



CASA MARIA

MEXICAN GRILL

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COFFEE & TEA

American Coffee – \$40

Espresso – \$40

Latte – \$60

Capuchino o Frapuchino – \$60

tea – Chamomile,peppermint, black or green. \$40

JUICES & SHAKES

ANTIFLUE – CARROT,ORANGE AND GINGER \$95

ANTIINFLAMATORIE – BANANA,PAPAYA,APPLE AND ORANGE \$95

FRESH – APPLE, PINEAPPLE, PEPPERMINT AND COCONUT WATER \$95

ANTIOXIDANT – BEETROOT, CARROT, APPLE, LEMON AND GINGER \$95

FRESH JUICES

Orange juice – \$85

Papaya – \$75

Pineapple – \$75

SMOOTHIES

TROPICAL – BANANA, STRAWBERRY, COCONUT WATER AND CINNAMON \$120

GREEN – GRAPEFRUIT, PINEAPPLE, CELERY AND SPINACH \$120

HULK – AVOCADO, APPLE , SPINACH AND ORANGE \$120

SUPER FOOD SHAKES

SUPER PROTEIN – ALMOND MILK, BANANA, SPINACH, CACAO POWDER, PROTEIN POWDER
PROTEIN, GOJI BERRIES, CACAO NIBS \$180

CACAO SHAKE – ALMOND MILK, BANANA, CACAO POWDER, CHIA, MACA \$130

GREEN POWER – ALMOND MILK, SPINACH, BANANA, CHIA, HEMP SEEDS AND SPIRULINA
\$150

SWEET LEMON – AGUA DE COCO, AGUACATE, MACA, JUGO DE LIMON Y CANELA \$180

CARIBBEAN POWER – COCONUT MILK, BANANA, PAPAYA, MANGO, PINEAPPLE, MACA, GRATED
COCONUT \$150

HEALTHY & VEGETARIANS

AVOCADO, KALE , RED ONIONS & FRIED EGG TOAST – \$110

AVOCADO, SPINACH, MUSHROOMS, GOAT CHEESE TOAST – \$120

THE MEXICAN – Avocado toast, & mexican chopped salsa. \$95

NOPALITO (PRICKLY PEAR) – On the grill nopal (prickly pear) with black beans puree, fresh chopped mexican salsa & fresh cheese. \$140

TROPICAL FRUIT SALAD – Mango, papaya, kiwi, strawberry & pitaya, yogurt and granola. \$140

TRADITIONAL OAT MEAL – With water, milk or almond milk accompanied by banana, cinnamon and raisins. \$140

HOT CAKES – banana, red fruits and oatmeal pancakes with mayan bee honey & butter. \$160

TRADITIONAL HOTCAKES – with banana, green apple almonds \$160

CHIA & OATMEAL TROPICAL PUDDING – Almond milk infused, with fresh fruits, mango, papaya, kiwi & shredded coconut \$120

RED FRUITS CHIA & OATMEAL PUDDING – Almond milk infused with red fruits, strawberries, blueberries, blackberries & shredded coconut. \$145

TRADITIONAL MEXICAN BREAKFAST

RED CHILAQUILES – tomato concasse sauce, with onion, cilantro, cream, black beans & sunny side egg. \$120

GREEN CHILAQUILES – Green tomato sauce, white onion, cilantro, cream, black beans & sunny side fried egg. \$120

GREEN CHICKEN ENCHILADAS – with green tomato sauce, cilantro, onion, cream with melted manchego cheese, lettuce and black beans. \$150

RED CHICKEN ENCHILADAS – with red guajillo sauce, cilantro, onion, cream with manchego melted cheese, lettuce with black beans. \$150

BLACK BEAN COCHINITA ENCHILADAS. – Filled with classical yucatecan cochinita pibil with black bean sauce, lettuce, cream, habanero & pickled red onion, with fresh cheese. \$180

MOLE ENCHILADAS – filled with chicken, mole sauces, cream, fresh cheese, onion, lettuce & black beans. \$180

COCHINITA PIBIL ORDER – comes with corn tortillas, xnipec sauce, fried plantain, black beans & habanero sauce. \$190

EGGS & OMELETTES

FRIED EGGS & BACON – with black beans, fried plantain & smoked bacon. \$125

NATURAL SCRAMBLED EGGS – with black beans, fried plantain, sunflower shoots & mixed greens. \$90

