



ALL DAY MENU



APPETIZERS

PICO DE GALLO \$185

Traditionally made from chopped tomato, onion, serrano peppers with salt, cumin, lime juice and cilantro.

TRADITIONAL GUACAMOLE \$220

Avocado, cilantro, onions, tomatoes with tortilla chips.

NACHOS \$250

Tortilla chips, melted cheese, refried beans, pico de gallo, sour cream & guacamole.

Add Arrachera \$90 Add Chicken \$70 Add Shrimp \$115

TEXAS FRENCH FRIES \$160

Crispy seasoned fries topped with melted cheese and loaded up with crispy bacon, green onions, jalapeños and sour cream.

TEXAS CURLY FRIES \$185

Crispy seasoned fries topped with melted cheese and loaded up with crispy bacon, green onions, jalapeños and sour cream.

CHICKEN WINGS \$185

BBQ, Buffalo, habanero mango sauce.

BONELESS \$230

Chicken breast bathed in your favorite sauce. BBQ, habanero mango sauce or Buffalo.

MOZZARELLA STICKS \$220

Fried mozzarella cheese sticks with marinara sauce.

BLOOMING ONION \$190

Onion slightly breading and deep fried to golden perfection.

SALADS

GARDEN SALAD \$185

Romaine lettuce, tomato, cucumber, red onion & house dressing.

APPLE WALNUT GORGONZOLA SALAD \$250

Mixed greens with apple, candied walnuts, gorgonzola cheese & house vinaigrette.

CAESAR SALAD \$210

Romaine lettuce, caesar dressing and croutons.

ADD PROTEIN

Arrachera +\$90 Shrimp +\$115 Chicken +\$70

CHICKEN & BEEF

Cheeseburger \$275

½ lb. Angus ground beef, lettuce, tomato, onion and melted cheese served with french fries or substitute curly fries (+\$30)
Add bacon +\$50

Monster Cheese Burger \$315

Ham, cheese, bacon, pineapple, BBQ sauce served with french fries or substitute for curly (+\$30).

Chicken Fingers \$195

served with french fries or substitute curly (+\$30).

Crispy Chicken \$290

Tender juicy chicken on the bone encased in a layer of crispy deep fried batter. Accompanied with potato wedges.

House Specialty Chicken \$320

Chicken breast topped with walnuts, spinach, bacon, caramelized onions & cranberries. Served with vegetables and Caribbean rice.

La Tampiqueña (A little trip to México) \$410

Arrachera steak served with poblano pepper, rice, beans and grilled onion.

Arrachera Skewer \$410

Thin strips of grilled flank steak marinated with chimichurri accompanied with Caribbean rice and steamed vegetables.



FROM THE SEA



Lobster \$ By the GR

Lobster tail prepared at your choice: 1) Tikin Xic (one of the classics in Isla Mujeres gastronomy. 2) Thermidor style, accompanied with mushroom risotto with spinach and julienne vegetables. 3) Garlic.

Shrimp Skewers \$490

8 tequila & lime-marinated grilled jumbo shrimp served with vegetables & risotto rice.

Fish Steak \$415

Fish fillet, three options to choose from: Tikin Xic (traditional of Isla Mujeres gastronomy), garlic mojo (garlic oil) and garlic sauce.

Shrimp Ceviche \$270

Shrimp, cucumber, avocado, red onion, lime juice, cilantro, serrano pepper & tortilla chips.

Shrimp Aguachile 🌶️ \$270

Shrimp in green cucumber, coriander sauce and chile oil.

Fish Fingers \$310

Breaded fish served with french fries or substitute curly (+\$30).

Fried Calamari \$300

Lightly fried and breaded served with ranch dipping sauce.

Fried Shrimp \$390

Battered shrimp served with election of Caribbean rice, fries or veggies.

Coconut Fried Shrimp \$400

Shrimp covered in coconut bits & deep fried with a side of fries.

Tuna Tataki \$410

Lightly seared and served with a citrus-based soy sauce.

DELICIOUS TACOS

MAYAN FISH TACOS \$310

TiKin Xic style fish with delicious corn tortilla.

FISH TACOS \$300

Perfectly fried in panko bread served in a bed of chipotle-lime coleslaw & morita chili dressing.

CRISPY SHRIMP TACOS \$300

Battered crispy shrimp in chipotle-aioli and vegetables.

ARRACHERA AND CHISTORRA TACOS \$275

Corn tortilla with arrachera steak and chistorra with a green avocado sauce.

PASTOR CHICKEN TACOS \$250

Grilled chicken breast taco pastor style, with pineapple, onion and cilantro.

TEX MEX STYLE TACOS \$240

Crispy tortilla with Texas-style ground beef, sour cream, vegetable, and cheddar cheese.

FRIED OCTUPUS TACOS \$320

Authentic Octopus Tacos with corn tortilla.

SIDES

CURLY FRIES \$150

FRENCH FRIES \$130

BEANS \$100

CARIBBEAN RICE \$110

PASTAS

PASTA IN WHITE WINE \$190

Pasta with cream, parmesan cheese, basil, white wine accompanied with garlic bread. (Chicken add \$70 Shrimp \$115)

NEAPOLITAN SPAGHETTI \$190

With tomato sauce, olives, basil, parmesan cheese. (Chicken add \$70 Shrimp \$115)

MAC & CHEESE \$190

Delicious cheddar mac and cheese. (Chicken add \$70 Shrimp \$115)

HAPPY ENDINGS

Ice Cream \$150

Two scoops of ice cream, Chocolate or Vanilla

Oreo Delirium \$185

Delicious Oreo cookie mousse with chocolate

Key Lime Pie \$185

Cheese Cake \$185