



MANGLE

BEACH BAR

Lunch

SNACKS

- GUACAMOLE** | GF | V *(classic mexican recipe)* \$160
- GUACAMOLE WITH MANGO AND CITRUS** | GF | V \$180
- GUACAMOLE WITH SHRIMP, CORN, AND CRISPY BACON** | GF \$190
- VEGETABLE PLATE** | GF | V \$150
Cucumber, jicama and carrot with lemon and agine chili.
- PESCADILLAS** \$200
Stuffed with fish, jalapeño dip and red sauce.
- FRENCH FRIES** | V \$150

SOUPS

- SEAFOOD SOUP** | GF \$250
With fish, shrimp, octopus and mussels. Fish broth aromatized with epazote mexican herb.
- CHICKEN SOUP** | GF \$200
Served with rice, vegeables and shredded chicken.

TOAST

- GUAJILLO OCTOPUS** | GF \$230
With roasted tomato, radish, red onion and oregano.
- MARINATED TUNA** | GF \$220
Cubes of tuna and cucumber marinated with sesame oil, mustard dressing and chicharrón.
- SAUTEED SHRIMP** \$220
Prepared with chaya, chipotle dressing, avocado sauce and fried sweet potato.
- MARLIN "SALPICON" TOAST** | GF \$200
Cilantro, radish, marinated with garlic and oregano vinaigrette.

CEVICHEs

(You can change the meat for soy)

- CLASIC CEVICHE** | GF \$300
Shrimp, octopus, fish or mixed, with tomato, onion and coriander.
- PERUVIAN CEVICHE** \$280
Shrimp and fish with corn kernels, roasted pepper, coriander and red onion.
- MANGO CEVICHE** \$300
Shrimp, octopus or fish, with mango, apple, red onion, and coriander.



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FRESH

GREEN AGUACHILE | GF \$320
Shrimp, octopus, fish or mixed, with cucumber, coriander, chili, lemon, salt lakes, red onion and avocado.

SHRIMP COCKTAIL \$280
The classic

TUNA TARTARE \$300
Marinated in soy sauce, sesame and dijon mustard, chile xcatic, cucumber, capers, purple onion and avocado.

SALADS

CARIBBEAN SALAD \$320
Roasted tuna in a mix of lettuces with fruits, orange dressing, balsamic vinegar and crispy tortillas.

WATERMELON SALAD | GF \$200
Watermelon cubes, mint leaves and goats' cheese with a maple syrup dressing.

GREEK SALAD | GF | V \$200
Lettuce, cucumber, purple onion, olives, cherry tomato, peppers and feta cheese, accompanied with yogurt dressing.

QUINOA SALAD | GF | V \$220
Lettuce mix, cherry tomato, baby spinach, alfalfa germ, red pepper with lime and honey dressing.

CESAR SALAD \$200
Homemade caesar dressing, crispy Parmesan cheese and garlic breadsticks.
Opcional pollo extra \$50

PASTA

FRUTTI DI MARE \$350
Shrimp, fish, mussels and octopus with tomato, onion, basil, garlic, olive oil and a white-wine reduction.

PRIMAVERA \$250
Broccoli, carrot, asparagus, cherry tomato, mushrooms, olive oil, garlic, salt and pepper.

TRES QUESOS \$310
With shrimps, manchego cheese sauce, cream and goat cheese accompanied with crunchy bacon.

BOLOGNESA \$250
Our version of the classic rich tomato and ground-beef sauce.

**Ask for our gluten free pastas | GF*

BURGERS

CLASSIC BURGER \$280
Home-made bread, classic house recipe with lettuce, tomato, onion, bacon, pickles and manchego cheese.

SHRIMP BURGER \$330
Lettuce, tomato, onion, pickles, roasted pineapple, avocado, and surimi dressing,

TUNA BURGUER \$330
Lettuce, tomato, onion, pickles, gratin manchego cheese and tamarind reduction.

CLUB SANDWICH \$250
Chicken, bacon, cheese, ham, and fried egg with french fries.

**All burgers and club sandwich are served with french fries.*

GRILL

SHRIMPS WITH TAMARIND | GF \$410
Served with baby vegetables, wild rice and tamarind and chipotle reduction.

FISH FILLET IN BUTTER | GF \$360
Served with sauteed peppers and with olives and capers butter.

TUNA WITH LIME REDUCTION | GF \$400
Tuna steak accompanied with lettuce and cherry tomato salad, lime reduction and red onion.

GRILLED SALMON \$420
Marinated with salmoriglio, couscous with almonds and parsley and sautéed baby vegetables.

OCTOPUS "AL PASTOR" | GF \$450
With traditional "al pastor" dressing, roasted pineapple, onion, creamy avocado and tortillas.

"ARRACHERA" BEEF STEAK ON THE GRILL | GF \$440
Accompanied with broccoli pure and grilled corn

RIB EYE | GF \$560
With oven potato, roasted cherry tomatoes and baby vegetables, accompanied with mustard or passion fruit chimichurri.

GRILLED CHICKEN BREAST | GF \$280
Marinated in salmoriglio, with rustic mashed potato and baby vegetables.

GRILLED LOBSTER TAIL \$4 / GR
Served with butter pasta with parsley, cherry tomatoes and asparagus

TACOS

BAJA STYLE TACOS **\$280**

Lightly-battered shrimp or fish, with cabbage and carrot, chipotle mayonnaise, mustard dressing and creamy avocado.

ARRACHERA TACOS | GF **\$300**

With melted provolone cheese, green sauce, lime and creamy avocado.

DESSERT

CREPES | NF **\$180**

ICE CREAM | NF **\$150**

CHURROS WITH CAJETA OR CHOCOLATE **\$200**

CRÈME BRULÉE | GF | NF **\$200**

Scented with thyme.

WALNUT BROWNIE **\$210**

With ice cream and fresh fruits.

CHOCOLATE CAKE | NF **\$240**

With ice cream and fresh fruits.

CHEESE CAKE | NF **\$220**

With spiced pear jam and white cocoa foam.

CREPAS DE MARACUYA | NF **\$220**

Stuffed with cream-cheese, passion fruit reduction and ice cream.

**All our desserts are homemade made in our pastry.*

NF = NUTS FREE

GF= GLUTEN FREE

V = VEGETARIAN

Please tell a staff member if you suffer from a food allergy.

**Price in mexican pesos with taxes include (16%)*



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