

CENA ✨ DINNER MENU mi casa es su casa		
ANTOJITOS SMALL PLATES GUACAMOLE (VG) 26 chips and salsa MOLOTE DE PLATANO (V)(G)(D)(L) 25 plantain, stuffed with mushroom, roasted pepper sauce, panela cheese VEGAN OPTION: WITHOUT CREAM & CHEESE THREE CHEESE QUESO FUNDIDO (D)(P) 32 oaxaca, monterey and mozzarella cheese, chorizo, onions BARBACOA BEEF CHEEKS TOSTADAS (G) 31 avocado purée, sour cream, pickled onions, cilantro		
CHEF JUAN'S TASTING MENU 90 PER PERSON SHARED BY THE TABLE MEXICA WINE PAIRING: 50 MEZCAL OR TEQUILA PAIRING: 30 antojitos GUACAMOLE (V)(VG) chips and salsa SCORCHED CONCH SALAD (S)(PP) lime, habanero, onions, tomato, charcoal powder plato fuerte SHRIMP & ASPARAGUS QUESADILLA (D)(S) blue corn tortilla, oaxaca cheese, chili morita aioli - OR - SHORT RIB BIRRIA QUESADILLA (D) corn tortilla, dried chilis, oaxaca cheese dulces CHOCO FLAN (D)		
DEL MAR Y DEL LA GRANJA FROM THE SEA AND THE FARM CHILE RELLENO (G)(D) 32 poblano pepper stuffed with corn, panela cheese, sour cream SIZZLING FAJITAS onions, capsicums, garlic, smoky oil, flour tortillas FLANK STEAK 48 LIME CHIPOTLE CHICKEN 36 PASILLA CAULIFLOWER (VG) 29 WHOLE RED SNAPPER (G)(L) 85 CHOICE OF ONE SIDE DISH SPINY LOBSTER (L)(S) MARKET PRICE morita butter, red chimichurri CHOICE OF TWO SIDES CRISPY PORK BELLY (G)(P) 42 charred tomato and serrano sauce, pineapple salsa GRILLED COWBOY STEAK PRIME USA FOR TWO (G) 145 32 oz. bone-in rib eye (angus prime), salsa verde CHOICE OF TWO SIDE DISHES		
CEVICHES Y ENSALADAS CHEF JUAN'S CAESAR SALAD (V)(G)(D)(S) 24 romaine lettuce, greek yogurt caesar dressing, oregano, parmesan crumble ADD-ONS: FISH 23 SHRIMPS 23 CHICKEN 19 GRILLED ASPARAGUS & AVOCADO SALAD (VG)(N) 32 guajillo vinaigrette, toasted sesame seeds TUNA TARTARE 37 aguachile, avocado, charcoal powder TRIO OF CEVICHE (S)(N) 36 mexican shrimp cocktail, snapper aguachille, scorched conch salad SCORCHED CONCH SALAD (S)(L) 30 conch, lime, habanero, onion, tomato, charcoal powder		
LOS TACOS CRISPY FISH TACOS (G) 40 mahi mahi, coleslaw, chipotle aioli, lime LOBSTER TACOS (D)(G)(L)(S) 53 spiny lobster (L), black beans, grilled avocado CHICKEN TACOS (D)37 chicken tinga, sour cream, panela cheese SHRIMP AND ASPARAGUS QUESADILLA (D)(S) 44 handmade blue corn tortilla, oaxaca cheese, chili morita aioli SHORT RIB BIRRIA QUESADILLAS (D) 44 handmade corn tortilla, oaxaca cheese, green onions		
ACOMPAÑAMIENTOS SIDES BLACK BEANS (VG) 12 CRISPY POTATOES (G) 12 ancho chili, green onions CRUDITÉS (VG) 10 HANDMADE CORN TORTILLAS (D)(N) 10 10 PIECES MASH POTATOES (D)(N) 14 goat cheese, roasted pinenuts MEXICAN RICE (VG) 12		



