



nidito

BEACH BAR

**FOOD MENU**



## APPETIZERS

TRADITIONAL GUACAMOLE<sup>(8)</sup> \$17

*Fresh panela cheese, pico de gallo, and tortilla chips*

"CAMPECHANA" TOSTADA <sup>(2,4,14)</sup> \$19

*Crisp corn tortilla topped with beans, octopus, catch of the day, shrimp, lettuce*

CRUDITES <sup>(7,9,11)</sup> \$18

*Cucumber, carrot, celery, jicama, hummus, and ranch dressing*

## SALADS

HEIRLOOM TOMATO SALAD <sup>(7,12)</sup> \$23

*Mozzarella cheese, basil, palm hearts, lettuce, and chili oil*

COBB SALAD <sup>(3,7,12)</sup> \$22

*Avocado, tomato, bacon, corn, boiled egg, and blue cheese dressing*

WATERMELON SALAD <sup>(15)</sup> \$21

*Hibiscus chamoy, raisins cranberries, figs, and berries*

FIG SALAD <sup>(7,10,12)</sup> \$24

*Mixed lettuce, blue cheese, caramelized nuts, mustard vinaigrette*

Add-on:

chicken (80g) \$7 shrimp (80g) \$9

beef (80g) \$9 spicy sauces \$1.5

## SUSHI AND CEVICHE

FISH CEVICHE (100 g) <sup>(4,6,12)</sup> \$24

*Catch of the day, ají yellow sauce, corn, radish, cilantro*

SHRIMP CEVICHE (100 g) <sup>(2,6,11,12)</sup> \$24

*Boiled shrimp, cucumber, spring onion, pineapple, cherry tomato, tamarind sauce*

POKE BOWL <sup>(4,6,11,12)</sup> \$27

*Catch of the day (70 g), cucumber, cherry tomato, pineapple, avocado, wakame, and tamari*

CALIFORNIA ROLL <sup>(2,4,6,12)</sup> \$22

*Masago, kanikama, avocado and cucumber*

SPICY TUNA ROLL (50 g) <sup>(4,6,11,12)</sup> \$24

*Avocado and serrano pepper*

SHRIMP ROLL (50g) <sup>(2,4,6,12)</sup> \$24

*Fried shrimp, avocado, tahin, kanikama, mayo, cucumber*

**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 **(15)** Suitable for vegans

## APERITIVES AND DIGESTIVES (60 ml)

Amaretto \$20

Chambord \$6

Aperol \$14

St Germain \$28

Liquor 43 \$20

Cinzano Rosso \$12

Cointreau \$25

Sambuca Bianco \$15

Bailey's \$16

Campari \$15

Grand Marnier \$24

Fernet Branca \$18

Chartreuse Vert \$43

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## SPIRITS (60ML)

### WHISKEY

Glenfiddich 12 yrs	\$37
Bulleit	\$21
Jack Daniel's Single Barrel	\$33
Makers Mark	\$21
Woodford Reserve	\$28
Togouchi Japanese W	\$78
Chivas Regal 18 yrs	\$35
Glenmorangie 10 yrs	\$20
JW Blue Label	\$90

### COGNAC

Hennessy VSOP	\$37
Remy Martin 1738	\$32

### RUM

Zacapa 23 yrs	\$31
Zacapa XO	\$91
Havana Club 7 yrs	\$16
Bacardí 8 yrs	\$22

## TACOS!

ASADA TACO (2pcs) (120 g) <sup>(7,12)</sup> <i>Beef, cheese crust tortilla, criolla sauce</i>	\$24
"AL PASTOR" CHICKEN (2pcs) (120 g) <sup>(12)</sup> <i>Pineapple, cilantro, onion, and green sauce</i>	\$19
SHRIMP TEMPURA (2pcs) (150 g) <sup>(1,2,3,12)</sup> <i>Flour tortilla, cabbage, chile de árbol sauce, and chipotle mayonnaise</i>	\$23
FISH OF THE DAY (2pcs) (120 g) <sup>(1,3,4)</sup> <i>Panko coated fish fillet, jalapeño aioli, coleslaw fired leek, salsa de árbol</i>	\$21
QUESADILLAS (3pcs) <sup>(1,7)</sup> <i>Corn or flour tortilla, cream, pico de gallo, and guacamole</i>	\$18

## BURGERS AND MORE

BAJA BURRITO <sup>(1,7,12)</sup> <i>Rice and beans, guacamole, pico de gallo, cilantro, mozzarella cheese</i> <i>Add on: Chicken "pastor" (80g) \$7, shrimp (80g) \$9, beef skirt steak(80g) \$9, roasted fish (80g)\$8</i>	\$18
IMPOSSIBLE BURGER (140 g) <sup>(6,12,15)</sup> <i>Vegan mozzarella cheese, tomato, caramelized onion, avocado spread, and lettuce</i>	\$21
CABO BURGER (180 g) <sup>(1,3,7,11,12)</sup> <i>Tomato, onion, lettuce, caramelized chipotle mayonnaise, french fries</i> <i>Add's on: bacon, cheddar cheese, avocado, egg, mushroom \$3 per extra ingredient</i>	\$24
VICEROY BURGER (240 g) <sup>(1,3,7,11,12)</sup> <i>Bacon (30 g), caramelized onion, mozzarella cheese, avocado, lettuce, tomato, chipotle mayonnaise, French fries</i>	\$38
CLUB SANDWICH <sup>(1,7)</sup> <i>Turkey ham, provolone cheese, bacon, tomato, avocado, lettuce, and French fries</i>	\$24
FRENCH FRIES <i>Choice of chili powder or parmesan truffle – \$3 usd extra</i>	\$12
PEPITO SANDWICH (240g) <sup>(1,3,7,11,12)</sup> <i>Chipotle infused bread roll, grilled skirt steak, country, beans, arugula, cured onion, sundried tomato, mozzarella cheese</i>	\$24

