

BUENOS DÍAS / GOOD MORNING

Plato de avena / Oatmeal	\$95
Tlanelolli de frutas / Fresh fruit	\$95
Hot cakes avena / oatmeal pan cakes	\$110
Pan francés / French Toast	\$110
Nopalli asado con panela del tuito / Grilled nopal with panela cheese	\$110
Huevos al gusto (estrellados, revueltos, rancheros, mexicana, etc...)/ any style	Eggs \$125
Chilaquiles	\$135
Omelette	\$145
Omelette de claras / Egg white omelette	\$160

PARA PICAR / TO START

Guacamole	\$140
Ignacios sencillos / Nachos	\$140
Ignacios con marlin, pollo o carne / Nachos with marlin, chicken or flank steak	\$220
Toritos	\$210
Calamar frito / Fried Calamari	\$200
Chicharron de pescado / Fish Chicharron	\$220
Tiras de pescado / Fish sticks	\$240
Tiras de pollo / Chicken sticks	\$240
Jicama, pepino y zanahoria / Jicama, cucumber & carrot	\$95

DEL MAR / FROM THE SEA

Aguachile Verde	\$270
Agucachile Morita	\$280
Ceviche de atun tartara / Tuna ceviche	\$260
Ceviche maraika pescado o camarón / Maraika ceviche fish or shrimp	\$240
Ceviche vallarta pescado o camarón / Vallarta ceviche fish or shrimp	\$240
Coctel de camarón / Shrimp cocktail	\$230
Sopa de pescaco / Fish Soup	\$230

ENSALADAS / SALADS

Ensalada Maraika / Maraika Salad	\$175
Capresse de panela / Capresse salad panela cheese	\$145
Ensalada de camarón / Shrimp salad	\$220

DEL COMAL / TACOS & BURRITOS

Tacos de pescado al pastor, marlin al pibil, camarón, arrachera / Shrimp, Marlin, flank Steak, Fish Pastor Style Tacos	\$210
Burritas de marlin, camarón, arrachera o estilo patron / Burritos marlin, shrimp, flank steak or boss style	\$270
Quecas	\$120
Tacos de frijol / bean tacos	\$90

DEL HORNO

Pizza Margarita / Pizza queso	\$120
Pizza 4 Quesos / Pizza Camaron / Pizza Maraika	\$145
4 Cheese Pizza / Shrimp Pizza / Maraika Pizza	
Crea tu pizza / Make your own pizza	\$120
Proteina / Protein	\$30
Verdura / Vegetable	\$10

DEL CHEF / CHEF'S CREATIONS

Huachinango x Kilo / Red Snapper any style x kg	\$625
Filete de atún sellado / Tuna fillet sealed	\$360
Camarones al gusto / Shrimp any style	\$360
Filete de pescado al gusto / Fish fillet any style	\$360
Taco de camarón con chicharron / Shrimp and pork chicharron taco	\$110
Taco de short rib / Short rib taco	\$110
Hamburguesa res, camarón o atún / Hamburguers beef, shrimp or tuna	\$360
Salteado Thai / Thai Sautee	
Verdura / Veggie	\$220
Pollo / Chicken	\$270
Arrachera / Flank steak	\$280
Camaron / Shrimp	\$280

TEQUILA

	BOTELLA	COPA
DON JULIO 1942	\$8,500	
DON JULIO 70	\$3,400	\$260
DON JULIO AÑEJO	\$3,000	\$230
DON JULIO REPOSADO	\$2,500	\$220
DON JULIO REPOSADO CLARO	\$2,350	\$200
DON JULIO BLANCO	\$2,000	\$170
TIERRA NOBLE BLANCO	\$2,300	\$200
TIERRA NOBLE REPOSADO	\$2,650	\$210
TIERRA NOBLE AÑEJO	\$3,000	\$240
TIERRA NOBLE CRISTALINO	\$3,100	\$250
SOLARUM	\$7,200	
1800 CRISTALINO	\$3,200	\$260
HERRADURA ULTRA	\$3,200	\$260

MEZCAL

	BOTELLA	COPA
PIERDE ALMAS	\$3,300	\$300
UNION EL VIEJO	\$3,200	\$260
UNION UNO	\$2,100	\$180
400 CONEJOS	\$2,100	\$180
AMORES CUPREATA	\$3,200	\$260
AMORES ESPADIN	\$2,800	\$220
BRUXO RECETA INICIAL	\$2,100	\$160
BRUXO N° 1	\$2,300	\$200
BRUXO N° 2	\$2,600	\$230
BRUXO N° 3	\$2,650	\$320
BRUXO N° 4	\$3,360	\$360
BRUXO N° 5	\$5,200	\$540
CREYENTES	\$2,650	\$230
MARCA NEGRA ESPADIN	\$2,650	\$280
MARCA NEGRA ENSAMBLE	\$3,500	\$380
MARCA NEGRA TOBALA	\$4,560	\$490

