

# U M O

## TIKI BAR AND GRILL

### COCKTAILS

OPEN FROM 9 AM TO 11 PM

#### IN LAK ECH

>> FRUITY + TIKI

Raicilla  
Soursop liqueur  
Coconut liqueur  
Agave syrup  
Passion fruit

#### MIXTECO

>> FRESH + SOUR

Paranubes Rum  
Aperol  
Guava

#### COLIBRÍ

>> SPICY + CITRUS

Bacanora  
Ancho Reyes liquor  
Epazote  
Lime  
Agave syrup

#### TENOCHTLI

>> SWEET + SPRITZ

Casahuin white Tequila  
Pickly pear distillate  
Hibiscus extract  
Pineapple kombucha

#### JAMAICÓN

>> SPICY + SWEET

Mezcal Espadín  
Red Ancho Reyes  
Pineapple  
Hibiscus  
Chipotle Syrup  
Lime

#### MAGDALENA

>> FRESH + CITRUS

Tequila  
Falernum  
Cucumber  
Lime

#### MAZATL

>> SOUR

Paranubes Rum  
Coconut liqueur  
Lime

#### GEMA DEL CIELO

>> CITRUS + SPRITZ

Guava liqueur  
Cucumber extract  
Lime  
Top of Prosecco



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### BEERS

#### ROMPE OLAS

>>

*AMERICAN IPA*  
355 ml  
Insurgente brewery  
Tijuana, Baja California

#### HAKA NEGUI CONSUP

>>

*NEW ZELAND PILSNER*  
473 ml  
Gardenia/Tiny Bastards brewery  
Chihuahua

#### JUAN CORDERO

>>

*AMERICAN PALE ALE*  
355 ml  
Insurgente brewery  
Tijuana, Baja California

#### TINY BASTARDS

>>

*NAUGHTY PORTER*  
355 ml  
Tiny Bastards brewery  
Querétaro

#### SAISON

>>

*FARMHOUSE ALE*  
472 ml  
Cyprez brewery  
Mexico City

#### DRAFT CRAFT BEER

>>

> **SUR 69**  
*AMERICAN PALE ALE*  
Bruer brewery  
Ensenada, Baja California

#### HANABI

>>

*RICE LAGER*  
355 ml  
Pacheco brewery  
Mexico City

#### > LAGER DE CIUDAD

*MEXICAN CRAFT LAGER*  
Morenos brewery  
Mexico City

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### W I N E S

#### RED WINES

- >> **NERO D'AVOLA**  
Italy
- >> **CABERNET FRANC**  
Argentina
- >> **MALBEC ORGÁNICO & NATURAL**  
Argentina
- >> **MALBEC BIODINÁMICO**  
Argentina
- >> **CHIANTI RESERVA D.O.G.C.**  
Italy
- >> **CABERNET SAUVIGNON & MERLOT**  
Mexico
- >> **VALPOLICELLA RIPASSO**  
Italy
- >> **PINOT NOIR BIODINÁMICO**  
Argentina
- >> **BARBERA D'ALBA**  
Italy

#### RED WINES

- >> **AOC BEAUJOLAIS ORGÁNICO & DEMETER**  
France
- >> **NEBBIOLO D'ALBA**  
Italy
- >> **RIBERA DEL DUERO CRIANZA**  
Spain

#### ROSE

- >> **CHIARETTO D.O.C.**  
Italy
- >> **CRIOLLA (Natural)**  
Argentina
- >> **COTES DE PROVENCE AOP**  
France

