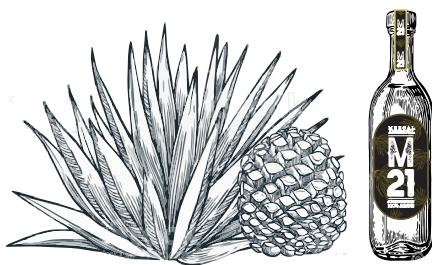




menu



MEZCAL "M21"

The word mezcal comes from the Nahuatl words metl and ixcalli, which mean "cooked maguey." Thus, from its origin, mezcal tells a story of fire, earth, and tradition.

In Tlacolula de Matamoros, Oaxaca, our 100% artisanal mezcal is born from the work of skilled hands and respect for time.

The maguey matures patiently until it reaches hearts weighing over 80 kilos.

When the right moment comes, the palenqueros cut the leaves precisely, leaving only the heart, ready to be cooked.

The hearts are roasted for seven days in an oven made of volcanic stone and clay, where smoke and heat reveal the hidden flavors of the agave.

Then, the cooked maguey is ground in a stone mill, releasing its juice and fibers.

Naturally, yeasts and bacteria begin the fermentation process, transforming the sugars into alcohol.

Finally, the mixture is slowly distilled in a copper still.

The vapor rises, cools, and turns into a transparent liquid that holds the essence of the Oaxacan land: our mezcal **M21**.

**OUR "M21" IS NOT A MEZCAL, IT IS A RITUAL
SHARE IT WITH YOUR LOVED ONES**



Joven Espadín
100% agave

Glass \$130-8USD
Bottle \$1300-81USD
38% ALC. VOL.

Notes:
Earthy
Smoky
Agave honey



Joven Tobalá
100% wild agave

Glass \$165-10USD
Bottle \$1650-103USD
42% ALC. VOL.

Notes:
Earthy
Rosemary
Fruity



Joven Cuishe
100% wild agave

Glass \$170-11USD
Bottle \$1700-106USD
42% ALC. VOL.

Notes:
Herbal
Floral
Sweet



Espadín Pechuga
100% agave

Glass \$160-10USD
Bottle \$1600-100USD
45% ALC. VOL.

Notes:
Fruity
(apple, banana, tropical fruits)
Turkey breast

Shot 60ml - Bottle 750ml



COCKTAILS

- SPECIAL MALECÓN 21 -

Sangre Maya \$230 | 14USD

Artisanal mezcal **M21** Espadín, orange liqueur, rosemary syrup, cranberry juice, roasted red bell pepper

Mezcal Mojito \$230 | 14USD

Artisanal mezcal **M21** Espadín, cucumber concentrate with mint, lime juice, rosemary syrup, topped with tonic water

Chily Kiss \$230 | 14USD

Artisanal mezcal **M21** Espadín, tamarind, fresh watermelon and grapefruit juice, serrano chili.

Mezcal Sunset \$230 | 14USD

Artisanal mezcal **M21** Espadín, Aperol, grapefruit juice, agave syrup, lime juice, orange bitters

Mezcal Carajillo \$240 | 15USD

Artisanal mezcal **M21** Espadín, espresso shot, agave syrup, orange bitters

Pimp up your cocktail
with another of our mezcals **M21**

Tobalá +\$35 - 2USD | Cuishe +\$40 - 3USD
Espadín turkey breast +\$30 - 2USD

MEZCAL M21 TASTING

Espadín, Tobalá, Espadín turkey breast,
Cuishe (1oz) \$325 - 20USD

- TRADITIONAL -

Mojito \$170 | 11USD

Gin Tonic
Diega \$175 - 11USD | Bombay \$210 - 13USD
Tanqueray \$210 - 13USD | Red fruits +\$55 - 3USD

Piña colada \$170 | 11USD

Margarita \$170 | 11USD

Aperol Spritz \$230 | 14USD

Carajillo \$230 | 14USD

Liqueur 43, shot of espresso, shaked

- MOCKTAILS - NO ALCOHOL

Ginger Mojito \$120 | 8USD
lemon, mint leaves, natural syrup
ginger extract and mineral water top