SCRAMBLED MEXICAN STYLE EGGS – with fresh mexican chopped salsa, black beans, fried plantain, sunflower shoot & mixed greens. \$100

SCRAMBLED EGGS WITH HAM – With black beans, fried plantain, sunflower shoots & mixed greens. \$100

SCRAMBLED CHORIZO EGGS – With black beans, fried plantain, sunflower shoots & mixed greens. \$120

RANCHERO GREEN EGGS – on corn tortilla 2 fried eggs sauced with tomatillo & cilantro, comes with black beans & fried plantain. \$130

RANCHERO RED EGGS – With black beans, fried plantain, sunflower shoots & mixed greens. \$130

MOTULEÑO'S EGGS – over corn tortilla sauced with tomato concasse, peas, turkey jam, 2 fried eggs, fried plantain & black beans. \$170

HAM & CHEESE OMELLETE – with turkey ham & manchego cheese, comes with black beans, fried plantain, sunflower shoots & mixed greens. \$130

GREENS & GOAT CHEESE OMELETTE – spinach, goat cheese, mushrooms & red onion. Comes with black beans, fried plantain, sunflower shoots & mixed greens. \$150

VEGETARIAN OMELLETE – Chaya, carrots & mushrooms, comes with black beans, fried plantains, sunflower shoots & mixed greens. \$120

BEVERAGES

AGUA DE PIEDRA NATURAL 650 ML – \$90

AGUA DE PIEDRA CARBONATADA 650M – \$90

NATURAL WATER STA MARIA – \$55

SODAS – COCA COLA, COCA COLA LIGHT, SPRITE, FRESCA, FANTA, SIDRAL MUNDET, MINERAL WATER, HOW WATER \$50

DIAMANTE WATER – HIBISCUS INFUSED WITH CARDAMON, STAR ANIZ & MINT \$65

PEPICHIA – CUCUMBER, CHIA, LIME HONEY AND MINERAL WATER \$75

TORONMIEL – GRAPEFRUIT, HONEY, ROSE PEPPER AND MINERAL WATER \$80

MOJITOS NO ALCOHOL – CARBONATED WATER, MINT OR PEPPERMINT, SUGAR & LIME JUICE. \$80

CONGA – ORANGE JUICE, FRESH FRUITS AND GRANADINE \$80

PIÑADA – COCONUT CREAM, PINEAPPLE JUICE AND EVAPORATED MILK \$80

CLASSIC COCKTAILS

MIMOSA – \$120

PIÑA COLADA – \$150

CAIPIRIÑA – \$150

MOJITO – LEMON, CUCUMBER & MINT \$150

DAIKIRI – STRAWBERRY, LIME, MANGO OR PINEAPPLE \$150

MARGARITA – LIME / PASION FRUIT / WATERMELON / HABANERO \$150

BLOODY MARY – \$150

CLASSIC & CRAFT BEERS

COLIMITA LAGER – \$120

ALLENDE GOLDEN – \$120

ALLENDE IPA – \$120

TULUM LAGER – \$120

MUNDO MAYA AMERICAN WHEAT – \$120

MUNDO MAYA IPA – \$120

NATIONAL BEER – corona, victoria, negra modelo, modelo especial. \$70

HOUSE COCKTAILS

CUXTAL – RUM, PASSION FRUIT AND GINGER \$180

YAAKUN – GIN, LIME, ROSEMARY SYRUP AND HIBISCUS \$180

MUUK – GIN, CHILE, TAMARIND AND CORIANDER \$180

MOXITO – MEZCAL, SOURSOP AND MINT \$180

PIXAN – MEZCAL, CORIANDER, CUCUMBER JUICE, GINGER AND LIME \$180

BALAM – MEZCAL, MINT, LIME, PASION FRUIT AND SYRUP \$180

YAAX – MEZCAL, CUCUMBER, PINEAPPLE, GRAPEFRUIT, LIME AND HONEY \$180

XOLO – MEZCAL, PINEAPPLE JUICE AND AGAVE HONEY \$180

KUKULKAN – MEZCAL, MANGO, CARDAMOM AND HABANERO HONEY \$180

CHECHEN – TEQUILA, LIME JUICE, MINT, GRAPEFRUIT JUICE AND GINGER \$180

WINE

RED

UNDURRAGA – MERLOT (CHILE, VALLE DE MAIPO) bottle 615 / glass 150

INTROVERTIDO CABERNET SAUVIGNON – (Ensenada / México) bottle 700/copa 145
+ *wine with a cause* help the Civil Tosonos Asociation.