O P E N F R O M 9 A M T O 11 P M



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### WINES

#### WHITE WINES

>> PINOT GRIGIO  
Italy

>> SAUVIGNON BLANC  
Chile

>> CHARDONNAY  
Chile

>> VERDEJO RUEDA  
Spain

>> ALBARIÑO  
Spain

>> TORRONTÉS (Natural)  
Argentina

>> CHENIN BLANC  
Mexico

>> RIESLING ORGÁNICO  
France

>> SANCERRE BLANC AOC  
France

#### SPARKLING

>> PROSECCO  
SUPERIORE  
Italy

>> PROSECCO  
ROSE  
Italy

>> CRÉMANT  
DE BOURDEAUX  
France

>> MOËT & CHANDON  
CHAMPAGNE  
France

>> VEUVE CLICQUOT  
CHAMPAGNE  
France

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### BEVERAGES

#### SHOTS

> **ANTIGRIPAL**

Ginger + lemon  
+ organic bee's honey

> **DIGESTIÓN**

Green apple + aloe vera + lemon  
+ chlorophyll with matcha

#### JUICES

>>

> **TROPICAL**

Mango + strawberry + melon  
+ turmeric + orange juice

> **MORADITO**

Blueberry + banana  
+ orange juice

> **DEL HUERTO**

Celery + parsley + pineapple  
+ aloe vera + orange juice

> **CARIBE BANANA**

Banana + mango  
+ orange juice

#### COFFEES

Espresso  
Americano  
Latte  
Capuccino  
Frapuccino

\* with almond milk + \$10

#### AGUA DE PIEDRA

Still or sparkling water

#### FLAVOURED WATER

> **LIMONADA HOLBOX**

Lime + agave syrup + ginger  
+ coconut charcoal + sparkling water

> **LA REFRESCANTE**

Hibiscus with cardamom + lime  
+ agave syrup + sparkling water

> **AMANECER**

Passion fruit + turmeric  
+ agave syrup + still or sparkling water

#### SMOOTHIES

>>

> **MACA Y BANANA**

Peanut butter + banana  
+ maca + milk

> **DEL BOSQUE**

Blueberry + chaya (spinach)  
+ banana + spirulina + milk

> **DE LA PLAYA**

Mango + pineapple  
+ coconut cream + milk

\* with almond milk + \$10

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## TIKI BAR AND GRILL

### FOOD

#### STARTERS

##### **Smoked duo**

Baba ghanush and Muhamara with crispy radish and homemade bread.

##### **Grilled corns**

Grilled baby corns on the cob with xcatik chili mayonnaise.

##### **Leek bruschetta**

Grilled leeks with salmon roe and cottage cheese.

##### **Grilled provolone**

Baked provolone cheese with chimichurri and homemade bread.

##### **Provenzal shrimps**

Grilled shrimps with provenzal.

##### **Fresh burrata**

Local ranch burrata, organic tomatoes and rocket pesto.

##### **Mix 'aguachile'**

Shrimp and local fish, marinated with serrano chili, lime, cucumber and coriander; with red onion and avocado.

#### SANDWICHES

##### **Choripan**

Sandwich made with argentinian sausage, chimichurri and creole sauce. Served with potatoes wedge.

##### **Portobello burger**

Grilled whole portobello with carrot mayonnaise, caramelized onions, roasted peppers and truffle oil. In a brioche bread made with huitlacoche.

##### **Beef burger**

With chipotle mayonnaise, caramelized onions, lettuce, tomato, avocado, gouda cheese and bacon. In homemade bread. Served with potatoes wedge.

##### **Lamb Foccacia**

Homemade rosemary focaccia, spiced meat lamb, raita sauce and rocket. Served with backed sweet potato.

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#### VEGETABLES

##### **Warm grilled vegetables**

Potato, sweet potato, beetroot, carrot, zucchini, onion, leeks and red peppers; cooked slowly over coals.  
Dressed with alioli.

##### **Smoked beetroot**

With goats cheese, beetroot sprouts and toasted almonds.

##### **Grilled carrots**

Dressed with honey, olive oil and lemon.  
Served with yoghurt dip.

##### **Zucchini with cheese**

With goats cheese and mint chimichurri.

#### MAINS

##### **Sea bass fillet**

Grilled Sea bass with skin and gremolata.  
Served with rocket and citrus salad.

##### **Cauliflower steak**

Served with quinoa salad,  
pico de gallo and avocado mayonnaise.

#### TO SHARE

##### **Whole chicken**

Organic farm chicken with roasted onions and red peppers.

##### **Cowboy**

Beef steak on the bone, served with griddled crushed potatoes, creole sauce and chimichurri.  
We suggest 3/4 term meat.

##### **Whole picanha**

Brazilian steak without bone, served with 'ajillo' potatoes, roasted onions and creole sauce.

##### **Catch of the day**

Local whole fish cooked in a wood-fire oven.  
Served with wok vegetables and fresh salad.

#### DESSERTS

##### **Apple pie**

Homemade puff pastry pie with cinnamon, almonds, caramel sauce and ice cream.

##### **Chocolate mousse**

Homemade chocolate mousse with passion fruit sauce.

##### **Cheesecake**

With berry sauce.

