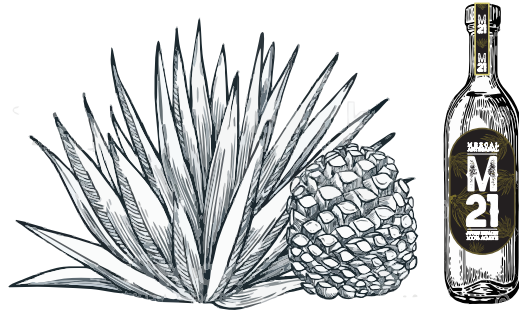




Menu



MEZCAL "M21"

The word MEZCAL comes from the indigenous Mexican language Náhuatl and means METL: Maguey and IZCALLI: Cooked, so its meaning is: Cooked Maguey.

Our mezcal is completely handmade from Tlacolula de Matamóros, Oaxaca.

The manufacturing process is:

- Maguey ripening with "pineapples" from 80 to 120kg, to reach that size the agave can take about 7 years.
- Jima or collection of pineapples from the Agave, when the plants are ready, the palenqueros are in charge to cut the leaves of the plants, leaving only the heart or pineapple to cook it.
- Cooking, the agave plants are cooked in the volcanic stone and clay oven for 7 days. In this process, the hidden flavors of our artisanal mezcal are created.
- Grinding, the cooked maguey is placed in the stone mill so that the fiber of the maguey is extracted
- Fermentation, the combination of natural yeasts and bacteria triggers the process of converting sugars into alcohol.
- Distillation, the mixture is heated in the still, evaporates and slowly condenses through a coil that deposits its content in a container.

OUR "M21" IS NOT A MEZCAL. IT IS A RITUAL

SHARE IT WITH YOUR LOVED ONES

Glass \$130 - 8 USD | Bottle 750ml \$1300 - 81 USD

38% ALC. VOL.



COCKTAILS

- TRADICIONAL -

Mojito \$160 | 10USD

Gin Tonic

Tanqueray \$175 - 11USD | Bombay \$200 - 12USD

★ The Botanist \$320 - 20USD ★

Cuba Libre

Bacardí \$130 - 8USD | Havana 7 \$160 - 10USD

Zacapa 12 \$230 - 14USD

★ Mount Gay Black Barrel \$350 - 22USD ★

Piña colada \$160 | 10USD

Bacardí \$160 - 10USD | Havana 7 \$190 - 12USD

Zacapa 12 \$260 - 16USD

★ Mount Gay Black Barrel \$380 - 24USD ★

Margarita \$160 | 10USD

Aperol Sprits \$210 | 13USD

Carajillo \$230 | 14USD

Liqueur 43, shot of espresso, shaken

ALL OUR COCKTAILS ARE PREPARED

WITH 60ML/2OZ OF ALCOHOL

- SPECIAL MALECÓN 21 -

AperiDivo \$210 | 13USD

Aperol, natural grapefruit juice, top of prosecco

SIGNATURE COCKTAIL...DON'T LEAVE WITHOUT TRYING IT!

Mezcal Pineapple Sour \$240 | 15USD

Artisanal mezcal "M21", natural pineapple juice,
lemon juice, agave syrup and frosted with worm salt

Red Senses \$220 | 14USD

Gin infused with strawberry, lavender and rose petals with
red fruits and tonic

Jamaican mescaline \$220 | 14USD

made with our artisanal Mezcal "M21"

- MOCKTAILS - NO ALCOHOL

Ginger Mojito \$120 | 8USD

limón, hojas de hierba buena, jarabe natural
extracto de gengibre y top de agua mineral

Scarlett Dream \$120 | 8USD

Extracto de Jamaica, jarabe natural,
mix de frutos rojos, top de tónica

Grapefruit Paloma \$120 | 8USD

Jugo de toronja, jugo de limón,
jarabe de agave, top de agua mineral

BREAKFAST

FROM 8 AM UNTIL NOON

Chilaquiles & Eggs \$210 | 13USD

The traditional mexican breakfast:

maize nachos topped with cooked tomato sauce and
grated cheese with two sunny-side up eggs on top.

Add grilled chicken + \$50 | 3USD

Add premium filet mignon + \$90 | 5 USD

Fresh farm eggs \$140 | 9USD

scrambled | sunny-side up | omelette

With your choice of:

Tomate +\$20-1USD | Cheese +\$30-2USD | Chaya +30-2USD

Bacon +\$50-3USD | Chorizo +\$30-2USD | Ham +\$40-2USD

Motuleño style eggs \$230 | 14USD

Sunny-side up eggs sitting on a fried tortilla,
topped with cooked tomato sauce with fine herbs
(not spicy), diced ham and peas.