INTROVERTIDO MERLOT – (Ensenada / Mexico) bottle 700/copa 145
+ *wine with a cause* help the Civil Tosonos Asociation.

SANTO TOMAS – (Syrah Valle de Guadalupe / México) botella 950/copa 200

SANTO TOMAS TINTA MÉXICO – barbera, merlot (Ensenada / México) bottle 950/ copa 200

MONTE XANIC MERLOT ORO – 1100 botella / copa 250

WHITE

TANTEHUE CHARDONNAY – (Chile, Valle Central) bottle 615 / glass 150

CASA MADERO 2V – Chardonay Chenin (Parras Coahuila, México) bottle 750/ glass 165

STO TOMAS CHARDONNAY – (Ensenada, México) bottle 750/ glass 165

SOPHIE BLANCO – chenin viogner, sauvignon blanc (Aguascalientes / México) bottle 950/ glass 200

ROSÉ

CASA MADERO V CABERNET SAUVIGNON – (Parras Coahuila, México) bottle 750 / glass 180

FESTIVO ROSÉ MALBEC – (Aguascalientes/ Mexico) bottle 750/ glass 165

ENTRESUEÑOS – Cinsault Aguascalientes, México Bottle 980/ Copa 255

SPARKLING & BRUT

JAUME SERRA (ESPAÑA) – White sparkling wine \$600

PAAX BRUT – (Querétaro / México) 750 botella/ copa 160

PAAX BRUT ROSÉ – (Querétaro, Qro, México) 750 botella/ copa 160

+ *wine with a cause* help the Civil Tosonos Asociation.

TASTING OF MEXICAN DESTILLED SPIRITS

SPIRITS OF OUR MEXICO – Bacanora, Sonora / Raicilla, Jalisco / / Pox Siglo Cero, Maya / Amores Cupreata, Oaxaca \$600

OAXACAN MEZCAL – Espadín/ Tepeztate/ San Martin/ Cupreata \$650

TEQUILAS MEXICO LINDO – Tradicional / Don Julio Blanco / Don Julio 70 \$400

POX HEALING CEREMONIAL MAYAN SPIRIT – Nakawe / Casa Naám / Siglo Cero \$370

TEQUILAS

1800 BLANCO – \$145

1800 AÑEJO – \$145

1800 REPOSADO – \$145

DON JULIO BLANCO – \$145

DON JULIO REPOSADO – \$180

DON JULIO 70 – \$220

HERRADURA BLANCO – \$145

HERRADURA REPOSADO – \$145

JOSE CUERVO TRADICIONAL – \$120

MEZCALES, POX & BACANORAS

400 CONEJOS – \$165

AMORES ESPADÍN – \$180

AMORES CUPREATA – \$200

AMORES REPOSADO – \$170

BACANORA PASOOLA – \$180

MARCA NEGRA/SAN MARTIN – \$195

MARCA NEGRA/TEPESTATE – \$220

RECUERDO DE OAXACA – \$140

RAICILLA TUXCA INSECTO – \$220

MITRE MEZCAL – \$160

POX CASA NA AM – \$150

DIVINO MAGUEY – Espadín \$150

POX NAKAWE – \$150

DOÑA JUANA – Cánabis infused
espadín. \$220

POX SIGLO CERO – \$150

RUM

APLETON ESPECIAL - \$130

BACARDI BLANCO - \$120

BACARDI AÑEJO - \$120

ZACAPA 23 - \$200

VODKA

ABSOLUT CITRON - \$140

ABSOLUT MANDARIN - \$140

ABSOLUT AZUL - \$140

STOLICHNAYA - \$145

GREY GOOSE - \$170

GIN

BEEFEATER - \$150

BOMBAY - \$165

HENDRICKS - \$180

TANQUERAY - \$165

WHISKY

BUCHANAN'S 12 - \$180

CHIVAS REGAL 12 - \$180

BLACK LABEL JW'S - \$180

RED LABEL JW'S - \$150

JACK DANIEL'S - \$170

MCALLAN 12 - \$230

DIGESTIVES

CARAJILLO - \$160

FERNET BRANCA - \$120

GRAN MARNIER - \$160

JAGGER MEISTER - \$120

LICOR 43 - \$140

SAMBUCA NERO - \$120

SAMBUCA VACCARI - \$120

LUNCH & DINNER MENU

APPETIZERS

SEAFOOD CASSEROLE – *house specialty* squids, shrimps & octopus au jus, with chardonnay butter, habanero & lime, comes with corn tortillas. \$225

