



unlimited

beach club & restaurant

Cena/Dinner

AGUACATE ASADO - \$300 mx

Aguacate al grill con aceite de romero, queso panela asado, con ensalada de arúgula y semillas tostadas

GRILLED AVOCADO

Grilled avocado with Rosemary oil, grilled panela cheese, served with arugula salad and mixed nuts

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MIX DE FLAUTAS - \$360 mx

Pollo, res, papa y queso, acompañadas de hojas verdes, jitomate, cebolla, crema, queso y salsa macha de cacahuete

MEXICAN FLAUTAS

Fried tortilla stuffed with chicken, beef, potato and cheese, served with green sprouts, tomato, onion, sour cream, cheese and salsa macha with peanut

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PLATÓN DE CAMARONES - \$550 mx

Opciones: al ajo, a la mantequilla, zarandeados o naturales, acompañado de verduras a la mantequilla

SHRIMP PLATE

Shrimp served with buttered veggies
Options: garlic, buttered, zarandeado (marinated roasted) or plain

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PULPO CHAMUSCADO - \$550 mx

Pulpo marinado asado, acompañado de puré rústico de papa y salsa de longaniza de Valladolid

SCORCHED OCTOPUS

Marinated octopus grilled with dry chiles, served with rustic mashed potatoes and a Valladolid sausage sauce

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FILETE DE PESCADO ZARANDEADO O A LA MANTEQUILLA - \$390 mx

Filete acompañado con arroz del día, puré de camote, aguacate y plátano frito

ROASTED FISH FILLET

Options: Zarandeado (marinated roasted) or buttered, served with rice, mashed sweet potato, avocado and fried sweet plantain

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PORTERHOUSE CON GRAVY AL TINTO - \$490 mx

Acompañado de cebolla de cambrey caramelizada, elotes y papas bravas

PORTERHOUSE STEAK WITH RED WINE SAUCE

Served with caramelized onion, corn and sauted potatoes



House Cocktails \$320 mx

MEZCAL FLOWER

Mezcal Espadín, jugo de piña, reducción de jamaica, jugo de limón, miel de agave, escarchado con sal de jamaica

Mezcal Espadín, pineapple juice, hibiscus syrup, lime juice, agave syrup, hibiscus salt rim

MAYAN SUNSET

Vodka, Aperol, jugo de toronja, jugo de limón, jarabe natural

Vodka, Aperol, grapefruit juice, lime juice, syrup

TILA BERRY

Xila, tequila, reducción de zarzamora, jugo de piña, jugo de limón, jarabe natural

Xila liquor, tequila, blueberries syrup, pineapple juice, lime juice, syrup

ROSA MEXICANO

Mezcal Espadín, Xila, jugo de sandía, jugo de limón, reducción de romero, escarchado con Tajín

Mezcal Espadín, Xila liquor, watermelon juice, lime juice, rosemary syrup, chili powder rim

RAMZ TONIC

Gin, tónica, láminas de pepino, rodajas de toronja, rodajas de limón, semilla de cardamomo

Gin, tonic, sliced cucumber, sliced grapefruit, sliced lime, cardamom seeds

GREEN SOUR

Whiskey macerado con manzana verde, jugo de limón, extracto de jengibre, canela, jarabe natural

Whiskey macerated with green apple, lime juice, ginger syrup, cinnamon, natural syrup

CHAK RUM

Ron, reducción de frambuesa, jugo de limón, hierbabuena, agua mineral

Rum, raspberry syrup, lime juice, spearmint, sparkling water

Bebidas/Drinks

Jugo fresco/Fresh juice \$130 mx

2 ingredientes/2 ingredients \$140 mx

Refresco/Soda \$110 mx

Agua/Water 473 ml - \$135 mx

Agua mineral/
Sparkling water 473 ml \$145 mx

Cerveza/Beer \$135 mx

Destilados/Spirits

Tequila

Centenario Plata \$290 mx \$2,800 mx

Maestro Dobel Diamante \$350 mx \$4,100 mx

Don Julio 70 \$350 mx \$4,100 mx

Don Julio Reposado \$320 mx \$3,900 mx

Mezcal

Macho Silvestre Espadín joven \$250 mx \$2,800 mx

11:11 Ensamble Espadín-Coyote \$330 mx \$3,500 mx

Almas Triunfantes Ensamble
Tepestate-Madrecuishe-Jabalí \$490 mx \$4,900 mx

Ron

Havana 7 años \$280 mx \$2,800 mx

Zacapa \$390 mx \$4,850 mx

Vodka

Grey Goose \$340 mx \$4,000 mx

Belvedere \$340 mx \$4,000 mx

Whiskey

Macallan 12 años \$450 mx \$5,200 mx

Buchanan's \$320 mx \$3,500 mx

Jack Daniels \$280 mx \$3,100 mx

Gin

Bombay \$290 mx \$3,100 mx

Hendrick's \$340 mx \$3,900 mx

Classic Cocktails \$290 mx

Margarita, Margarita mezcal,

Mojito, Mimosa, Daikiri,

Piña colada, Caipiriña,

Caipiroska, Bloody Mary

Vino/Wine

Blanco/White \$290 mx \$1,500 mx

Rosado/Rosé \$290 mx \$1,500 mx

Tinto/Red \$290 mx \$1,500 mx

Espumoso/Sparkling \$290 mx \$1,500 mx

Smoothies

\$290 mx

COFFEE SOUL

Café frío, plátano, vainilla, crema de coco y leche de almendras

Iced coffee, banana, vanilla, coconut cream and almonds milk

MAYAN AWAKENING

Naranja, plátano, piña, chaya y miel

Orange, banana, pineapple, chaya and honey

MANGO PARTY

Mango, piña, naranja, maracuyá y gengibre

Mango, pineapple, orange, passion fruit and ginger

DOUBLE APPLE

Manzana, piña, naranja, plátano y gengibre

Apple, pineapple, orange, banana and ginger

UNDER THE SUN

Piña, zanahoria, naranja, plátano y crema de coco

Pineapple, carrot, orange, banana and coconut cream



Coffee shop

Americano	\$60 mx
Espresso	\$60 mx
Doble/Double	\$90 mx
Capuccino	\$90 mx
Moka	\$90 mx
Latte	\$80 mx
Frappuccino	\$90 mx
Macchiatto	\$70 m
Té/Tea	\$60 mx
Té helado/Ice tea	\$70 mx
Americano frío/Ice coffee	\$70 mx
Latte frío/Ice latte	\$90 mx
Carajillo	\$290 mx



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*Todos nuestros precios son en pesos mxn e incluyen iva.

*All our prices are in pesos and includes taxes.