Scarlett Dream \$120 | 8USD
Jamaica extract, natural syrup,
red fruit mix, tonic top

Grapefruit Paloma \$130 | 8USD

Grapefruit juice, lemon juice,
agave syrup, mineral water top

BREAKFAST

FROM 8 AM UNTIL NOON

Chilaquiles & Eggs \$230 | 14USD

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 + \$50 | 3USD

Add mayan pulled pork + \$70 | 5USD

Fresh farm eggs \$160 | 10USD

scrambled | sunny-side up | omelette

With your choice of:

Tomate +\$20-1USD | Cheese +\$30-2USD | Chaya +30-2USD

Bacon +\$50-3USD | Chorizo +\$30-2USD | Ham +\$40-2USD

Motuleño style eggs \$250 | 16USD

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 \$180 | 11USD

Buttermilk pancakes with organic jam and honey \$190 | 12USD

Eggs Benedict \$270 | 17USD

English muffin with avocado, salmon and poached eggs,
topped with hollandaise sauce



SALADS

Malecón 21 \$240 | 15USD

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

Pasión \$240 | 15USD

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

Greek \$240 | 15USD

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

APPETIZERS

Guacamole \$190 | 12USD

Shrimp Aguachile \$370 | 23USD

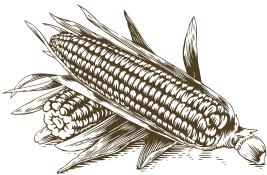
in red chiltepin chile sauce

Bis de Mar \$240 | 15USD

* 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 \$310 | 19USD

Salmon sashimi \$320 | 20USD with passionfruit ponzu sauce



MAIN COURSES

Tacos Caribe \$250 | 16USD

Homemade beet tortillas, avocado, and shrimp in pumpkin flower tempura.

Tacos Cochinita \$230 | 14USD

Traditional Mayan pulled pork recipe served in our artisanal beet tortillas.

Fritura \$450 | 28USD

Roman-style fried octopus and shrimp, served with potato wedges.

Hamburger Supreme \$290 | 18USD

Homemade bread, juicy beef patty with bacon, cheese, tomato, lettuce, onion, and avocado.

Picanha \$600 | 37USD

300 g picanha with chimichurri, served with mashed potatoes and glazed baby onions.

Salmon Fillet \$450 | 28USD

Herb-crusted salmon fillet served with pumpkin purée, glazed baby onions and crispy kale leaf.

Quesabirria \$320 | 20USD

Three homemade beet tortillas filled with braised beef in smoked chili adobo and aged cheese, served with their consommé.

Catch of the Day

Ask your waiter for today's selection and price.



Lobster

Ask your waiter for today's selection and price.

Filet Mignon \$610 | 38USD

250 g filet mignon served with mashed potatoes and glazed baby onions.

Seafood Pasta \$450 | 28USD

Linguine with shrimp, octopus, and tuna in a seafood velouté sauce and cherry tomatoes.

Ceviche Mixto \$450 | 28USD

Shrimp, octopus, and tuna ceviche with cucumber, tomato, and roasted onion.

Poke Bowl

Tuna \$300 - 19USD | Salmon \$340 - 21USD

white rice, seasonal fresh fruit, sesame, red cabbage, edamame, and avocado.

Grilled Octopus \$650 | 41USD

200 g grilled octopus served with mashed potatoes, cherry tomato, and glazed baby onions.

Sopa caribeña \$390 | 24USD

Seafood broth with mussels, shrimp, octopus, scallops, and clams.



POSTRES

Chocolate Volcano \$250 | 16USD

Macchiatone \$250 | 16USD

artisanal coffee ice cream, homemade vanilla crunch, and flamed meringue.

Nube del Caribe \$250 | 16USD

Almond and coconut crumble, roasted, glazed, and mezcal-flambéed pineapple, topped with coconut foam.