VODKA

	BOTELLA	COPA
CIROC	\$2,600	\$230
KETEL ONE	\$2,300	\$170
SMIRNOFF	\$1,600	\$140
SMIRNOFF X1 TAMARINDO	\$1,800	\$160
BELVEDERE	\$2,800	\$290
GREYGOOSE	\$2,800	\$270
STOLICHNAYA	\$1,850	\$150
TITOS	\$2,300	\$220

RON

	BOTELLA	COPA
ZACAPA X0	\$9,000	\$900
ZACAPA 23	\$3,600	\$360
ZACAPA AMBAR 12	\$2,100	\$220
BACARDI BLANCO	\$1,800	\$140
FLOR DE CAÑA 12 AÑOS	\$2,300	\$240
FLOR DE CAÑA 18 AÑOS	\$3,500	\$330
HAVANA 7	\$2,300	\$180
MATUSALEM 15	\$1,800	\$180
MATUSALEM CLASICO	\$1,500	\$150
MATUSALEM PLATINO	\$1,400	\$140

GIN

	BOTELLA	COPA
TANQUERAY TEN	\$2,800	\$280
TANQUERA FLOR DE SEVILLA	\$2,400	\$220
TANQUERAY LONDON DRY	\$1,800	\$180
BOMBAY	\$2,100	\$190
HENDRICKS	\$3,100	\$300
BLAU	\$2,550	\$260

WHISKY

	BOTELLA	COPA
JOHNNIE WALKER BLUE LABEL	\$16,200	
JOHNNIE WALKER 18 AÑOS	\$5,800	
JOHNNIE WALKER GREEN LABEL	\$3,850	\$410
JOHNNIE WALKER GOLD LABEL	\$4,320	\$440
JOHNNIE WALKER BLACK LABEL	\$2,800	\$280
JOHNNIE WALKER RED LABEL	\$2,160	\$220
BUCHANAN'S 18	\$5,800	\$530
BUCHANAS MASTER	\$4,000	
BUCHANANS 12	\$3,300	\$270
BUCHANANS TWO SOULS	\$2,800	\$240
THE SINGLETON SINGLE MALT	\$3,400	
BULLEIT	\$2,100	\$180
MACALLAN 12	\$3,840	\$420
JACK DANIELS	\$2,000	\$180

VINO DE MESA

	BOTELLA
CASA MADERO V ROSE	\$1,150
CASA MADERO 2V BLANCO	\$1,150
CASA MADERO 3V TINTO	\$1,620

CHAMPAGNE

	BOTELLA
MÖET & CHANDON BRUT	\$3,600
MÖET & CHANDON ICE	\$4,400
MÖET & CHANDON ICE ROSE	\$6,600
MÖET & CHANDON ICE MAGNUM	\$13,200
MÖET & CHANDON ICE ROSE MAGNUM	\$16,200
VEUVE CLICQUOT	\$4,200
DOM PERIGNOM	\$16,800
DOM PERIGNOM LUMINOUS	\$23,100

RAICILLA

	BOTELLA	COPA
RAICILLA BLANCA DEL TUITO	\$1,500	\$100
RAICILLA CUASTECOMATE	\$1,750	\$120

TRAGO

	COPA
APEROL SPRITZ	\$200
BLOODY MARY	\$150
BLOODY CAESAR	\$160
CARAJILLO	\$180
DAIKIRI	\$150
KENTUCKY SUMMER BREEZZE	\$240
MARGARITA	\$220
MARGARITA CADILLAC	\$350
MOJITO	\$150
PALOMA	\$200
PIÑA COLADA	\$150
SANGRIA	\$170

CERVEZA

	COPA
CORONA	\$40
PACIFICO	\$40
CIELO ROJO	\$70
CUBANA	\$65
CHELADA	\$60

SIN ALCOHOL

	COPA
AGUA DEL DIA	\$50
REFRESCO	\$55
CLAMATO PREPARADO	\$60
CHOCOMILK	\$55
COCO FRESCO	\$75
JARRA AGUA FRESCA	\$160
JARRA JUGO NATURAL	\$220
JUGO NATURAL	\$70
NARANJADA	\$60
LIMONADA	\$60
RUSA CIEL	\$60