

OCEANVS

beach club



· ENTRANCE ·

- GUACAMOLE **\$160MX**
with mixed homemade topos
- FRENCH FRIES **\$160MX**
- FISH & CHIPS **\$295MX**
- CRUNCHY CHICKEN POPCORN **\$245MX**
- CALAMARI FRITTI **\$225MX**

· NACHOS ·

- NATURAL **\$260MX**
- BEEF **\$310MX**
- CHICKEN **\$290MX**
- SHRIMP **\$350MX**
- MIXED **\$350MX**

· BOARDS TO SHARE ·

- CHARCUTERIE PLATTER **\$390MX**
 - CHEESE BOARD **\$365MX**
 - MIXED **\$450MX**
 - VEGAN **\$310MX**
Fresh vegetable sticks, coconut and plantain hummus, natural hummus, Thai and nuts hummus, beetroot hummus, tamarind, tequila & blueberry salsa
- Add focaccia bread to any board for **\$95mx**

· TOASTS ·

- TUNA **\$295MX**
160gr of fresh Tuna marinated in the Asian way, avocado mousse, green apple & pineapple with a topping of pickled onion, jicama & micro greens
- OCTOPUS **\$330MX**
160gr of fresh marinated Octopus on an avocado bed with pickled onion, fresh radish, cucumber and micro greens

· SALADS ·

- ICEBERG **\$185MX**
Iceberg lettuce, blue cheese sauce, crunchy bacon, cherry tomatoes, micro green with kale & anchovies' pesto
- DEL PATRÓN **\$250MX**
Mix of greens, grilled asparagus, chickpeas, almond flakes, pear sliced, gorgonzola & goat cheese truffles with raspberry and prosecco vinaigrette
Add prosciutto, shrimp or salmon for \$95mx each
- ITALIAN **\$210MX**
Mix of greens, pasta rigatone, broccoli, asparagus, cherry tomatoes, red onion, black olives & pickled artichoke hearts with honey mustard & vinaigrette
Add bacon, buffalo mozzarella or shrimp for \$95mx each
- MEDITERRANEAN **\$215MX**
Mix of greens with arugula, cucumber, tomatoes, onion, green olives, goat cheese chèvre with olive oil.
Add chicken, salmon, prosciutto or shrimp for \$95mx each

· AGUACHILES ·

- AGUACHILE NAYARITA **\$295MX**
130gr of your choice cooked or fresh shrimp, chile serrano sauce from Nayarit, red onion, cucumber & avocado
- AGUACHILE SINALOA **\$325MX**
130gr of your choice cooked or fresh shrimp, chile chiltepin sauce from Sinaloa, red onion, cucumber & avocado
- AGUACHILE ORIENTAL **\$355MX**
130gr of your choice cooked or fresh shrimp, ponzu sauce, mix of roasted chilies, red onion, cucumber & avocado

· BURGUERS ·

- AMERICAN **\$380MX**
220gr of Premium beef Sirloin, bacon, cheddar cheese, pickles, fresh tomatoes & lettuce, Dijon Mustard sauce on a homemade bun with potato wedges roasted on a firewood oven
- SHRIMP **\$395MX**
200gr minced shrimp, fresh tomatoes, arugula, caramelized onion, mozzarella cheese & special dressing from our chef on a homemade bun with potato wedges roasted on a firewood oven
- VEGAN **\$345MX**
Fresh portobello marinated with fine herbs, grated vegan mozzarella, almonds, pepper marmalade, sundried tomatoes & arugula, with Jamaica, chile morita & agave honey vinaigrette on a homemade bun with potato wedges roasted on a firewood oven

· FIREWOOD PEPITOS ·

- Pepitos are sandwich in a homemade baguette bread with arugula, tomatoe, red onion, radish petals, avocado & house dressing*
- BEEF **\$275MX**
- CHICKEN **\$215MX**
- LAMB **\$275MX**
- OCTOPUS **\$275MX**
- SHRIMP **\$275MX**
- VEGAN **\$220MX**

· CEVICHE ·

- CEVICHE **\$365MX**
150gr of shrimp, octopus, fish or mixed
- COCONUT CEVICHE **\$210MX**
Fresh coconut meat, mango, pineapple, palmetto, roasted watermelon, avocado, passion fruit milk & activated carbon oil

· TACOS ·

- LA PAZ **\$325MX**
Wethered shimp, pico de gallo salsa & coleslaw salad
- ESTILO BAJA **\$295MX**
Fresh fish tempura style with chipotle mayonnaise & Coleslaw salad
- CARNITAS DE ATUN **\$355MX**
Shredded grilled Tuna with con pico de gallo salsa & spicy siracha alioli
- PULPO A LA TALLA **\$380MX**
Grilled Octopus on la talla style with tamarindo & chile morita salsa
- ARRACHERA **\$340MX**
Premium arrachera beef with red salsa & grilled chives
All tacos come on a portion of 3 with homemade corn tortillas

