



Lol-Ha Pool Club

M E N U

Starter's

Guacamole with Kastákan \$250

Traditional guacamole accompanied by crunchy kastákan

Vegetable Crudites \$190

mix of vegetables with lemon and Tajin

Cesar Salad \$230

Traditional salad with romaine lettuce parmesan cheese and garlic crouton

Raw Bar

Tuna or Salmon Sashimi \$360

Served with ponzu sauce, soy with habanero or teriyaki sauce

Traditional Ceviche \$260

catch of the day with "Pico de Gallo sauce" and crispy tortilla

Peruvian Ceviche \$280

catch of the day marinated in "leche de Tigre" with fresh vegetables and a touch of serrano

Octopus "Enamorado Style" \$260

with "Pico de Gallo" sauce, chipotle mayonnaise and fresh salad

Blackened Tuna Tostada \$280

tuna marinated in ashes of chili and spices, on blue tortilla, cilantro and avocado dressing

Sinaloa Style Seafood Molcajete \$330

mix of cooked and raw seafood, marinated in black sauce and chiltepín

Snacks & Sandwiches

Angus Beef Burger \$360

on brioche bun, with parmesan fries

Giant Quesadilla, Chicken, Shrimp or Beef \$310

with Oaxaca cheese, guacamole and salad

Club Sandwich \$310

chicken breast, with waffle fries and garlic mayonnaise

Pizza

Mediterranean \$325

Olives, tomatoes, mozzarella, pesto and feta cheese

Margarita \$320

Classic tomatoes, pesto and mozzarella

Marinera \$390

Octopus, squid and shrimp, tomatoes, chalot and parsley

Cold Meats \$360

Charcuterie pizza, salami, peperonni, spicy sausage, mozzarella and parmesan with homemade dressing

Kid's Menu

Cheese / Chicken Fingers \$150

Mac 'n Cheese pasta \$150

Quesadillas \$150

Spaghetti Pomodoro \$150

Se proporciona el gramaje crudo de carnes, aves, pescados y mariscos.
Si usted es alérgico a algún alimento, favor de comunicarlo a su mesero.
El consumo de carnes, mariscos, pescados o huevo crudo puede aumentar el riesgo de males gastrointestinales.



Main Course

Governor Tacos \$330

shrimp with cheese in flour tortilla (3 pcs)

Kastakan Tacos \$310

mixed with xnipeck sauce, corn tortillas and guacamole

Arrachera Tacos \$320

with mexican guacamole and hand moodle sauce (3pcs)

Tuna Fillet in Xcatik Ash Coast \$450

with grilled vegetables and pineapple sauce

Desserts

Variety of Sherbets \$120

red fruits, lime and sour orange, coconut

Variety of Ice Cream \$135

strawberry, vanilla, coffee and nuts, chocolate

Fruit Bowl in Melipona Honey and Red Fruit Sorbet \$195

Xcanatun Brownie \$210

with vanilla ice cream

Cocktails

Mezcalina with roasted pineapples \$295

Mezcal 400 Conejos, Ancho Reyes liquor, pineapple juice, ginger, lemon juice, simple syrup

Sol y Sombra \$270

Tequila Centenario Reposado, orange juice, Jamaica, rosemary, basi, simple syrup

Yucatan Breeze \$315

Boodles Gin, Cranberry juice, strawberry, raspberry, blackberry, sparkling water

Mezcal Leyenda \$295

Mezcal 400 Conejos, lemon juice, cranberry juice, honey, basil

Bello Atardecer \$270

Tequila Centenario Reposado, lemon juice, orange juice, white wine, chaya, mineral water

Tropical \$295

Mezcal 400 Conejos, lemon juice, pineapple, mango, simple syrup

Meztizo \$295

Tequila Centenario reposado, pineapple juice, Ancho Reyes liqueur, habanero chili, honey

Gin Paradise \$315

Boodles Gin, , Xtabentun liquor, cranberry juice, grapefruit juice, lime juice, simple syrup, tonic water

Charrito \$295

Mezcal 400 Conejos, grapefruit juice, orange juice, lime juice, simple syrup

Margarita Hacienda \$270

Tequila Centenario Reposado, , lime juice, Cointreau, limoncello, chaya leaf

Mezcal Leyenda \$295

Mezcal 400 Conejos, lemon juice, cranberry juice, honey, basil

Passion Gin \$270

Boodles Gin, cranberry juice, orange, pineapple

Porción por Copa es de 45 ml / Serving per Cup is 45 ml
Precios en Pesos Mexicanos / Prices in Mexican Pesos
Precios incluyen 16% IVA / Prices Included 16% VAT



LICORES/LIQUEURS

MEZCAL

400 Conejos Joven	\$220
400 Conejos Reposado	\$235
Creyente Tobalá	\$240
Creyente Joven	\$295
Monte Lobos Joven	\$200
Alipus San Andres	\$280

TEQUILA

Maestro Dobel Blanco	\$190
Maestro Dobel Diamante	\$280
Maestro Dobel 50 Cristalino	\$620
1800 Reserva	\$200
Don Julio Blanco	\$210
Don Julio Reposado	\$225
Don Julio 70	\$300
Herradura Blanco	\$200
Herradura Reposado	\$250
Herradura Ultra	\$280
Reserva Familia Extra	\$350

GINEBRA / GIN

Boodles Mulberry	\$230
Beefeater	\$235
Tanqueray	\$200
Bull Dog	\$270
Bombay Sapphire	\$215
Hendrick's	\$280

VODKA

Absolut Blue	\$150
Grey Goose	\$250
Stolichnaya	\$200

RON / RUM

Bacardi Blanco	\$150
Zacapa 23 años	\$350
Matusalem Platino	\$190
Matusalem Clásico	\$195
Habana 7 años	\$215

BRANDY & COGNAC

Torres 10	\$210
Hennessy VSOP	\$250

DIGESTIVES

Anis Chinchon	\$150
Aperol	\$150
Baileys	\$150
Sambuca Vaccari	\$170
Sambuca Vaccari Nero	\$200
Campari	\$200
Fernet Branca	\$225
Licor 43	\$220
Grand Marnier	\$230

CERVEZAS / BEERS (355 ml)

Corona	\$90
Corona Light	\$90
Modelo Especial	\$90
Negra Modelo	\$90
Pacífico	\$90
Montejo	\$100
Ultra Michelob	\$100

CERVEZA ARTESANAL (355 ml)

Craft Beer Patito Laguer	\$110
Patito Pilsner	\$110
Patito Ipa	\$110
Ceiba Dorada	\$110
Ceiba Meztiza	\$110
Ceiba Oscura Imperial	\$110

WHISKY

Bushmills 10 años	\$210
Buchanan's 12 años	\$230
J.W. Etiqueta Roja	\$180
J.W. Etiqueta Negra	\$230
Chivas Regal 12 años	\$230
Glenfiddich 12 años	\$280
Macallan 12 años	\$280
Jack Daniel's	\$210

Porción por Copa es de 45 ml / Serving per Cup is 45 ml
 Precios en Pesos Mexicanos / Prices in Mexican Pesos
 Precios incluyen 16% IVA / Prices Included 16% VAT