

# [mare'zia]

## Beach Club Menu

**Guacamole** \$300  
Acompañado de tostada de maíz local, maíz cancha y quelites / Served with local corn tostada, toasted cancha corn, and seasonal quelite greens

**Sikil Pak** \$300  
Dip tradicional de pepita de calabaza con tomate, cenizas y hierbas locales. / Traditional Yucatecan pumpkin seed dip blended with tomato, charred ash, and local herbs

**Empanadas de Camarón y Calamar al Horno de Leña / Wood-Fired Shrimp & Calamari Empanadas** \$300  
Acompañadas de chimichurri y alioli de lima / Served with chimichurri and lime aioli

**Jalea De Mariscos / Seafood Fritto** \$390  
Pesca del día, camarones y calamar con salsa tártara / Catch of the day, shrimp, and calamari, served with tartar sauce

**Tostada de Atún Aleta Azul / Bluefin Tuna Tostada** \$445  
Mayonesa de miso blanco, aguacate, salsa macha y alga wakame / White miso mayo, avocado, salsa macha, and wakame

**Ceviche Be** \$460  
Pesca del día, aceituna verde, ajo rostizado y habanero / Catch of the day cured with green olives, roasted garlic, and habanero

**Taco de Barbacoa de Res / Beef Barbacoa Taco** \$410  
Cocido en horno de leña por 8 horas, queso manchego, quelites y salsa verde / Eight-hour wood-fired beef barbacoa, Manchego cheese, quelites, and salsa verde

**Taco de Pescado / Fish Taco** \$380  
En hojas de lechuga, pescado acevichado y alioli picante / Wrapped in lettuce leaves with citrus-cured fish and spicy aioli

**Tiradito de Pesca del Día / Catch of the Day Tiradito** \$460  
Emulsión de limón Eureka, jícama, pepino persa y salsa / Thin-sliced catch of the day in a bright Eureka lemon emulsion, with jicama, Persian cucumber, and sauce

**Hamburguesa de Res / Beef Burger** \$450  
Pan de la casa, cebolla caramelizada, queso cheddar maduro, mostaza y papas fritas / House-made bread with caramelized onion, aged cheddar, mustard, and fries

**Pizzetta De Calabacín & Alcachofa / Zucchini & Artichoke Pizzetta** \$460  
Masa madre al grill, salsa passata, queso feta y mozzarella artesanal / Grilled sourdough base, passata sauce, feta, and artisanal mozzarella

**Papas al Horno de la Casa / House-Roasted Potatoes** \$350

**Helado del Día / Ice Cream of the Day** \$240

## Cocteles | Cocktails

**Cachaça Garden** \$350  
Cachaça Pitu, St-Germain, pepino y menta / Pitu cachaça, St-Germain elderflower liqueur, cucumber, and fresh 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 top de 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 marisco / Contains shellfish

\* Los platillos elaborados con huevo, carne o pescado crudo o semi crudo se comen bajo el riesgo del comensal. Precios en MXN - 16% de IVA incluido. Aceptamos: Mastercard, Visa y American Express. Se aplicará un servicio del 15% a todo Alimento y Bebida. / \* 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 the charge to all Food and Beverage.