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· TACONES ·

MARLIN **\$385MX**

OCTOPUS **\$415MX**

SHRIMP **\$395MX**

Every Tacon comes filled with caramelized onion, avocado, fresh lettuce and mozzarella cheese; with creamy cucumber salad

LOBSTER **\$530MX**

Accompanied with black beans mexican style, purple cabbage, onion and oregano dip, garlic dip and 3 chiles dip

· BROCHETTES ·

BEEF PICAÑA WITH ARGENTINEAN CHIMICHURRI **\$410MX**

GRILLED MARINATED OCTOPUS **\$420M**

GARLIC SHRIMP **\$385M**

SURF AND TURF **\$450M**

Shrimp, octopus, picaña and chicken

CHICKEN SATAY **\$375M**

LEBANESE LAMB **\$420M**

VEGAN WITH GRATED TOFU **\$355M**

Every brochette comes in a serve of 3 accompanied with roasted vegetables

· PIZZA ·

MARCHERITA **\$350MX**

Homemade tomatoes sauce, buffalo mozzarella, fresh basil & olive oil

PEPPERONI **\$350MX**

Homemade tomatoes sauce, mozzarella & pepperoni

HAWAIIAN **\$385MX**

Homemade tomatoes sauce, mozzarella, smoked ham & caramelized pineapple

TRIVOLI **\$450MX**

Homemade tomatoes sauce, mozzarella, camembert, arugala, black olives & prosciutto

OCEANVS **\$365MX**

Homemade tomatoes sauce, mozzarella, shrimp, octopus, mussels & squid

4 FORMAGGI **\$455MX**

Homemade tomatoes sauce, mozzarella, parmesan cheese, gorgonzola & goat cheese

VEGAN **\$250MX**

Homemade tomatoes sauce, vegan mozzarella & sautéed huitlacoche

NORUEGA **\$485MX**

Homemade Salmon Gravlax, goat cheese, fried caper & arugula

Gluten free dough \$100mx extra

· CATCH OF THE DAY ·

SERVED WITH THE SAUCE OF YOUR CHOICE **\$0.95MX X GR**

Fine herbs & citric juice; buttered vodka with garlic & mint; or Mexican sarandeado. All options come with potato wedges roasted on a firewood oven, rice & green salad

TRIDENT FAMILY FISHERY **\$2150MX**

Catch of the day made in a classical Tikin-Xik style, accompanied with a trident of beef, octopus & shrimp skewers & one aguachile nayarita

· NON ALCOHOLIC ·

STILL WATER **\$50MX** / AGUA B'UI NATURAL **\$75MX** / SPARKLING WATER **\$55MX** / TOPO CHICO **\$90MX** / AGUA PERRIER **\$95MX**

COCONUT WATER **\$75MX** / SOFT DRINKS **\$50MX** / FRESH JUICES **\$95MX** Melon & mint or Watermelon & basil

FRESH LEMONADE **\$80MX** Still or Sparkling / ORANGEADE **\$80MX** Still or Sparkling / ORANGE JUICE **\$85MX**

· BEERS ·

CORONA, CORONA LIGHT, MODELO ESPECIAL, PACÍFICO, NEGRA MODELO, VICTORIA, CARTA BLANCA **\$60MX**

BUD LIGHT, ULTRA & STELLA ARTOIS **\$85MX** / BUCKET (5 CORONAS) **\$250MX**

· DRAFT BEER ·

STELLA ARTOIS **\$80MX** / MODELO ESPECIAL **\$60MX** / NEGRA MODELO **\$60MX**

· CRAFT BEERS ·

GUINNESS **\$130MX** / CUCAPÁ **\$120MX** / BOCANEGRA **\$120MX**

· SPIRITS ·

RON Matusalem Gran Reserva 15 **\$175MX** / VODKA Grey Goose **\$205MX** / WHISKEY Bushmills Black Bush **\$165MX**

· COCKTAIL JARS ·

RUM RAGE **\$490MX** Ron Matusamen Clasico, carrot juice, orange juice, lavender syrup & lemon juice

SAGE NECTAR **\$485MX** Gin Boodles, cucumber, basil, lemon juice, tonic water & sage syrup

WIDE JAMAICAN **\$480MX** 400 conejos tobala, chile ancho syrup, Jamaica syrup & lemon juice

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