FRIED CALAMARI – breaded & fried calamari rings with bacon & jalapeño tartara dressing. \$195

TRADITIONAL NACHOS – corn chips, with black bean sauce melted manchego cheese, mexican chopped salsa. TRADITIONAL \$180/ WITH CHICKEN \$230/ ARRACHERA \$310
+ Guacamole extra \$75

GUACAMOLE – Fresh avocado puree, with mexican chopped salsa (tomato, onion, & cilantro) with corn tortilla chips. \$195

CHEESE PLANTAIN EMPANADAS – Plantain dough empanadas, filled with manchego cheese, with ranchera tomato sauce and traditional mole poblano. \$175

SEAFOOD PLANTAIN EMPANADAS – With shrimp, fish & octopus al ajillo stew comes with ranchera tomato sauce & pickled red onions. \$190

ZUCCHINI FLOWER PLANTAIN EMPANADAS – filled with fresh zucchini flowers comes with ranchera tomato sauce & toss habanero & lime sauce. \$150

HUMMUS & CRUDITÉS – Soft chickpea pure & tahini, with olive oil, paprika and celery, cucumber, carrots & jicama bastonetes.. \$180

CARIBBEAN TUNA CEVICHE – with mango, red bell pepper, lime, cilantro accompanied with fried wonton toast. \$265

TRADITIONAL MEXICAN CEVICHE – cured in lime, with white onion, tomato, cilantro, accompanied with corn tortilla chips & avocado. FISH \$220/ SHRIMP \$250/ MIXED (shrimp, octopus, fish) \$250

SOUPS

A LA MARQUESA MUSHROOM SOUP – fresh mushrooms, tomato, spinach & epazote soup. \$150

YUCATECAN LIME SOUP – chicken stock, pulled chicken, green bell pepper, tomato, onion, & fried corn petite juliens with yucatecan lime infusion. \$180

AZTEC SOUP – Mexican tortilla soup, with fried guajillo, fresh cheese, cream & avocado. \$150

SEAFOOD SOUP – Octopus, shrimp & fish tomato stock with a touch of cilantro, comes with tortilla. \$230

SALADS

CAESAR SALAD – romaine lettuce, bread croutons, avocado, house made cesar dressing with anchovies, lime, parmesan cheese and eggs yolk comes with grilled chicken breast. \$220

AHUACATL (AVOCADO) – Exotic avocado variety salad, cherry tomato, olives, fresh cheese, olive oil, corn kernel, and bitter yucatecan orange dressing. \$210

MANGO TANGO – Fresh mango salad, green leaves lettuce, cherry tomato, brie cheese, grapefruit, with mayan honey & mustard dressing. \$160

MEATS, POULTRY & MORE

BEEF FILET – 220grs juicy grilled beef filet, with grilled kale, roasted rosemary potatoes, and guajillo sauce with pickled red onions. \$385

TAMPIQUEÑA – 220 grs grilled beef filet tampiqueña cut, accompanied with black beans, guacamole, quesadilla, fresh mexican chopped salsa, & fried plantain. \$390

PREMIUM BEEF BURGER – Grilled rib eye and sirloin hamburger homemade, with melted cheese, bacon, lettuce, tomato, onion, accompanied with french fried & bacon. \$310

VEGAN HAMBURGER – a la plancha, with lettuce, onion, tomato, comes with french fries or sweet potato fries \$350

TEQUILA BEEF FILET FAJITAS – with green bell pepper, red onion, sweet corn kernel, accompanied with black beans, rice, corn tortillas & sauces. \$385

PREMIUM RIB EYE – Accompanied with rosemary roasted potatoes, pickled red onions and persic cucumbers. \$440

TRADITIONAL ORGANIC CHICKEN MOLE – organic whole milk chicken grilled with traditional mole sauce, accompanied with fried plantain, grilled corn & rice \$285

FROM THE SEA

LOBSTER TAIL – 300 grs lobster trail, accompanied with rice, pickled red onion & persic cucumbers, grilled vegetables. Preparations: Garlic mojo, Guajillo & garlic, white wine & herbs. \$800

GRILLED SHRIMPS – 220 grs of fresh shrimps, accompanied by rice, grilled vegetables & beat pure. Preparations: Garlic mojo, Guajillo & garlic, white wine & herbs. \$440

