

Salads

- Sweet potato & roasted beetroot salad** \$225.
With goat cheese, nut praline and yoghurt, honey mustard dressing
- Green leaf Salad** \$225.
Cherry tomato, cucumber, roasted avocado and pumpkin seeds with mozzarella cheese and roasted onion vinaigrette
- Arugula & Spinach Salad** \$225.
Red onion, green grapes, caramelized nuts, red apple, white wine vinaigrette and Parmesan cheese chips
- Cesar Salad** \$210.
With chicken or shrimp, croutons and Parmesan cheese
- Yucatecan squash carpaccio** \$175.
With lime vinaigrette, quelites and toasted pumpkin seeds
- Baked Beetroot Carpaccio** \$175.
With burnt tortilla and creamy peanut vinaigrette

The Top Choices

- Mone Style Mahi Mahi (200g)** \$520.
Mahi Mahi fish wrapped in holy leaf with mashed beans, creamy roasted avocado, quelites Salad and a sprinkle of fresh cheese
- Creamy Rice with Seafood (320g)** \$550.
Guajillo sauce, hollandaise cheese and tentacles from our famous chargrilled octopus
- Grilled Scallops (200g)** \$630.
With mashed Cauliflower and golden vegetables cooked in lemon butter
- Rib eye and Castacan Sopes (3)** \$455.
Deep fried thick tortilla topped with rib eye and fried pork belly bites
- Tuna Steak (200g)** \$395.
Mashed potatoes, Teriyaki sauce and French green beans in sesame seeds-soy vinaigrette
- Tikinxic Style Local Fish Fillet (200g)** \$455.
Served on a bed of beans and rice, plantain, ixnipek sauce and avocado
- Slow-Cooked Short Rib (200g)** \$550.
With polenta, sauteed mushrooms and caramelized aujus sauce
- Mayan Octopus Tacos (3)** \$340.
Stuffed with a "cantina" stew and Artisanal Spiced Sausage. Winner of the Gourmet Taco Competition 2017
- Rice up! "Meloso" Fluffy Rice (450g)** \$520.
Served with roasted "milk" chicken with a touch of peanuts and chilli oil
- Eye of Ribeye (300gr)** \$795.
In almond butter, roasted garlic mashed potatoes and sauteed French bean salad
- Charcoal-Grilled Octopus (180g)** \$460.
With rustic mashed potatoes and Artisanal Valladolid sausage stir-fry
- Roasted-Rosemary Cauliflower** \$255.
With mashed local beans, garlic oil served with arrabiata sauce

Tacos & Snacks

- Fish Tacos (3)** \$260.
Orly battered fish with dark beer, coleslaw, plum-chipotle sauce, chipotle mayonnaise and garlic cream
- Vegan Tacos (4)** \$180.
Filled with roasted potatoes and chickpea served with green sauce
- Camaroncillas (3)** \$180.
Fried tortilla turnovers filled with shrimp
- Arrachera Tacos (4)** \$240.
With cheese, bacon, mushrooms, poblano pepper and onion
- Rock Shrimp Tacos (3)** \$180.
Orly battered Shrimp Tacos
- Pescadillas (3)** \$145.
Fried tortilla turnovers filled with fish
- Rock Shrimp Kibbeh (4)** \$190.
Stuffed with Hollandaise Cheese
- Fried Calamari** \$210.
With house special black batter and habanero mayonnaise
- "Governor" Style Tacos (3)** \$330.
Grilled shrimp tacos with cheese and poblano pepper

*Fresh Products from the Sea to
your Table
Ask for our Special Dishes*

Whatever You Like

Your wishes, our commands! We make it just as you imagine it, but way much better (200g)
With garlic, breaded, crunchy with coconut, orly battered, with butter. Pick your Favorite!

- Local Fish Fillet** \$455.
- Shrimps 16/20** \$415.
- Octopus from the Gulf of Mexico** \$455.
- Scallops from the Pacific** \$610.
- Local Whole Fish** Market Price

Amazing Starters

- Premium Seafood Tower (500g)** \$ 860.
 Fish ceviche, sashimi tuna, octopus, shrimp and scallops, served with a homemade special black sauce, slices of avocado, red onion and serrano pepper
- Pacific Lobine Tiradito (180g)** \$ 440.
 With a cold smoked citrus emulsion and a horse radish dressing with spiced cabbage and fried parsley
- Beef tartare 180g** \$440.
 Egg yolk, mustard, red onion, served with arugula salad and slices of Hollandaise Cheese with grilled filetes
- Hummus Trilogy** \$ 300.
 Homemade Hummus with plantain, sweet potato and vegetable chips to enjoy the 3 dips
- Wild Mussels (12 pcs)** \$ 685.
 From Ensenada, cooked in clay casserole with pico de gallo, spiced sausage flamed with mezcal, drops of lemon juice and holy leaf essence
- Grilled Duck Tacos (200g)** \$ 455.
 With green sauce and plum-chipotle sauce. Served with onion, cilantro and cucumber
- Zama's Famous Guacamole** \$ 265.
 ¡Made at your table! With watermelon, mezcal and artisanal salt

Ceviches & Tostadas

- Green Ceviche (180g)** \$265.
 Fresh fish in a fine herb and olive oil sauce
- Yucatan Ceviche (180g)** \$380.
 Shrimp, Calamari and Octopus Traditional Ceviche
- Ceviche Negro Tostada (120g)** \$165.
 Fish ceviche in charred pepper-spicy black sauce
- Tuna Tostada (120g)** \$165.
 With Xcatik Chilli mayonnaise and fried onion strips
- Octopus Tostada (120g)** \$165.
 With chilli and toasted peanut oil with ginger and avocado
- Fish Ceviche Tostada (120g)** \$165.
 With spicy sausage sauce and black beans
- Snapper Tiradito (120g)** \$240.
 With mint and coconut water mojito
- Lion Fish Tiradito (120g)** \$280.
 Try this sustainable dish!
 With ginger, jicama, tomato, red onion, sesame oil and lemon

Burgers & Sandwiches

- Zama's Club Sándwich** \$265.
 Chicken breast, ham, fried egg, bacon... a yummy twist on a Classic!
- Zama Style Burger (240g)** \$290.
 House recipe, mix of beef and pork with bacon
- CAB Burger (180g)** \$290.
 Topped with Monterrey Jack Cheese and house pesto
- Shrimp Burger (180g)** \$380.
 With chipotle dressing, bacon and Manchego cheese
- Crispy Chicken Burger** \$260.
 With Teriyaki sauce
- Veggie Sandwich** \$260.
 Grilled Veggies, chipotle dressing and guacamole

Give yourself a Sweet and Delicious Break

- Yummy Chocolate Cake** \$230.
 Chocolate is always a good idea! Orange jelly, nut praline and vainilla ice cream
- Tree milk Cake** \$230.
 Creamy cheese and caramel corn pop
- Lime Carlota** \$175.
 Creamy layered dessert with lemon grass sauce and julienned apple
- Creme Brulé** \$185.
 With orange essence and blue berries
- Oreo Brownie** \$185.
 Can't miss this! With a berries sauce and vainila ice cream