




FREDDY'S BAR

## FLAVORS OF THE GARDEN

<b>GUACAMOLE VG</b>	<b>390</b>
Pico de gallo, tortilla chips	
<b>CAESAR SALAD<sup>(1,3,7)</sup> V</b>	<b>490</b>
Rustic croutons, parmesan cheese, tomatoes	
Choice of:	
 Shrimp 100g <b>367</b>   Chicken 100g <b>267</b>	
Grilled Vegetables <b>336</b>	
<b>NIÇOISE SALAD<sup>(3,4,10,12)</sup></b>	<b>590</b>
Seared tuna, olives, potatoes, hard-boiled egg, green beans, cherry tomatoes, mixed greens, red wine vinaigrette	
<b>VEGETARIAN TOSTADA<sup>(7)</sup> V</b>	<b>300</b>
Zucchini, roasted corn, panela cheese, onion, tomato, cilantro	

## OUR CEVICHES

 <b>CATCH OF THE DAY<sup>(4)</sup></b> 120g	<b>550</b>
Sweet potato, onion, cilantro, roasted corn	
 <b>LOBSTER FROM SIAN KA'AN<sup>(2)</sup></b> 120g	<b>950</b>
Watermelon, cucumber, tequila, chile, lime	
 <b>TUNA<sup>(4)</sup></b> 120g	<b>800</b>
Mango, cucumber, papaya, Melipona honey, serrano	
  <b>PACIFIC YELLOWTAIL AMBERJACK<sup>(3,4,7)</sup></b> 120g	<b>560</b>
Habanero mayonnaise, cilantro, avocado, lime	
<b>MUSHROOMS VG</b>	<b>395</b>
Green sauce, peppers, onion, cilantro	




## OYSTERS

 <b>CARIBBEAN OYSTERS PER PIECE<sup>(4)</sup></b>	<b>140</b>
Pineapple, mango, papaya	
 <b>CITRUS OYSTERS PER PIECE<sup>(4)</sup></b>	<b>140</b>
Lemon, orange, lime	




**VG** vegan    **V** vegetarian    **G** gluten free

 sustainable fishing     chef's recommendation

## FROM THE SEA AND BEYOND

-  **MARLIN PESCADILLA**<sup>(4)</sup> 120g **490**  
Guacamole, cilantro, green sauce, onion
- FRIED CALAMARI**<sup>(1,3,7,14)</sup> 100g **510**  
Tartar sauce, dill, parsley, semolina, lime, red onion
- SOFT-SHELL CRAB SANDWICH**<sup>(1,2,3,7)</sup> 90g **810**  
Cabbage, cilantro, lemon mayonnaise, telera bread
-   **LOBSTER BRIOCHE**<sup>(1,2,3,7)</sup> 120g **950**  
Chilled Caribbean lobster, chipotle mayonnaise, fennel, chives. Choice of french fries or salad
- CHEESE QUESADILLAS**<sup>(1,7)</sup> **440**  
Oaxaca cheese, mozzarella cheese, flour tortilla, guacamole and pico de gallo  
Choice of:  
Chicken 100g **267** | Cochinita Pibil 100g **267**  
Flank Steak 100g **295**

## MAROMA BURGER<sup>(1,3,7)</sup>

-  **ANGUS BEEF** **800**  
With avocado, onion rings, cheddar cheese, bacon, chipotle mayonnaise, pickled jalapeño, tomato, lettuce. Choice of french fries or salad
-   **GULF SHRIMP**<sup>(2)</sup> **986**  
On black bread, with tartar sauce, arugula, gouda cheese, pickled jalapeños, onions.  
Choice of french fries or salad
- CRISPY CHICKEN BREAST** **708**  
With guacamole, habanero mayonnaise, pickled jalapeños, red onion, tomato, cabbage.  
Choice of french fries or salad

# DRINKS

LOCAL INGREDIENTS,  
MEXICAN SPIRITS,  
CARIBBEAN TOUCH,  
WITH TRADITIONAL  
FLAVORS OF THE REGION.

## SIGNATURE DRINKS

- LA SIRENA** 420  
Condesa Gin (30ml), Coconut, Strawberry, Prosecco (45ml), Sour Orange, Aperol, Lillet Blanc  
sweet — bitter — citrus
- LA BOTELLA** 380  
Vodka (45ml), Cucumber, Mexican Sake (25ml)  
sour — herbal — fizzy
- EL GALLO** 380  
Sotol (25ml), Mezcal (30ml), Red Bell Pepper  
smoky — spicy — citrus
- EL CATRIN** 380  
Mexican whisky (40ml), Lemon, Maple, Apple,  
sweet — sour
- LA CAMPANA** 360  
White Rum (45ml), Coconut, Passionfruit, Mint  
fruity — citrus — sour
- EL MUSICO** 400  
Espolón Reposado (45ml), Pepper Liquor (30 ml)  
Roasted Pineapple, Pepper, Citrus  
fruity — smoky — sour
- LA PALMERA by Rosario** 360  
Sotol (45ml), Grapefruit, Lime, Lemongrass, Basil  
herbal — sour

## SIGNATURE MOCKTAILS

- LA GARZA** 280  
Greek Yogurt, Lime, Strawberry, Sparkling  
sweet — sour — fruity
- EL DIABLITO** 280  
Tamarind, Lime, Pineapple, Tajin  
spicy — sour — fruity
- LA ROSA** 320  
Aperol 0%, Campari 0%, Sour Orange Juice  
sweet — bitter — sour

