

LA POPULAR

NÓMADE TEMPLE

BEACH CLUB MENU

GUACAMOLE \$260
Puré de ajo confitado, crudités y hierbas locales / Avocado mash with confit garlic purée, fresh crudités, and local herbs

DEDOS DE PESCADO / FISH FINGERS \$320
(160gr)
Pesca local, chips de plátano, salsa tártara de la casa y salsa criolla / Local catch, plantain chips, house tartar sauce, and criolla relish

PAPAS A LA FRANCESA / FRENCH FRIES \$230
Cremoso de jalapeño / Served with jalapeño cream

EMPANADAS DE CALABAZA / PUMPKIN EMPANADA \$260
Al horno de leña, calabaza, chile xkatik, queso provoleta y jitomate confitado / Wood-fired empanada filled with pumpkin, xkatik chile, provoleta cheese, and confit tomato

HAMBURGUESA DE RES / BEEF BURGER \$420
Pan brioche, cebolla caramelizada, queso amarillo, tocino y papas fritas / Brioche bun, caramelized onion, American cheese, bacon, and fries

TOSTADA PATÉ DE CAMARÓN / SHRIMP PATÉ TOSTADA \$280
Paté de camarón, camarón azul crudo, salsa de tamarindo y hierbas locales / Shrimp paté topped with raw blue shrimp, tamarind sauce, and local herbs

TOSTADA DE AGUACATE / AVOCADO TOSTADA \$200
Aguacate al mojo de ajo, tomate verde, verdolagas y alioli de habanero / Garlic-marinated avocado, green tomato, purslane, and habanero aioli

TOSTADA DE CAMARÓN SECO / DRIED SHRIMP TOSTADA \$230
Alioli de salsa macha, aguacate, zanahoria y pico de gallo / Salsa macha aioli, avocado, carrot, and fresh pico de gallo

TARTAR DE ATÚN / TUNA TARTARE \$360
Salsa agridulce, salsa de soya, aguacate, cebollín, ajonjolí y pan naan / Sweet-savory glaze, soy sauce, avocado, scallions, sesame, and naan bread

TARTAR DE SALMÓN / SALMON TARTARE \$355
Salsa de maracuyá, pistache tostado, aguacate, ajo tostado y pan naan / Passion fruit sauce, toasted pistachio, avocado, roasted garlic, and naan bread

TACO DE ARRACHERA / SKIRT STEAK TACO \$370
Tortilla de maíz criollo, arrachera marinada, ensaladilla de col y cremoso de aguacate / Heirloom corn tortilla, marinated skirt steak, slaw, and avocado cream

TACO DE PESCADO / FISH TACO \$325
Tortilla de maíz criollo, pesca del día, ensaladilla de col y cremoso de aguacate / Heirloom corn tortilla, catch of the day, slaw, and avocado cream

HELADO DEL DÍA / ICE CREAM OF THE DAY \$190

COCTELES | COCKTAILS

CACHAÇA GARDEN \$350
Cachaça Pitu, St-Germain, pepino y menta / Pitu cachaça, St-Germain elderflower liqueur, cucumber, and mint

WHITE NEGRONI SBAGLIATO \$350
St-Germain, vermut blanco, bitter de flores mexicanas y top de prosecco / St-Germain, blanco vermouth, Mexican floral bitters, topped with prosecco

VERDANT DREAM \$350
Licor Chartreuse Verde, piña, licor de coco maya y limón / Green Chartreuse, pineapple, Mayan coconut liqueur, and lime

TEQUILA SOUR \$350
Tequila Herradura Plata, naranja agria, agua de coco, miel y soda / Herradura Silver tequila, sour orange, coconut water, honey, and soda

COCO LIMONCELLO \$350
Ron Aconte blanco, limoncello de lima yucateca y agua de coco / Aconte white rum, Yucatecan lime limoncello, and coconut water

PASSION VANILLA \$350
Ron Havana Club 7, maracuyá, crema de coco y syrup de especias y vainilla / Havana Club 7 rum, passion fruit, coconut cream, and spiced vanilla syrup

SPRITZ DE LA CASA SPECIAL SPRITZ

RASPBERRY SPRITZ \$400
Frambuesa, gin Condesa, Chandon Brut, menta fresca, agua mineral y limón verde / Raspberry, Condesa gin, Chandon Brut, fresh mint, sparkling water, and lime

ST-GERMAIN SPRITZ \$400
Gin Hendrick's, licor St-Germain, Chandon Brut, naranja fresca y agua mineral / Hendrick's gin, St-Germain elderflower liqueur, Chandon Brut, fresh orange, and sparkling water

LYCHEE SPRITZ \$400
Jugo de lychee, sábila (aloe vera), gin Hendrick's, Chandon Brut, agua mineral y lychees frescos. / Lychee juice, aloe vera, Hendrick's gin, Chandon Brut, sparkling water, and fresh lychees

HOUSE SPRITZ \$400
Licor St-Germain, albahaca fresca, zacate limón, agua mineral y Champagne Moët & Chandon / St-Germain liqueur, fresh basil, lemongrass, sparkling water, and Moët & Chandon Champagne

MELON SPRITZ \$400
Gin Hendrick's, jugo de melón, agua mineral, Chandon Brut y esferas de melón / Hendrick's gin, melon juice, sparkling water, Chandon Brut, and melon pearls

PASSION SPRITZ \$400
Gin Hendrick's, maracuyá, agua mineral, Chandon Brut y carambola / Hendrick's gin, passion fruit, sparkling water, Chandon Brut, and star fruit

VG Vegano / Vegan V Vegetariano / Vegetarian GF Gluten Free
R Se sirve crudo o parcialmente crudo / Served raw or partially raw
SF Contiene mariscos / Contains shellfish

Los platillos elaborados con huevo, carne o pescados crudo o semi crudo se comen bajo el riesgo del comensal. Precios en MXN. 16% de IVA incluidos. Aceptamos: Visa, Mastercard y American Express. Se aplicará un servicio del 15% a todos los alimentos y bebidas / The dishes prepared with egg, meat, raw or lightly cooked, must be ordered at your own risk. Prices in Mexican pesos - 16% IVA included. We accept: Mastercard, Visa and American Express. A 15% service fee will be charged to all Food and Beverage