JUICES AND SMOOTHIE

Freshly squeezed orange juice

\$80 | 5 USD

Green Juice \$90 | 6 USD

Mahahual \$140 | 9 USD

Pineapple, tamarind and ginger water smoothie

Eden \$140 | 9 USD

Coconut and berries milk smoothie

Kombucha 300ml \$140 | 9 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-Cardamom

Rosemary lemonade with ginger

COFFEE

Espresso \$55 | 3 USD

Capuccino \$65 | 4 USD

Americano \$55 | 3 USD

Latte \$70 | 4 USD

Almond milk +\$10 | +1 usd

SOFT DRINKS

Coca-Cola | Orange Fanta | Sprite

Manzanita (apple soda) Fresca (grapefruit soda)

355ml \$70 | 4 USD

Bottled water 330ml \$60 | 4 USD

Sparkling water 355ml \$70 | 4 USD

BEER

Corona 355ml 4.5° \$75 | 5 USD

Modelo Especial 355ml 4.5° \$75 | 5 USD

Negra Modelo 355ml 5.3° \$75 | 5 USD

Victoria 355ml 4.0° \$75 | 5 USD

Ultra Light 355ml 4.5° \$75 | 5 USD

Corona Non-alcoholic 355ml 4.5° \$75 | 5 USD

TEQUILA

7 Leguas Blanco 700ml
shot \$230 - 14USD | bottle \$2,500 - 156USD

Don Julio Reposado 700ml
shot \$240 - 15USD | bottle \$2,650 - 166USD

Don Julio Añejo 70 700ml
shot \$350 - 22USD | bottle \$3,500 - 219USD

Maestro Dobel Cristalino 750ml
shot \$220 - 14USD | bottle \$2,700 - 169USD



RED WINE

Cabernet Sauvignon

Paradise - Chile
glass \$150 - 9USD
bottle \$700 - 44USD

Carmenere

Paradise - Chile
bottle \$700 - 44USD

Casa Madero 3V
México
bottle \$1490 - 93USD

WHITE WINE

Chardonnay

Paradise - Chile
glass \$150 - 9USD
bottle \$700 - 44USD

Sauvignon Blanc

Paradise - Chile
shot \$150 - 9USD
bottle \$700 - 44USD

Casa Madero 2V
México
bottle \$1450 - 90USD

SPARKLING AND ROSE'

Prosecco Cinzano
glass \$170 - 11USD
bottle \$750 - 47USD

Moet&Chandon Brut
bottle \$2,900 - 181USD

La Cetto Rosado
glass \$150 - 9USD
bottle \$700 - 44USD

WHISKY

Jack Daniel's 700ml
shot \$165 - 10USD
bottle \$1700 - 106USD

JW Etiq. Roja 700ml
shot \$120 - 8USD
bottle \$1250 - 78USD

JW Etiq. Negra 750ml
shot \$260 - 16USD
bottle \$2800 - 175USD

LIQUORS

Anís Sambuca Vaccari
shot \$190 - 12USD

Baileys
shot \$150 - 9USD

Torres 10
shot \$130 - 8USD

RUM

Bacardí Blanco 750ml
shot \$100 - 6USD
bottle \$1100 - 69USD

Havana 7 Añejo 700ml
shot \$150 - 9USD
bottle \$1600 - 100USD

Zacapa 23 years 750ml
shot \$310 - 19USD
bottle \$3350 - 210USD

VODKA

Smirnoff 750ml
shot \$100 - 6USD
bottle \$1100 - 69USD

Tito's 750ml
shot \$210 - 13USD
bottle \$2300 - 144USD

Grey Goose 750ml
shot \$260 - 16USD
bottle \$2800 - 175USD

GIN

Diega 950ml
shot \$140 - 9USD
bottle \$1990 - 125USD

Tanqueray 750ml
shot \$175 - 11USD
bottle \$1900 - 119USD

Bombay Saphire 750ml
shot \$175 - 11USD
bottle \$1800 - 112USD