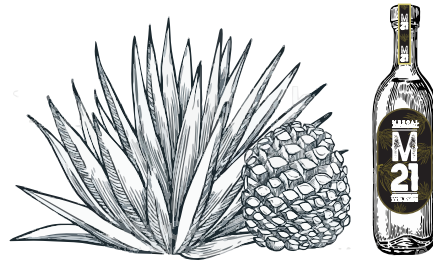




Menu



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,
- 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, to extract the maguey's fiber.
- 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.



Joven Espadín
100% agave
100% handmade

Shot \$130-8USD (60ml)

Bottle \$1300-80USD
(750ml)

38% ALC. VOL.



Espadín Pechuga
in the second distillation fruits,
nuts are added, spices
and turkey breast.

Shot \$160-10USD (60ml)

Bottle \$1600-100USD
(750ml)

45% ALC. VOL.



Joven Espadín
left for 20 days
with cochineal grain
giving it a pink colour.

Shot \$195-12USD (60ml)

Bottle \$1950-120USD
(750ml)

38% ALC. VOL.



Joven Tobalá
our wild tobalá is fruity and
distinctive, soft and floral.
"The King of Mezcal"

Shot \$165-10USD (60ml)

Bottle \$1650-100USD
(750ml)

42% ALC. VOL.

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



COCKTAILS

- SPECIAL MALECÓN 21 -

Humo Verde \$240 - 15USD

Artisanal mezcal **M21** Espadín infused with avocado leaf, lemon juice, orange liqueur, agave syrup and cocoa bitters

Mezcal Pineapple Sour \$240 - 15USD

Artisanal mezcal **M21** Espadín joven, natural pineapple juice, lime juice, agave syrup and sprinkled with worm salt

Mezcalina de Jamaica \$220 - 14USD

made with our artisanal Mezcal **M21** & natural hibiscus extract

Mezcal Sunset \$230 - 14USD

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

Spicy Mezcal Margarita \$220 - 14USD

Artisanal mezcal **M21** Espadín with a touch of habanero chili

Mezcal Carajillo \$230 - 14USD

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

Pimp up your cocktail

with another of our mezcals **M21**

Tobalá +\$35 - 2USD | Cochineal grain +\$65 - 4USD

Espadín turkey breast +\$30 - 2USD

MEZCAL M21 TASTING

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

- TRADITIONAL -

Mojito \$170 - 11USD

Gin Tonic

Diega \$175 - 11USD | Bombay \$210 - 13USD
Tanqueray \$195 - 12USD | Red fruits +\$40 - 2USD

Piña colada \$170 - 11USD

Margarita \$170 - 11USD

Aperol Spritz \$220 - 14USD

Carajillo \$230 | 14USD

Liqueur 43, shot of espresso, shaken

- 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 \$120 | 8USD

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

BREAKFAST

FROM 8 AM UNTIL NOON

Chilaquiles & Eggs \$220 | 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 + \$75 | 5 USD

Fresh farm eggs \$150 | 9USD

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 \$240 | 15USD

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 \$260 | 16USD

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



SALADS

Malecón 21 \$230 | 14USD

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

Pasión \$230 | 14USD

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

Greek \$230 | 14USD

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

APPETIZIZERS

Guacamole \$190 | 12USD

Shrimp Aguachile \$370 | 23USD

in red chiltepin chile sauce

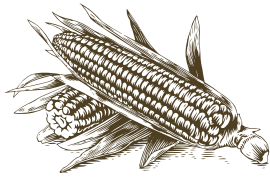
Bis de Mar \$240 | 15USD

* 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 \$295 | 18USD

Salmon sashimi \$250 | 16USD

with passionfruit ponzu sauce



MAIN COURSES

Tacos Caribe \$240 | 15USD

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

Tacos Cochinita \$220 | 14USD

The traditional mayan pulled pork recipe with our artisanal beet tortillas

Fritura \$380 | 24USD

Roman style fried shrimp and octopus

Hamburger Supreme \$290 | 18USD

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

Picaña \$580 | 36USD

300 gr picaña with chimichurri served with cambray potatoes and grilled vegetables enrolled in bacon

Salmon fillet \$410 | 26USD

Salmon fillet with fine herbs served with cambray potatoes and grilled vegetables enrolled in bacon