✧ TEQUILA ✧

BLANCO		EXTRA AÑEJO	
Casamigos	28	Casa Noble Alta Belleza	166
Casa Dragones	40	Clase Azul Ultra	600
Don Julio	23	Herradura Seleccion Suprema	99
REPOSADO		Jose Cuervo Reserva	60
Casamigos	45	De La Familia	
Cazadores	20	Komos Extra Añejo	120
Clase azul	99	Patron Burdeos	121
Don Julio	26		
Gran Patron Platinum	60		
Patron	22	JOVEN	
Komos Reposado Rose	48	Casa Dragones	99
AÑEJO			
Casamigos	32		
Clase Azul	180		
Don Julio	28		
Don Julio 1942	99		
Don Julio 70	25		
Gran Patron	60		
Herradura	25		
Komos Añejo Reserva	60		



✧ MEZCAL ✧

BLANCO	
Campante, Espadin	23
Casamigos, Espadin	26
Don Amado	32
Don Amado Largo	25
Illegal	20
Los 7 Misterios	25



✧ WINE BY THE GLASS ✧

CHAMPAGNE / SPARKLING	
Providence, Cava, by Rimarts, Penedès, Spain nv	15
Bortolomiol «Miòl», Prosecco, Brut Rosé, Treviso, 2021	25
Perrier-Jouët « Grand Brut», Champagne, France nv	36
WHITE	
Riesling, Weingut Dr. Loosen, Mosel, Germany, 2020	22
Albariño, Pazo de San Mauro, Rías Bixas, Spain, 2021	25
Sauvignon Blanc, Providence by Vinox, France, 2022	15
Pinot Grigio, Scarpetta, Friuli, Italy, 2022	18
Chardonnay, Grayson Cellars, California, USA, 2021	23

ROSÉ	
Château d’esclans Whispering Angel, Provence, France, 2021	22
RED	
Pinot Noir, Providence by Collovrav et Terrier, Bourgogne, 2020	15
Tempranillo, Marques de Vargas «Reserva», Rioja, Spain, 2021	30
Malbec Bodega Catena Zapata, 2021	18

CABERNET SAUVIGNON & BLENDS	
Foxglove, Paso Robles, USA, 2018	28
Clarendelle by Château Haut-Brion, Pessac- Léognan, France, 2016	30
Providence by Château de Cérons 2020	20

✧ CERVEZAS ✧

MEXICAN BEER 13	BAHAMIAN BEER 12
negra modelo corona light corona extra	kalik kalik light kalik gold kalik light platinum sands sands light
PREMIUM MEXICAN BEER 16	INTERNATIONAL BEER
victoria pacifico	coors light 12 heineken 12 guinness 15

BEBIDAS ✧ DRINKS ✧
mi casa es su casa



✧ MEXICAN COCKTAILS ✧

MEDICINA ALTERNATIVA 20	CARAJILLO 20
silver tequila, cucumber infused, lemon juice, agave syrup, St. Germain soda water	espresso, liquor 43
TEPATLI 20	CHILLY SOUR 21
mezcal añejo, pineapple, cloves, ginger, simple syrup, orange bitters	infused chilly tequila, egg white, orange juice, lime juice, simple syrup
MANGO PASION 20	PICOSA MULE 20
mango rum, lime juice, passion fruit, pineapple juice	infused serrano pepper tequila, grand marnier, orange juice, simple syrup, lime juice
SAK‘PAKAL 22	BAHA RITA 22
tequila reposado, soda, lime juice, simple syrup, mint leaf, grapefruit, lemon bitters	mezcal casamigos, pineapple liquor, cointreau liquor, lime juice, pineapple juice, coconut cream

✧ MOCKTAILS ✧

MANGO MULE 18
mango, lime, cucumber, ginger beer

BAHAMIAN SUNRISE 18
pineapple, strawberry, lime, soda



ANTOJITOS

SMALL PLATES

GUACAMOLE (VG) 26
chips and salsa

CHORIZO “NACHOS” (D)(P) 30
corn tortilla, black beans, mexican salsa,
guacamole, sour cream, pickled jalapeños
ADD-ONS: CHICKEN 19 | HALF SPINY LOBSTER 24