## MEXICAN CRAFT BEER 190

### **PRINCIPIA – PILSNER**

Monterrey

### **PRINCIPIA – WHEAT ALE**

Monterrey

### **VAQUITA MARINA – AMERICAN PALE ALE**

Ensenada, Baja California

### **PRINCIPIA EXTRASOLAR – HAZY IPA**

Monterrey

### **HOPTIMISTA – IPA**

Tijuana, Baja California

## BEERS 145

### **MICHELOB ULTRA**

### **MONTEJO**

### **MODELO ESPECIAL**

### **NEGRA MODELO**

### **PACIFICO**

## NON ALCOHOLIC BEERS 105

### **HEINEKEN 0**

### **GINGER BEER – GINGER BIRRA**

## SOFT DRINKS 105

## WINE BY THE GLASS

### SPARKLING WINE

### **PUERTA DEL LOBO, BRUT NATURE**

Querétaro, México

520

### WHITE WINE

### **VALLE DE TINTOS, CHENIN BLANC**

Baja California, México

400

### ROSÉ WINE

### **MONTEFIORI ROSATO, SANGIOVESE**

Baja California, México

400

### RED WINE

### **TRES RAICES, GRENACHE**

Guanajuato, México

550

## MEZCAL

<b>KOCH “ESPADÍN”</b>	<b>220</b>
Valle Central, Oaxaca	
<b>MONTELOBOS ENSAMBLE</b>	<b>420</b>
Santiago Matatlan, Oaxaca	
<b>CUISH JOVEN “CUISH”</b>	<b>560</b>
Miahuatlán, Oaxaca	
<b>LOS AMANTES JOVEN “ESPADÍN”</b>	<b>340</b>
Valle Central, Oaxaca	
<b>THE LOST EXPLORER “TOBASICHE”</b>	<b>300</b>
(MEZCAL DE MAROMA)	
Oaxaca	
<b>SOTZ “SIERRA NEGRA”</b>	<b>540</b>
Valle de Oaxaca	
<b>PENCA Y PIEDRA “MEZCAL MOLE”</b>	<b>440</b>
San Felipe Guanajuato	

## TEQUILA

<b>DON FULANO BLANCO</b>	BLANCO	<b>350</b>
Atotonilco, Altos de Jalisco		
<b>CASCAHUIN TAHONA</b>		<b>360</b>
Arenales, Jalisco		
<b>LOS ABUELOS STILL STRENGTH</b>		<b>600</b>
Tequila, Jalisco		
<b>VOLCÁN DE MI TIERRA BLANCO TAHONA</b>		<b>900</b>
Valles, Jalisco		
<b>CLASE AZUL PLATA</b>		<b>1100</b>
Tequila, Jalisco		
<b>CASCAHUIN REPOSADO</b>	REPOSADO	<b>200</b>
Arenales, Jalisco		
<b>RESERVA DE LA FAMILIA REPOSADO</b>		<b>500</b>
Tequila, Jalisco		
<b>LOS ABUELOS REPOSADO</b>		<b>615</b>
Tequila, Jalisco		
<b>KOMOS REPOSADO ROSADO</b>		<b>900</b>
Tequila, Jalisco		
<b>CLASE AZUL REPOSADO</b>		<b>1300</b>
Tequila, Jalisco		
<b>DON JULIO 1942, AÑEJO</b>	AÑEJO	<b>960</b>
Altos, Jalisco		
<b>KOMOS AÑEJO CRISTALINO</b>		<b>980</b>
Tequila, Jalisco		
<b>CASCAHUIN EXTRA AÑEJO</b>	EXTRA AÑEJO	<b>650</b>
Arenales, Jalisco		
<b>VOLCÁN DE MI TIERRA XA</b>		<b>1800</b>
Tequila, Jalisco		

## MEXICAN RUM

60ML POR COPA

<b>ACONTE BLANCO</b> Michoacán	<b>418</b>
<b>ACONTE AÑEJO 7 AÑOS</b> Michoacán	<b>418</b>
<b>RON PROHIBIDO 12 AÑOS</b> Veracruz	<b>380</b>
<b>RON CARIBE BLANCO</b> Mérida, Yucatán	<b>280</b>

## MEXICAN VODKA

<b>SATVRNAL</b> Guadalajara, Jalisco	<b>180</b>
<b>1533</b> Oaxaca	<b>220</b>

## MEXICAN GIN

<b>CONDESA GIN CLÁSICA</b> CDMX	<b>300</b>
<b>CONDESA GIN XOCONOSTLE</b> CDMX	<b>300</b>
<b>LAS CALIFORNIAS CÍTRICO</b> Baja California	<b>220</b>
<b>KATUN</b> Mérida, Yucatán	<b>300</b>

## MEXICAN WHISKY

<b>PRIETO MEZCLA DE MAÍCES</b> Oaxaca	<b>418</b>
<b>JUAN DEL CAMPO MAIZ AMARILLO</b> La Esperanza, Chiapas	<b>418</b>
<b>JUAN DEL CAMPO MEZCLA DE MAÍCES</b> San Juan del Río, Querétaro	<b>418</b>

## **OUR COMMITMENT TO SUSTAINABILITY**

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.



### **SUSTAINABLE FISHING**

Daniel Camacho, our executive chef, joined as an ambassador of “Pesca con Futuro” to promote sustainability and responsible consumption. Every seafood dish on this menu comes from certified producers called “cooperativas”, guaranteeing practices that do not harm the survival of the species or their ecosystem.

## **FOOD AND BEVERAGE ALLERGY INFORMATION**

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

THE DESIGNATED ALLERGENS AND PRODUCTS THEREOF ARE:

(1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs.

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Prices in MXN and are inclusive of 16% tax. Service charge is not included.

