

## BREAKFAST MENU

Huevos Rancheros, fried egg´s served on crispy tortillas with black beans, avocado dressed with grilled potato and vegetables  
\$110,-

Omelet made with cheese, bacon or chorizo, vegetables or natural dressed with grilled potato and vegetables  
\$ 110,-

Home baked hot cakes.  
served with banana and Nutella chocolate  
\$ 90,-

French toast, in cinnamon and butter baked bread  
served with maple syrup and fruit  
\$ 90,-

A plate with fresh tropical fruit and La Luna coconut  
served with yoghurt and granola  
\$ 100,-

Chilaquiles, this typical Mexican dish can be served with soft boiled chicken or nopal served on totopos with tomato sauce and Mexican cheese  
\$ 120,-

Breakfast Tajine with tomato concasse, egg and black olives (2p)  
served with tortillas and side salad.  
\$180,-

Continental breakfast  
coffee or tea, fresh orange juice, toast, butter and jam  
\$80,-

Smoothies.  
Yoghurt mixed with ice, melon, papaya and mint or  
yoghurt mixed with ice, pineapple, banana and orange juice or season fruits.  
\$ 60,-



## LUNCH MENU

Guacamole from avocado made with tomato, onion, cilantro, lime and Tabasco served with totopos  
\$60,-

Ceviche of local fish made with avocado, onion, ginger, corn and jicama served with totopos  
\$120,-

A traditional Mayan Xikilpax made of roasted pumpkin seeds, onions and tomato served with totopos  
\$60,-

Oven baked nacho´s with minced meat, Mexican beans, cheese, jalapenjos and pico de gallo  
\$150,-

Tacos de res served with roasted onions and chilles made of Arranchera steak  
\$140,-

Tacos de pescado in crema de coco made with grouper, bell peppers, onion, cilantro and cipotle  
\$140,-

Fagitas made with chicken, beef, vegetables or (camarone 200,-) served with rice & beans, tortillas and grinded cheese  
\$170,-

Sopa de marisco  
made of shrimps, polpo, tropical fish, tomato and milt peppers  
\$140,-

Quesadilas  
served with guacamole and salsa picante  
\$90,-

Las Estrellas salad  
made of green salad leaves, sunflower seeds, grilled fish or grilled chicken filet dressed with and honey balsamico dressing  
\$140,-



## SPRITS & DRINKS

### Tequilap

Jimadores reposado	\$60,-
Cazadores reposado	\$70,-
Corralejo reposado	\$70,-
Antiguo reposado	\$60,-
Don Julio reposado	\$80,-
1800 Cuervo añejo	\$90,-

### Rum

Bacardi blanco	\$50,-
Bacardi añejo	\$60,-
Malibu	\$50,-

### Others

Grappa	\$60,-
Bailays	\$50,-
Sambuca	\$60,-
Kahlua	\$50,-

### Gin

Betfeeres	\$50,-
Tanqueray	\$60,-

### Vodka

Stolichnaya	\$60,-
Absolute	\$60,-

### Whiskey

Jack Danies	\$60
Jonnie Walker	\$80
Maker's Mark	\$90,-

### Beer

Negro Modelo	\$40,-
Corona	\$35,-
Pacifico	\$35,-
Modelo Especial	\$35,-

### Soft drinks

Aqua Natural	\$30,-
Aqua Mineral	\$30,-
Soda's	\$30,-
Limonades	\$40,-
Fruit juice's	\$50,-

### Red wine by the class

Carbenet Sauvigon, Concha y Toro	\$50,-
Merlot, Antares, Chile	\$60,-

### White wine by the class

Sauvigno blanc, Concha y Toro, Chile	\$50,-
Chardonnay, Santa Carolina, Chile	\$60,-

### Rose wine by the class

Carbanet Rose, Santa Carolina, Chile	\$60,-
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*For more wines please ask your waiter*

## COCKTAILS

### Margarita

- Fresh lime juice, Cointreau, Tequila, Jarabe \$60,-

### Pina Colada

- Sweet coconut milk, Pineapple juice, Bacardi \$60,-

### Tequila Sunrise

- Orange juice, Grapefruit juice, Grenadine, Tequila \$70,-

### Mojito

- Lime's, Sugar, Mint, Bacardi, Mineral water \$70,-

### Daquiri

- Bacardi, Fresh fruit, Orange juice, Sugar \$70,-

### Hurricane

- Coconut Rum, Bacardi Anejo, Pineapple juice, Grenadine \$70,-

### Sex on the Beach

- Vodka, Orange juice, Peach schnapps, Grenadine \$70,-

### Caribbean Sunset

- Vodka, Orange juice, Granberry juice \$60,-

### Bloody Mary

- Vodka, Worcestershire, Tabasco, Tomato juice \$70,-

## MARTINI'S

### Peach Martini

- Vodka, Peach Schnapps, Peach Juice \$80,-

### Cosmopolitan

- Vodka, Cointreau, Fresh lime juice, Granberry juice \$80,-

### Lemon Drop

- Vodka, Cointreau, Fresh lemon Juice, Sugar \$80,-

### Dirty Martini

- Vodka or Gin, Olive juice, Green olive \$80,-

### Apple Martini

- Vodka, Apple schnapps, Apple juice \$80,-

### Classic Martini

- Gin, Dry Vermouth, Green olive \$80,-

### Vodka Martini

- Vodka, Dry Vermouth \$80,-