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## DESSERTS

CHEESECAKE (3,7,12) \$14  
*Passion fruit jelly tropical fruits*  
*Coconut sorbet*

STRAWBERRIES AND CREAM (1,3,7) \$14  
*Whipped cream, strawberry sauce*  
*Coconut ice cream*

CHOCOLATE BROWNIE SNICKERS (1,3,7,8) \$14  
*Nuts and chocolate brownie covered*  
*with chocolate sauce*

ASSORTED ICE CREAM (3,7) \$10  
*2 scoops*

FRUIT PLATE \$19  
*With Lemon and Tajín*

## COFFEE

COFFEE \$4  
*Caffeinated or decaffeinated*

ESPRESSO or \$4  
DOUBLE ESPRESSO (60ml) \$5

LATTE \$6

CAPPUCCINO \$6

## TEA

By Thesis

GOURMET SELECTION \$7

## VODKA (60ML)

Beluga noble \$32

Grey Goose \$23

Zubrowka \$19

Belvedere \$29

Ketel One \$19

Absolut Elyx \$23

Tito's \$20

## GIN (60ML)

Bombay Sapphire \$19

Tanqueray 10 \$19

Hendricks \$29

Opihr Oriental \$32

Monkey 47 \$49

Condesa \$19

### FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

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## FORGOTTEN SPIRITS (60ML)

### TEQUILA

Don Julio 70	\$31
Clase Azul Plata	\$46
Clase Azul Reposado	\$66
Clase Azul Añejo	\$180
Clase Azul Gold	\$180
Reserva de la Familia	\$85
Herradura Ultra	\$30
Herradura Selección Suprema	\$97
Casa Amigos Blanco	\$22
Casa Amigos Reposado	\$29
Casa Dragones Blanco	\$39
Casa Dragones Añejo	\$85
Casa Dragones Joven	\$85
Volcán de Mi Tierra Cristalino	\$56
Patrón Silver	\$22
Patrón Roca	\$30
Patrón Burdeos	\$180
Casachuín Extra Añejo	\$62
Casachuín Tahona	\$35
Caballito Cerrero Reposado	\$40
Tequileño Añejo	\$33
Maestro Tequilero Atelier	\$85

### SOTOL & POX

Raicilla, La Venenosa	\$30
POX, Siglo Cero	\$19
Sotol, Flor del Desierto	\$32

### MEZCAL

Montelobos Joven	\$21
Barro de Cobre, Espadín	\$25
Clase Azul Guerrero, Papalote	\$129
Clase azul Durango, Cenizo	\$129
Animas, Papalote	\$39
Animas, Cuixe	\$45
La Venia, Tepéxtate	\$48
La Medida, Tobasiche	\$48
La Medida, Jabalí	\$48



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## DRINKS MENU



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## SIGNATURE COCKTAILS (355ML)

### TIPSY RABBIT \$19

Mezcal Union, Ancho Reyes liquor, carrot juice, lemon juice, and syrup

### SANDI JOHNES \$19

Tequila Herradura Ultra, Triple sec, lemon juice, watermelon juice, granadine syrup

### BLANCO e ARANCIA \$19

Tequila Patron Silver, Cinzano Bianco, lemon juice, Aperol, and grapefruit juice

## BEACH CLASSICS

### MARGARITA \$19

Tequila Patron Silver, fresh lime juice, and triple sec

### MOJITO \$19

Rum Bacardi, lime juice, mint, and simple syrup

### PIÑA COLADA \$19

Rum Bacardi, coconut cream, and pineapple juice

### APEROL SPRITZ \$19

Aperol, sparkling wine, and soda water

### MEZCALITA \$19

Mezcal unión, lime juice, and triple sec

## NON-PROF COCKTAILS (355ML)

### BUBBLY STRAWBERRY \$10

Strawberry, kiwi, lemon, and Sprite

### GINGER GREEN \$10

Cucumber, lemon, local ginger soda, and mint

### RUBY FLAME \$10

Roasted pineapple, grapefruit, and lemon juice

### DOMINIC \$10

Coconut water, lime juice, simple syrup, and local bugambilias soda

## BEERS (355ML)

CORONA EXTRA \$7

MODELO ESPECIAL \$7

CORONA LIGHT \$7

PACIFICO \$7

NEGRA MODELO \$7

## MEXICAN CRAFT BEER (355ML)

VICEROY NIDITO, LIGTH LAGER \$10

VICEROY DALIA, PINK LAGER \$10

VICEROY CIELOMAR, WHITE IPA \$10

VICEROY NIDO, SESSION IPA \$10

COLIMA, COLIMITA, LAGER \$10

BAJA BREWING, PEYOTE, PALE ALE \$10

BAJA BREWING, AY AY AY, IPA \$10

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