Caribbean soup \$390 | 24USD

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

Catch of the day

ask the price to your waiter



Lobster Catch of the day

ask the price to your waiter

Filet Mignon \$650 | 41 USD

250gr/8.8 oz premium filet mignon served with cambray potatoes and grilled vegetables enrolled in bacon

Seafood Pasta \$420 | 26USD

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

Ceviche \$440 | 27USD

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

Poke Bowl

Tuna \$300 - 19USD | Salmon \$330 - 21USD

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

Grilled Octopus \$410 | 26 USD

200gr/7 oz grilled octopus served with cambray potatoes and grilled vegetables enrolled in bacon



DESSERTS

Chocolate Volcano \$210 | 13 USD

Soft chocolate cake filled with a silky river of molten chocolate

Macchiatone \$210 | 13 USD

SIGNATURE DESSERT: artisanal coffee ice cream, homemade Vanilla Crunch and Flamed Meringue

Passionfruit Cheesecake

\$210 | 13 USD



JUICES AND SMOOTHIE

Freshly squeezed orange juice

\$70 | 4 USD

Green Juice \$90 | 5 USD

Mahahual \$120 | 7 USD

Pineapple, tamarind and ginger water smoothie

Eden \$120 | 7 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-Cardamon

Rosemary lemonade with ginger

COFFEE

Espresso \$50 | 3 USD

Capuccino \$60 | 4 USD

Americano \$50 | 3 USD

Latte \$60 | 4 USD

Almond milk +\$10 | +1 usd

SOFT DRINKS

Coca-Cola | Orange Fanta | Sprite

Manzanita (apple soda) Fresca (grapefruit soda)

355ml \$55 | 3 USD

Bottled water 330ml \$50 | 3 USD

Sparkling water 355ml \$50 | 3 USD

BEER

Corona 355ml 4.5° \$70 | 4 USD

Modelo Especial 355ml 4.5° \$70 | 4 USD

Negra Modelo 355ml 5.3° \$70 | 4 USD

Victoria 355ml 4.0° \$70 | 4 USD

Ultra Light 355ml 4.5° \$70 | 4 USD

Corona Non-alcoholic 355ml 4.5° \$70 | 4 USD

PANTEÓN

CERVECERIA ARTESANAL

Kölsch 5.2° | 20 ibu 355ml \$120 | 8 USD

100% HANDMADE - MADE IN MAHAHUAL

The Kölsch has a pale color due to the Pilsen malt and the small percentage of malted wheat, fruity aromas from the yeast and low hop aroma.

TEQUILA

7 Leguas Blanco 750ml

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

shot \$150 - 9USD

bottle \$700 - 44USD

Carmenere

Paradise - Chile

bottle \$700 - 44USD

Casa Madero 3V

México

bottle \$1490 - 93USD

WHITE WINE

Chardonnay

Paradise - Chile

shot \$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

shot \$170 - 11USD

bottle \$750 - 47USD

Moet&Chandon Brut

bottle \$2,900 - 181USD

La Cetto Rosado

shot \$150 - 9USD

bottle \$700 - 44USD

WHISKY

Jack Daniel's 700ml

shot \$165 - 10USD

bottle \$1,650 - 103USD

JW Etiq. Roja 700ml

shot \$120 - 7USD

bottle \$1,200 - 75USD

JW Etiq. Negra 750ml

shot \$260 - 16USD

bottle \$2,800 - 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 \$1,200 - 75USD

Havana 7 Añejo 700ml

shot \$150 - 9USD

bottle \$1,600 - 100USD

Zacapa 23 years 750ml

shot \$310 - 19USD

bottle \$3,390 - 212USD

VODKA

Smirnoff 750ml

shot \$100 - 6USD

bottle \$1,200 - 75USD

Tito's 750ml

shot \$210 - 13USD

bottle \$2,400 - 150USD

Grey Goose 750ml

shot \$260 - 16USD

bottle \$2,800 - 175USD

GIN

Diega 950ml

shot \$140 - 9USD

bottle \$1,600 - 100USD

Tanqueray 750ml

shot \$165 - 10USD

bottle \$1,800 - 112USD

Bombay Sapphire 750ml

shot \$185 - 11USD

bottle \$1,990 - 124USD