



🌀 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
Ilegal	20
Los 7 Misterios	25



🌀 Wine by the glass 🌀

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

ROSÈ	
Château d’esclans Whispering Angel,	22
Provence, France, 2021	

RED	
Pinot Noir, Providence by Collovray et Terrier,	15
Bourgogne, 2020	
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,	30
Pessac- Léognan, France, 2016	
Providence by Château de Cérons 2020	20



🌀 Cervezas 🌀

MEXICAN BEER 13	BAHAMIAN BEER 12
negra modelo corona light	kalik kalik light kalik gold
corona extra	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,	espresso, liquor 43
agave syrup, St. Germain soda water	
TEPATLI 20	CHILLY SOUR 21
mezcal añejo, pineapple, cloves, ginger,	infused chilly tequila, egg white,
simple syrup, orange bitters	orange juice, lime juice, simple syrup
MANGO PASION 20	PICOSA MULE 20
mango rum, lime juice, passion fruit,	infused serrano pepper tequila, grand marnier,
pineapple juice	orange juice, simple syrup, lime juice
SAK‘PAKAL 22	BAHA RITA 22
tequila reposado, soda, lime juice, simple	mezcal casamigos, pineapple liquor,
syrup, mint leaf, grapefruit, lemon bitters	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 XNIPEC *(L)(S)* 30
conch, tomato, onion, habanero, avocado purée



Acompañamientos

SIDES

BLACK BEANS *(VG)* 12

CRISPY POTATOES *(G)* 12
ancho chili, green onions

CRUDITÉS *(VG)* 10

MEXICAN RICE *(VG)* 12

Almuerzo Lunch Menu

mi casa es su casa



Los Tacos

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

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

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

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

LITE BITES MENU

ANTOJITOS

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

CEVICHE Y ENSALADAS

CHEF JUAN'S CAESAR SALAD (D)(G)(S) 24

romaine lettuce, greek yogurt caesar dressing, oregano, pamesan crumble

Add-Ons: Fish 23 | Shrimp 23 | Chicken 19

TUNA TOSTADAS (G) 34

cucumber, onion, avocado, jalapeño aioli

SCORCHED CONCH XNIPEC (S)(L) 30

tomato, onion, habanero, avocado purée

DESSERT

CHURROS (D)(G) 16

cinnamon sugar, dulce de leche

*(L) Locally Sourced (V) Vegetarian Option (G) Contains Gluten
(D) Contains Dairy (N) Contains Nuts (P) Pork (S) Contains Seafood
Prices are in BSD and subject to 15% service charge and 10% VAT.*

-Family Style-

FIRST COURSE

GUACAMOLE
chips and salsa

TUNA TARTAR
aguachile, avocado, charcoal powder

THREE CHEESE QUESO FUNDIDO (D)(P)
oaxaca, moterey and mozzarella cheese, chorizo, onions

SECOND COURSE

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

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

SIDES

MEXICAN RICE (VG)

DESSERT

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

(L) Locally Sourced | (V) Vegetarian | (VG) Vegan | (G) Contains Gluten | (D) Contains Dairy | (N) Contains Nuts | (P) Contains Pork | (S) Contains Seafood

-Family Style-

FIRST COURSE

GUACAMOLE
chips and salsa

BARBACOA BEEF CHEEKS TOSTADAS (G)
avocado purée, sour cream, pickled onions, cilantro

GRILLED ASPARAGUS AND AVOCADO SALAD (VG)(N)
guajillo vinaigrette, toasted sesame seeds

SECOND COURSE

SHRIMP AND ASPARAGUS QUESADILLA (D)(S)
handmade blue corn tortilla, oaxaca cheese, chile morita aioli

GRILLED COWBOY STEAK (G)
32oz bone in rib eye, salsa verde

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

SIDES

MEXICAN RICE (VG)

CRISPY POTATOES (G)
ancho chili, green onions

DESSERT

PASTEL DE COCOA (D)(G)
chocolate sponge. chocolate cream

(L) Locally Sourced | (V) Vegetarian | (VG) Vegan | (G) Contains Gluten | (D) Contains Dairy | (N) Contains Nuts | (P) Contains Pork | (S) Contains Seafood