GRILLED ZUCCHINI (V)(N) 29
feta cheese, pistachio, chili, fennel
VEGAN OPTION: WITHOUT CREAM & CHEESE

MUSHROOM QUESADILLA (D)(L) 29
corn tortilla, guajillo chile, oyster mushrooms



MAIN COURSES

GRILLED WHOLE RED SNAPPER (L)(N) 43
marinated in achiote, watercress,
jicama and pickled onion salad

KING PRAWNS “ZARANDEADOS” NAYARIT STYLE (S) 41
cream habanero aioli, mexican salsa,
chorizo, radish, cilantro

SPINY LOBSTER (L)(S) MARKET PRICE
morita butter, red chimichurri
CHOICE OF TWO SIDES



CEVICHES Y ENSALADAS

CHEF JUAN’S CAESAR SALAD (D)(G)(V)(S) 24
romaine lettuce, greek yogurt caesar dressing, oregano,
parmesan crumble
ADD-ONS: FISH 23 | SHRIMPS 23 | CHICKEN 19

MOLCAJETE SALAD (VG)(V) 32
pickled cabbage, jasmine rice, black beans, hominy, avocado
ADD-ONS: FISH 23 | SHRIMPS 23 | CHICKEN 19

CAMPECHANO SHRIMP COCKTAIL (G)(S) 38
shrimp, traditional cocktail sauce,
avocado, onion, crackers

TUNA TOSTADA (G) 34
cucumber, onion, avocado, jalapeño aioli,

FISH CEVICHE (G) 33
red snapper, cucumber, red onion,
citrus water, ikura

SCORCH CONCH XNIEPEC (L)(S) 30
conch, tomato, onion, habanero, avocado purée



ACOMPÑAMIENTOS

SIDES

BLACK BEANS (VG) 12

CRISPY POTATOES (G) 12
ancho chili, green onions

CRUDITÉS (VG) 10

MEXICAN RICE (VG) 12



LOS TACOS

CRISPY FISH TACOS (G) 40
mahi mahi, coleslaw,
chipotle aioli, lime

CHICKEN TACOS (D)37
chicken tinga, sour cream,
panela cheese

LOBSTER TACOS (D)(G)(L)(S) 53
spiny lobster, black beans, avocado, lime

CARNE ASADA TACOS (D) 45
grilled flank steak, guacamole,
panela cheese, lime

DULCES

SWEETS

TRADITIONAL MEXICAN
CHURROS (D)(G) 16
cinnamon sugar, cajeta

PASTEL DE COCOA (D)(G) 18
chocolate sponge, chocolate cream

CHOCOLATE FLAN (D) 15
orange syrup

TRES LECHES (D)(G) 15
vanilla cream, fresh berries

COCONUT ICE CREAM (D)(N) 18
pecan caramel, coconut crumble

ICE CREAM & SORBET (D) 12
strawberry, chocolate, vanilla, mango,
raspberry, passion fruit

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DGPQR AMSPQC

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QCAML B AMSPQC

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afgaicl rg le_* qmsp apc_k* n_lcj_ afccqc

UFMJC PCB QL?NNCP &E'&J'
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QGB CQ

KCVGA?L PGAC &TE'

BCQQCPR

RP?BGRGML?J KCVGA?L AF SPPMQ &B'&E'
agll_kml qse_p* a_hcr_

&J' Jma_jjw Qmspacb z &T' Tcecr_pg_l z &TE' Tce_l z &E' Amlr_g lq Ejsrcl z &B' Amlr_g lq
B_gpw z &L' Amlr_g lq Lsrq z &N' Amlr_g lq Nmpi z &Q' Amlr_g lq Qc_dmm b

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DGPQR AMS PQC

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APGQNW NMR ? RMCQ & E '
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N ? QRCJ BC AMAM ? & B' & E '
afmamj_rc qnm l ec, afmamj_rc apc_k

& J' Jma_jjw Qmspacb z & T' Tcecr_pg_l z & TE' Tce_l z & E' Amlr_glq Ejsrcl z & B' Amlr_glq
B_gpw z & L' Amlr_glq Lsrq z & N' Amlr_glq Nmpi z & Q' Amlr_glq Qc_dmm b