

BEACH MENU

- PESOS -

GUACAMOLE LA ZEBRA

Fresh avocado, tomato, onion, cilantro, chile serrano oil, smoked salt

\$250

SHRIMP CEVICHE AGUACHILE

Fresh white shrimp marinated with lime, cucumber, avocado, tomatillo, chili serrano, cilantro

\$395

CLASSIC MIXED CEVICHE

Fresh white shrimp, Mayan octopus & fresh local fish marinated in chile serrano oil, tomato, avocado, onion, cilantro

\$395

SUMMER SALAD

Jicama, papaya, cucumber, orange wedges, carrot, pumpkin, seeds, cashews, citrus vinaigrette

\$240

Chicken + \$115 | Shrimp + \$135 | Beef + \$125

CHICKEN TORTA

Fried chicken breast, manchego cheese, mixed greens, potato chips, hot sauce, served with fries

\$320

QUESADILLA

Big corn tortilla, manchego cheese, chilli, pickled red onion

\$200

ADD:

Cochinita | Chicken | Carne asada | Mushrooms +\$110 EACH

Beef Barbacoa +\$130

CLASSIC NACHOS

Cheese sauce, black beans, pico de gallo, guacamole

\$220

YOU CAN ADD:

Chicken + \$70 | Beef + \$100 | Vegetables + \$40 | Chorizo + \$80

ORDER OF FRIES

\$195

TACOS

WITH A CHOICE OF HANDMADE CORN OR ARTISANAL FLOUR TORTILLAS

ADD CHEESE
+ \$60

- PESOS -



FRESH LOCAL FISH AL PASTOR

Black beans, sautéed onions, bell peppers, roasted pineapple, habanero aioli

\$330

GRILLED BEEF STEAK

Avocado, sour cream, roasted onion

\$330



MAYAN OCTOPUS & WHITE SHRIMP

Caramelized onion, garlic chips, avocado

\$330



BEER-BATTERED WHITE SHRIMP

Coleslaw pickled onion, chipotle aioli

\$330

VEGETARIAN

Chile poblano, corn, cheese, cauliflower empura, sundried tomato, cream

\$280