Fresh fruit platter with yogurt and granola \$160 | 10USD

Buttermilk pancakes with organic jam and honey \$170 | 11USD

Eggs Benedict \$250 | 15USD

Avocado toast with salmon and poached eggs,
topped with hollandaise sauce



SALADS

Malecón 21 \$230 | 14USD

Fresh lettuce mix, quinoa, barley, cherry tomatoes,
roasted tomato, organic local greens
and balsamic vinaigrette

Pasión \$230 | 14USD

Fresh lettuce mix, avocado, cherry tomatoes,
fresh seasonal fruit, sesame seeds, almonds and
chia seeds with a passion fruit vinaigrette

Greek \$230 | 14USD

Tomato, cucumber, black olives and feta cheese with amaranth,
dates, organic local greens and a lime vinaigrette

APPETIZERS

Guacamole \$190 | 12USD

Shrimp Aguachile \$370 | 23USD

in red chiltepin chile sauce

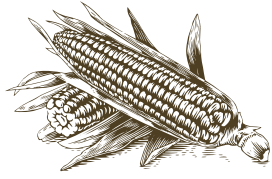
Bis de Mar \$220 | 14USD

- * Fresh tuna on a wonton crisp, topped with sesame sauce,
avocado and chipotle sauce
- * Salmon on a wonton crisp,
with cream cheese, sliced cucumber and grated carrot

Marrow with mexican street corn \$290 | 18USD

Tuna Tartar \$290 | 18USD

Fresh tuna on a bed of thinly sliced avocados
with olive oil, soy sauce, ground pepper and fresh fruit



MAIN COURSES

Tacos Caribe \$230 | 14USD

Fresh shrimp with a pumpkin flower tempura style coating, in artisanal beet tortillas

Tacos Cochinita \$210 | 13USD

The traditional mayan pulled pork recipe with our artisanal beet tortillas

Fritura \$310 | 19USD

Roman style fried fish, shrimp and octopus

Hamburger Supreme \$290 | 18USD

Homemade bread, premium beef cheeseburger with bacon, lettuce, tomato, onion and of course...avocado!

Picaña \$570 | 36USD

300 gr picaña with chimichurri accompanied with cambray potatoes and asparagus with baby carrots enrolled in bacon

Salmon fillet \$400 | 25USD

Salmon fillet with fine herbs accompanied with cambray potatoes and asparagus with baby carrots enrolled in bacon

Caribbean soup \$390 | 24USD

Seafood broth with mussels, shrimp, octopus, scallops, chocolate clams

Catch of the day

ask the price to your waiter



Lobster Catch of the day

ask the price to your waiter

Filet Mignon \$620 | 39 USD

250gr/8.8 oz premium filet mignon with mashed potatoes, asparagus and baby carrots enrolled in bacon

Seafood Pasta \$380 | 24USD

Linguini pasta with shrimp, octopus and fish, topped with a seafood velouté style sauce and cherry tomatoes

Ceviche \$310 | 19USD

Fresh tuna, shrimp and fish ceviche with tomato, cucumber and onion

Poke Bowl

Tuna \$290 - 18USD | Salmon \$320 - 20USD

White rice, fresh seasonal fruit, sesame, red cabbage, edamame and avocado

Grilled Octopus \$410 | 26 USD

200gr/7 oz grilled octopus served with cambray potatoes and asparagus with baby carrots enrolled in bacon



DESSERTS

Chocolate Volcano \$200 | 12 USD

Soft chocolate cake filled with a silky river of molten chocolate

Macchiatone \$200 | 12 USD

OUR DESSERT: artisan coffee ice cream, homemade Vanilla Crunch and Flamed Meringue

Crème Brûlée \$200 | 12 USD



JUICES AND SMOOTHIE

Freshly squeezed orange juice
\$70 | 4 USD

Green Juice \$90 | 5 USD

Mahahual \$120 | 7 USD

Pineapple, tamarind and ginger water smoothie

Eden \$120 | 7 USD

Coconut and berries milk smoothie

Kombucha 300ml \$140 | 9 USD

HANDCRAFTED

Kombucha is a fermented probiotic beverage from organic tea, result of the symbiotic culture of yeasts and bacteria. It is a refreshing, healthy and bubbly drink, that strengthens the immune system and improves bowel function. Ideal to enjoy at any time of the day!

FLAVORS:

Strawberry-Cardamon

Rosemary lemonade with ginger

COFFEE

Espresso \$50 | 3 USD

Capuccino \$60 | 4 USD

Americano \$50 | 3 USD

Latte \$60 | 4 USD

Almond milk - Soy milk +\$10 | +1 usd

SOFT DRINKS

Coca-Cola | Orange Fanta | Sprite

Manzanita (apple soda) | Fresca (grapefruit soda)
355ml \$55 | 3 USD

Bottled water 330ml \$50 | 3 USD

Sparkling water 355ml \$50 | 3 USD

BEER

Corona 355ml 4.5° \$65 | 4 USD

Modelo Especial 355ml 4.5° \$65 | 4 USD

Negra Modelo 355ml 5.3° \$65 | 4 USD

Victoria 355ml 4.0° \$65 | 4 USD

Ultra Light 355ml 4.5° \$65 | 4 USD

PANTEÓN

CERVECERIA ARTESANAL

Kölsch 5.2° | 20 ibu 355ml \$120 | 8 USD
100% HANDMADE - MADE IN MAHAHUAL

The Kölsch has a pale color due to the Pilsen malt and the small percentage of malted wheat, fruity aromas from the yeast and low hop aroma.