FISH FILET (BASS) YUCATECAN TIKIN XIC STYLE – Marinated in axiote, with mexican chopped salsa, fried plantain, black beans, avocado & fried tortilla petite juliens. \$380

FISH FILET – with grilled vegetables, rices. garlic butter or natural. \$380

GRILLED OCTOPUS – 220grs of grilled octopus, with grilled vegetables, roasted rosemary potatoes & sweet potato pure. Preparations: Garlic mojo, Guajillo & garlic, white wine & herbs. \$380

TUNA & MANGO CHUTNEY – Seared tuna steak grilled with mango chutney, accompanied with rice & pickled persic cucumbers. \$350

HONEY CHIPOTLE SHRIMP FAJITAS – mayan honey & chipotle sauce, with green and yellow bell peppers, with cilantro, red onion, sweet corn kernel, accompanied with rice & black beans. \$385

WHOLE GRILLE FISH BY GRS – fried or grilled, Preparations: Garlic mojo, Guajillo & garlic, white wine & herbs. accompanied with rice, grilled vegetables, pickled red onions & salsa. 90 cents x grs

STUFFED CHILES

SHRIMP FILLED – Poblano chile, filled with shrimp, sauced with tomato concasse sauce, cream, petite fried julienne, white onion, cilantro accompanied with rice & black beans. \$285

BEEF FILLED – Poblano chile, filled with beef, sauced with tomato concasse sauce, cream, petite fried julienne, white onion, cilantro accompanied with rice & black beans \$285

VEGETARIANS – filled with chaya, carrots & mushrooms stew, sauced with tomato concasse sauce, cream, petite fried julienne, white onion, cilantro accompanied with rice & black beans \$195

HOUSE TACOS

MAYAN HONEY CHIPOTLE SHRIMP – corn tortillas handmade, marinated and special mayan honey & chipotle sauce, with guacamole, pickled persic cucumbers & red onions. \$280

RIB EYE TACOS – Grilled rib eye, avocado, pickled persic cucumber, mixed cabbage and spring onion. \$380

TUNA & MANGO SALSA TACOS – in fried wonton, tuna ceviche with sambal sauce, chopped mango salsa, beet shoots & guacamole. \$270

BASS TIKIN XIC TACOS – Marinated in axiote, grilled bass filets, with guacamole, pickled persic cucumber, with mixed cabbage & red onion. \$330

SIDE DISHES

GRILLED VEGETABLES – zucchini, red bell peppers, green bell peppers, cambray potatoes, spring onion, carrots, olive oil and lemon. \$90

GRILLED CORN – sweet corn grilled with jalapeño and bacon dressing, fresh cheese & parsley \$95

SWEET POTATO FRIES – sweet potato fries, with mayan honey. \$85

FRENCH FRIES – accompanied with ketchup. \$90

FRIED PLANTAINS WITH CREAM – \$75

BLACK BEANS SOUP – fresh cheese, cream, onion and cilantro. \$75

ROASTED ROSEMARY POTATO – \$90

PIZZA

DIAMANTE K – pomodoro sauce, mozzarella, prosciutto, arugula, cherry tomatoes, parmesan cheese and balsamic reduction. \$310

SALAME & GOAT CHEESE – salame, spinach, goat cheese, red wine caramelized onions. \$270

ITALIAN DELICATESSEN – mozzarella, salame, peperoni, chorizo, & prosciutto. \$280

VEGAN – pomodoro sauce, vegan cheese, kale, arugula, spinach, olive oil, and olives. \$260

4 QUARTET – Mozzarella, brie cheese, goat cheese, & parmesan cheese, with pomodoro sauce. \$250

KIDS MENU

CHICKEN A LA PLANCHA IR BREADED – Chicken breast breaded or a la plancha \$140

KIDS PIZZA – pepperoni, marguerita or cheese \$140

DESSERTS

CARAMEL SAUCE OR HAZELNUT CREPES – \$100

MARACUYA AND MANGO NY CHEESECAKE – \$125

CHOCOLATE CAKE & FLAN WITH RED FRUITS FLAMED WITH XTABENTUN – \$120

APPLE PIE & VANILLA ICE CREAM – \$125

ARTISAN ICE CREAM

LOCAL VANILLA – 2 scoops 110

OAXACAN CHOCOLATE – 2 scoops 110

MARACUYA & PEPPERMINT – 2 scoops 110

HIBISCUS DIAMANTE – 2 scoops 110

VEGAN COCONUT – 2 scoops 110