 USD

## ROSE AND SPARKLING

### Chambrulé Sparkling Brut

glass \$150 - 9 USD | bottle \$600 - 35 USD

### Moet&Chandon Brut Imperial

bottle \$2,900 - 170 USD

### La Cetto Rosado Zinfandel

glass \$120 - 7 USD | bottle \$500 - 29 USD

## TEQUILA

### Herradura Plata

glass \$130 - 8 USD | bottle \$1,390 - 82 USD

### Don Julio Reposado

glass \$165 - 10 USD | bottle \$1,630 - 96 USD

### Don Julio Añejo 70

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

### Maestro Dobel Cristalino

glass \$200 - 12 USD | bottle \$2,200 - 130 USD



## MEZCAL

### Mezcal 400 Conejos Joven

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

### Mezcal 400 Conejos Reposado

glass \$165 - 10USD | bottle \$1,750 - 103USD

### Amores Espadín Joven

glass \$180 - 11USD | bottle \$1,900 - 112USD

### Bruxo No. 1 Espadín

glass \$180 - 11USD | bottle \$1,900 - 112USD

## RUM

### Bacardí Blanco

glass \$70 - 5USD | bottle \$650 - 38USD

### Matusalém Platino

glass \$75 - 5USD | bottle \$700 - 41USD

### Havana 7 Añejo

glass \$110 - 6USD | bottle \$1,200 - 70USD

### Zacapa Ámbar 12 Años

glass \$170 - 10 USD  
bottle \$1,850 - 109 USD

## VODKA

### Absolut

glass \$85 - 5USD | bottle \$780 - 46USD

### Grey Goose

glass \$190 - 11USD | bottle \$2,200 - 130USD

### Tito's

glass \$190 - 8USD | bottle \$2,800 - 165USD



## WHISKY

### Jack Daniel's

glass \$140 - 8USD | bottle \$1,400 - 82USD

### Johnnie Walker Etiq. Roja

glass \$90 - 6USD | bottle \$960 - 56USD

### Johnnie Walker Etiq. Negra

glass \$215 - 12USD | bottle \$2,300 - 135USD

### Buchanan's 12

glass \$205 - 11 USD  
bottle \$2,200 - 130 USD

## GIN

### Tanqueray

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

### Bombay Sapphire

glass \$165 - 10 USD | bottle \$1,800 - 106USD

### Hendricks

glass \$220 - 13 USD | bottle \$2,500 - 147USD

## LIQUORS

### Anise Sambuca Vaccari

glass \$100 | 6 USD

### Jagermeister

glass \$100 | 6 USD

### Baileys

glass \$100 | 6 USD

### Brandy Torres 5

glass \$90 | 6 USD

### Brandy Torres 10

glass \$100 | 6 USD

*gracias*



malecon\_21