

ESPEJO  
MADERAS



BEACH CLUB

MENU

ESPEJO  
MADERAS



## APPETIZERS

### **Fish Ceviche C\$400**

Fresh fish of the day cured in citrus marinade, with red onion cilantro served with sweet potato and baby corn

### **Shrimp Cocktail C\$450**

Chilled shrimp in a tomato and citrus sauce, with avocado, red onions, tomato and cilantro. Served with chips

### **Tuna Tostada C\$250**

Fresh tuna marinated in our house sauce, on a crispy corn tortilla with chipotle mayo, avocado and spicy salsa

### **Mushroom Arancini C\$150**

Mushroom risotto croquettes with mozzarella topped with parmesan cheese and truffle aioli

### **Guacamole with Chips C\$200**

Chunky fresh avocado with cilantro, onions, tomatoes, lime and jalapeño, served with chips

ESPEJO

MADERAS



## TACOS

### **Flap Steak Taco C\$240**

Grilled flap steak with avocado, pickled onion, cheese, and roasted red tatemada sauce served in corn tortilla

### **Costra de Camarón C\$250**

Shrimp taco in a flour tortilla with refried beans, chipotle cream, macha sauce, and a melted cheese crust

### **Baja Fish Taco C\$230**

Beer-battered mahi-mahi with pickled cabbage and chipotle cream served in corn tortilla

### **Eggplant Milanese Taco C\$200**

Crispy eggplant with roasted tomato sauce, pickled red onion, cilantro-lime cream in a corn tortilla de

ESPEJO

M A D E R A S



P I Z Z A S

**Mediterranean C\$500**

Fior di latte, tomato sauce, black olives, cherry tomatoes, red onion, artichokes, and basil

**Mushroom C\$520 (Bianca)**

Fresh mushrooms, mozzarella, goat cheese, thyme, and caramelized onions

**Mortadella with Pistachio C\$560**

Fior di latte, tomato sauce, mortadella, pistachio pesto, and crushed pistachios

**Italian Sausage (Bianca) C\$560**

Italian sausage, feta, thyme, and spicy honey

S A L A D S

**Caesar Salad C\$320**

Kale, cauliflower, parmesan, crunchy croutons, and our homemade Caesar dressing

**Beet and Citrus Salad C\$320**

Roasted beets, oranges, red onion, goat cheese, walnuts, and a our citrus vinaigrette

ESPEJO

M A D E R A S



E N T R É E S

**Steak Frites C\$730**

Grilled tenderloin with chimichurri sauce, served with gorgonzola fries

**Red Snapper “A la Talla” C\$600 per pound**

Whole grilled red snapper with red sauce, refried beans, avocado, red onions, and tortillas (between 2–3 pounds)

**Grilled Chicken Breast C\$535**

Marinated in tamarind sauce, served with roasted sweet plantain and a citrus salad

**Pulled Pork Vindaloo Sandwich C\$550**

Slow-cooked pork in Indian vindaloo sauce, raita, and coleslaw, served with fries

**Smash Burger C\$550**

Smash burger with provolone cheese, caramelized onions, sautéed mushrooms, fresh lettuce, and our roasted garlic aioli, served with fries

**Mediterranean Linguine C\$400**

Organic linguine with cherry tomatoes, roasted eggplant, zucchini, olives, and capers



## DESSERT

### **Coconut Tres Leches C\$200**

Fluffy cake soaked in a coconut milk mixture, finished with airy cream and toasted coconut

### **Salted Caramel Cheesecake C\$250**

Rich cheesecake balanced with sea salt, set on a crunchy base and drizzled with smooth salted caramel

### **Banana Tempura & Ice Cream \$150**

Crispy tempura-fried bananas paired with vanilla ice cream and a touch of caramel

## BEVERAGES

Sodas C\$80

Refreshing Mint Lemonade C\$150

Freshly Squeezed Orange Juice C\$160

Calala (Passion Fruit) Juice C\$150

Ginger Ale / Tonic Water C\$90

## BEERS

Toña/Victoria C\$110

Corona C\$120

Cerveza Artesanal \$200

Seltzer C\$90



## W I N E S

### **Sparkeling**

Prosecco DOC Canti Italia C\$1,200

### **Whites**

Canti, Pinot Grigio (Italia) C\$915 Glass C\$260

Misty Cove, Sauvignon Blanc (Nueva Zelanda) C\$1,200

Abadía San Campio, Albariño (DO Rías Baixas) C\$1,400

Austin, Chardonnay (Paso Robles, California) C\$1,830

### **Rosés**

Studio by Miraval, Rosé (Côtes de Provence) C\$1,320

### **Reds**

Kaiken, Malbec (Mendoza, Argentina) C\$915 Glass C\$260

Finca Resalso, Tempranillo (DO Ribera del Duero)

C\$1,200

Saurus, Pinot Noir (Patagonia, Argentina) C\$1,250

Famille Perrin, Rhone Blend (Côtes du Rhône) C\$1,650



## COCKTAILS

### **Wine Cocktails**

Mimosa (Prosecco, fresh squeeze orange juice) C\$260

Aperol Spritz (Aperol, prosecco, soda) C\$330

Hugo Spritz (St Germain, prosecco, soda) C\$400

Garibaldi Spritz (Campari, prosecco, soda) C\$330

### **Ron Flor de Caña**

Nica Libre/Don Vicente C\$200

Piña Colada (Rum, pineapple coconut cream) C\$260

Espejo Cooler (Rum, cucumber, ginger, lime) C\$260

Mojito (Rum, mint, lime, soda) C\$260

### **Tequila**

Classic Margarita (Tequila, triple-sec, lime) C\$280

Passion Fruit Margarita (Tequila, calala, orange) C\$280

Spicy Margarita (Tequila, jalapeño, lime) C\$280

### **Mezcal**

Smoky Paloma (Mezcal, grapefruit, lime, soda) C\$360

Alma Roja (Mezcal, chiles, beet juice) C\$360

Orange Sun (Mezcal, campari, orange, lime) C\$360



## COCTELES

### Classics

- Gin & Tonic (Gin, tónico, citrus and herbs) C\$400  
Negroni (Gin, Campari & vermut rosso) C\$400  
Old Fashioned (Bourbon, bitter & sugar) C\$450  
Dirty Martini (Gin/vodka, vermut & olive brine) C\$450  
Espresso Martini (Vodka, espresso y coffee liquor) C\$450

### Mocktails

- Verde Tonic (cucumber, basil and tonic) C\$260  
Spicy Hibiscus (Jamaica, chili, orange, soda) C\$260  
Ginger Spritz (Ginger beer, pineapple juice, lime & bitters) C\$260

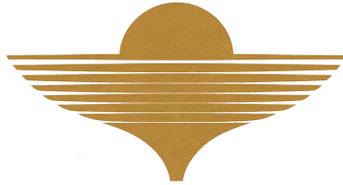
### Spirits

(1.5 Oz. Shot)

	<b>Standard</b>	<b>Premium</b>
Rum	C\$130	C\$320
Whisky	C\$225	C\$375
Vodka	C\$130	C\$320
Tequila	C\$180	C\$550
Mezcal	C\$310	C\$590
Gin	C\$150	C\$590

ESPEJO

MADERAS



BEACH CLUB