RED WINE

Merlot

Villa Vestea - Italia

glass \$150 - 9USD | bottle \$750 - 44USD

Montepulciano d'Abruzzo

Villa Vestea - Italy

bottle \$825 - 48USD

Casa Madero 3V

Cabernet sauvignon - México

bottle \$1290 - 76 USD

WHITE WINE

Chardonnay

Andrean Paradise - Chile

glass \$140 - 8USD | bottle \$700 - 41USD

Pinot Grigio

Cantine Monfort - Italy

glass \$170 - 10USD | bottle \$850 - 50USD

Casa Madero 2V

Mexico

bottle \$990 - 58 USD

ROSE AND SPARKLING

Chambrulé Sparkling Brut

glass \$170 - 10 USD | bottle \$850 - 50USD

Moet&Chandon Brut Imperial

bottle \$4,200 - 247USD

La Cetto Rosado Zinfandel

glass \$150 - 9USD | bottle \$750 - 44USD

TEQUILA

★ Tequila Braltos 750ml ★

glass \$260 - 16USD | bottle \$3,100 - 194USD

Braltos is a tequila from the Altos de Jalisco,
free of added sugars, 100% organic thanks

to the use of mushrooms for care from
the agave and without the use of pesticides.

It has a kosher certificate.

Don Julio Reposado

glass \$240 - 14USD | bottle \$2,650 - 156USD

Don Julio 70

glass \$350 - 21USD | bottle \$3,500 - 206USD

Maestro Dobel Cristalino

glass \$220 - 13USD | bottle \$2,700 - 159USD

MEZCAL

100% HANDMADE

Mezcal **M21** Espadín 38° - 750ml
glass \$130 - 8 USD | bottle \$1,300 - 81 USD

Mezcal **M21** Pechuga 45° - 750ml
Mezcal espadín, in the second distillation
We add fruits such as apples, pears, canes,
tejocotes, guava, prunes and turkey breast.
glass \$160 - 10 USD | bottle \$1,600 - 100 USD

Mezcal **M21**

Grana de cochinilla 38° - 750ml
Mezcal espadín mixed for 20 days
with cochineal grain
glass \$195 - 12 USD | bottle \$1,950 - 122 USD

RUM

★ Mount Gay Black Barrel 700ml ★
glass \$320 - 20USD | bottle \$3,500 - 219USD

It comes from the island of Barbados, considered
the oldest in the world in rum production since 1703.
Made from an artisanal blend, this rum ages for
the second time in charred bourbon oak barrels giving it
a unique flavor and aroma of spices and fruits.

Bacardí Blanco 750ml
glass \$100 - 6 USD | bottle \$1,200 - 75 USD

Havana 7 Añejo 700ml
glass \$130 - 8 USD | bottle \$1,400 - 87 USD

Zacapa Ámbar 12 Años 750ml
glass \$200 - 12 USD | bottle \$2,300 - 144 USD

VODKA

Smirnoff 750ml
glass \$100 - 6 USD | bottle \$1,200 - 75 USD

Tito's 750ml
glass \$210 - 13 USD | bottle \$2,400 - 150 USD

★ Nikka 700ml ★
glass \$230 - 14 USD | bottle \$2,400 - 162 USD
Nikka, Japanese vodka, produced in the distillery
Miyagikyo near Sendai established in 1969.
Corn and malted barley distillate.
Nikka operates two imported Coffey stills
from Scotland in 1963 and produce a distillate
with a richer texture,
filtered through white birch and charcoal.



WHISKY

★ Nikka - from the barrel 500ml ★
glass \$420 - 26 USD | bottle \$3,400 - 212 USD

Created by Masataka Taketsuru
father of Japanese whiskey,
it is a whiskey with a mixture of multiple grains
and malts where we can appreciate refined flowers,
fruits, spices and leather.
On the palate, firm, powerful flavors of spices,
woods, caramel, apples and flowers.

Johnnie Walker Etiq. Roja 700ml
glass \$110 - 7 USD | bottle \$1,200 - 75 USD

Johnnie Walker Etiq. Negra 750ml
glass \$245 - 15 USD | bottle \$2,750 - 172 USD

GIN

★ The Botanist Islay 700ml ★

glass \$290 - 18 USD | bottle \$3,200 - 200 USD

22 hand-picked native botanicals sustainably, distillation occurs by drip and at low pressure to offer a complexity of flavors and softness.

Made with Islay spring water.

On the nose notes of Cuban mint, juniper, coriander, with nuances of anise, thistle honey, coconut and in the mouth citrus, herbal and floral notes.

Tanqueray

glass \$145 - 9USD | bottle \$1,700 - 100USD

Bombay Sapphire

glass \$170 - 10USD | bottle \$1,800 - 106USD

LIQUORS

Anise Sambuca Vaccari

glass \$110 | 6 USD

Jagermeister

glass \$150 | 9 USD

Baileys

glass \$140 | 8 USD

Brandy Torres 5

glass \$100 | 6 USD

Brandy Torres 10

glass \$120 | 7 USD

gracias



 malecon_21