

# LA POPULAR

NÓMADE TEMPLE

## BEACH CLUB MENU

### GUACAMOLE

Puré de ajo confitado, crudités y hierbas locales / Avocado mash with confit garlic purée, fresh crudités, and local herbs

\$260

Ⓥ Ⓞ

### DEDOS DE PESCADO / FISH FINGERS (160gr)

Pesca local, chips de plátano, salsa tártara de la casa y salsa criolla / Local catch, plantain chips, house tartar sauce, and criolla relish

\$320

Ⓞ

### PAPAS A LA FRANCESA / FRENCH FRIES

Cremoso de jalapeño / Served with jalapeño cream

\$230

Ⓥ Ⓞ

### HAMBURGUESA DE RES / BEEF BURGER

Pan brioche, cebolla caramelizada, queso amarillo, tocino y papas fritas / Brioche bun, caramelized onion, American cheese, bacon, and fries

\$420

### TOSTADA PATÉ DE CAMARÓN / SHRIMP PATÉ TOSTADA

Paté de camarón, camarón azul crudo, salsa de tamarindo y hierbas locales / Shrimp paté topped with raw blue shrimp, tamarind sauce, and local herbs

\$280

Ⓞ

### TOSTADA DE AGUACATE / AVOCADO TOSTADA

Aguacate al mojo de ajo, tomate verde, verdolagas y alioli de habanero / Garlic-marinated avocado, green tomato, purslane, and habanero aioli

\$200

Ⓥ Ⓞ

### TARTAR DE ATÚN / TUNA TARTARE

Salsa agridulce, salsa de soya, aguacate, cebollín, ajonjolí y pan naan / Sweet-savory glaze, soy sauce, avocado, scallions, sesame, and naan bread

\$360

Ⓜ

### TARTAR DE SALMÓN / SALMON

TARTARE Salsa de maracuyá, pistache tostado, aguacate, ajo tostado y pan naan / Passion fruit sauce, toasted pistachio, avocado, roasted garlic, and naan bread

\$355

Ⓜ

### TACO DE ARRACHERA / SKIRT STEAK TACO

Tortilla de maíz criollo, arrachera marinada, ensaladilla de col y cremoso de aguacate / Heirloom corn tortilla, marinated skirt steak, slaw, and avocado cream

\$370

Ⓞ

### TACO DE PESCADO / FISH TACO

Tortilla de maíz criollo, pesca del día, ensaladilla de col y cremoso de aguacate / Heirloom corn tortilla, catch of the day, slaw, and avocado cream

\$325

Ⓞ Ⓞ

### HELADO DEL DÍA / ICE CREAM OF THE DAY

\$190

Ⓥ Vegano / Vegan Ⓥ Vegetariano / Vegetarian Ⓞ Gluten Free

Ⓜ Se sirve crudo o parcialmente crudo / Served raw or partially raw

Ⓞ Contiene mariscos / Contains shellfish

### COCTELES | COCKTAILS

#### CACHAÇA GARDEN

Cachaça Pitu, St-Germain, pepino y menta / Pitu cachaça, St-Germain elderflower liqueur, cucumber, and mint

\$350

#### WHITE NEGRONI SBAGLIATO

St-Germain, vermut blanco, bitter de flores mexicanas y top de prosecco / St-Germain, blanco vermouth, Mexican floral bitters, topped with prosecco

\$350

#### VERDANT DREAM

Licor Chartreuse Verde, piña, licor de coco maya y limón / Green Chartreuse, pineapple, Mayan coconut liqueur, and lime

\$350

#### TEQUILA SOUR

Tequila Herradura Plata, naranja agria, agua de coco, miel y soda / Herradura Silver tequila, sour orange, coconut water, honey, and soda

\$350

#### COCO LIMONCELLO

Ron Aconte blanco, limoncello de lima yucateca y agua de coco / Aconte white rum, Yucatecan lime limoncello, and coconut water

\$350

#### PASSION VANILLA

Ron Havana Club 7, maracuyá, crema de coco y syrup de especias y vainilla / Havana Club 7 rum, passion fruit, coconut cream, and spiced vanilla syrup

\$350

### SPRITZ DE LA CASA SPECIAL SPRITZ

#### RASPBERRY SPRITZ

Frambuesa, gin Condesa, Chandon Brut, menta fresca, agua mineral y limón verde / Raspberry, Condesa gin, Chandon Brut, fresh mint, sparkling water, and lime

\$400

#### ST-GERMAIN SPRITZ

Gin Hendrick's, licor St-Germain, Chandon Brut, naranja fresca y agua mineral / Hendrick's gin, St-Germain elderflower liqueur, Chandon Brut, fresh orange, and sparkling water

\$400

#### LYCHEE SPRITZ

Jugo de lychee, sábila (aloe vera), gin Hendrick's, Chandon Brut, agua mineral y lychees frescos. / Lychee juice, aloe vera, Hendrick's gin, Chandon Brut, sparkling water, and fresh lychees

\$400

#### HOUSE SPRITZ

Licor St-Germain, albahaca fresca, zacate limón, agua mineral y Chandon Brut / St-Germain liqueur, fresh basil, lemongrass, sparkling water, and Chandon Brut

\$400

#### MELON SPRITZ

Gin Hendrick's, jugo de melón, agua mineral, Chandon Brut y esferas de melón / Hendrick's gin, melon juice, sparkling water, Chandon Brut, and melon pearls

\$400

#### PASSION SPRITZ

Gin Hendrick's, maracuyá, agua mineral, Chandon Brut y carambola / Hendrick's gin, passion fruit, sparkling water, Chandon Brut, and star fruit

\$400

Los platillos elaborados con huevo, carne o pescados crudo o semi crudo se comen bajo el riesgo del comensal. Precios en MXN. 16% de IVA incluidos. Aceptamos: Visa, Mastercard y American Express. Se aplicará un servicio del 15% a todos los alimentos y bebidas / The dishes prepared with egg, meat, raw or lightly cooked, must be ordered at your own risk. Prices in Mexican pesos - 16% IVA included. We accept: Mastercard, Visa and American Express. A 15% service fee will be the charge to all Food and Beverage