las olas

BREAKFAST

DRINKS

Mayamosa
$120

Mimosa
$120

Bellini
$120

Bloody Mary
$120

EGG MENU

Omelette and Scrambled Eggs
Mushrooms, tomatoes, onions, spinach, chorizo, mozzarella cheese, peppers, serrano chili, zucchini blossoms, zucchini, ham, sausage, bacon

Healthy
Egg whites with ingredients of your choice

Rancheros
Corn tortillas, beans, ham, ranchero sauce
cotija cheese

Motuleños
Corn tortillas, beans, ham, salsa ranchero
peas, fried plantain

Mahekal
Sunnyside up eggs, tortillas, beans, ham, red and green molcajete sauce, chorizo, red onions

Mayan or Traditional Benedict
Breaded fresh cheese, tomato, chaya
chipotle sauce

Today´s Special
Enjoy every day a different option

All prices are in Mexican Pesos and include taxes.

EGG
$210

BREAKFAST BUFFET
$490

BUFFET BREAKFAST FOR CHILDREN
$279

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LUNCH

APPETIZERS

Guacamole & Salsa
With tortilla chip
$223
Chicken wings
Buffalo, celery crudite, carrot, jícama, blue cheese sauce, ranch dressing
$223
French fries
$106

SALAD

Caesar Salad
Lettuce, creamy caesar dressing, anchovies, parmesan cheese and garlic croutons.
$190
With shrimp**. $325**
With grilled chicken**. $280**

Caprese Salad
Tomato, mozzarella cheese, arugula, pesto and balsamic.
$275

Vegetarian
Gluten Free
Vegan

Open of 12:00 – 17:00 hrs

SOUP

Lime Soup
Chicken broth, lime, chicken and fried tortilla
$190
Soup or Cream of the day
Ask the waiter about chef's creation
$190

CEVICHES

Classic Ceviche
Tomato, red onion, cilantro, serrano chili and lemon juice
$400
Toasts (3)
Fried tortilla, cucumber, red onion, lemon juice, cilantro, tomato and avocado
$400
From: Fish, shrimp, fresh or mixed tuna
$410

PASTAS

Spaghetti Pomodoro
With tomato and basil sauce, parmesan chees and cheese and garlic bread
$270
Rigatoni pasta with pesto
With creamy basil sauce, pine nuts, parmesan cheese, garlic bread and cheese
$275
Creamy fettuccine
With cream sauce, parmesan cheese, garlic breadand cheese
$270
Pasta with chicken or shrimp
$340
Ask about our gluten free pasta promotions

VEGAN

Eggplant Parmesan
With tomato and basil sauce, oat bechamel, vegan cheese
$280
Poke with curry
Steam rice, carrot potatoes, peas, peppers, onion, spicy green curry with coconut milk and basil
$290
Vegan tahi pad
Rice fettuccini, with caramelized onion, carrot, peanuts, chives, with cabbage, spicy peanut sauce, fried tofu.
$295

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LUNCH

CHILDREN'S MENU

Fish or chicken fingers
$205
Spaghetti with Pomodoro sauce
$190
Mac and cheese
$195
Grilled and cheese Sandwich
$220
Mini burger
$205

SWEET ENDING

Marbled Cheesecake
Vainilla Chocolate
$150
Chocolate Cake
$155
Frozen
$140
Fruit plate
Seasonal fruits
$200

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- *Consumption of raw foods is at your own risk*
- *All prices are ir Mexican Pesos and include taxes.*

MEXICAN REGIONAL

Seafood tacos (3)
Flour tortilla with your choice of:
Shrimp · Fish
Garnished with white cabbage, carrots, avocado sauce, and creamy habanero.
$340
Tacos (3)
Grilled chicken. **$275**
Grilled flank steak. **$340**
Marinated. **$295**
Enchilada Santa Fe
Corn tortillas, chicken tinga, lettuce, red sauce, green sauce, cream, Cotija cheese, shredded onion, guacamole and refried beans.
$305

SPECIALTIES

Chicken breast
Provencal herb oil, potato, vegetables
$365
Mahekal pork chamorro
With guajillo chili and pear glaze, aged rum, caramelized onions, creamy yellow sweet potato with lemon zest
$410
Whole fried fish
Rice of the day, mixed salad and garlic mojo
$420
Dorado and shrimp
Grilled with garlic sauce, garlic-parsley oil, vegetables of the day and white rice
$420

SÁNDWICHES & ROLLOS RELLENOS

Chicken or flank steak Burrito
Refried beans, lettuce, tomato, grated cheese, avocado, rice
$335
Mahekal Choripan
Argentine chorizo, chimichurri, homemade bread, Golden bacon, caramelized onion, cheddar cheese
$295
BLT Sándwich
Slices of peasant bread, romaine lettuce, Golden bacon, tomato slices, avocado, garlic mayonnaise
$305
Mahekal burger
Grilled beef with cheddar cheese, golden bacon on artisan bread, romaine lettuce, tomato, onion, pickle, french fries.
$445
Tuna and cucumber sandwich
Tuna salad with onion, celery mayonnaise, slice of cucumber on homemade peasant bread, French fries.
$310

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DINNER

SALADS

Santa Fe Salad
Romaine lettuce with blackened shrimp, cherry tomato, garlic-parmesan croutons, apple, mustard, and honey vinaigrette
$255

Greek Salad
Kalamata olives, feta cheese, cucumber, red onion, tomato, green bell pepper, oregano vinaigrette
$220

Arugula Salad with Hummus
Chickpea hummus with arugula, toasted almonds, beet marinated in orange, and sesame oil, honey, and orange vinaigrette
$220

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- *Ask about our gluten-free pasta options.*
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CEVICHES

Fish Ceviche
Grouper marinated in lime juice, with red onion, cucumber, tomato, garlic oil, and avocado
$275

Tropical Fruit Ceviche
Strawberries, kiwi, and mango marinated in lime and passion fruit, with red onion, cucumber, tomato, garlic oil, and avocado.
$210

Shrimp Cocktail
Shrimp with cocktail sauce, avocado, and crackers
$320

Salmon Toast
Thin slices of cured salmon with garlic and basil oil, guacamole, arugula, onion, cucumber, and lettuce on toasted country bread
$320

MAIN COURSES

Coconut Shrimp
6 coconut-breaded shrimp, mango habanero sauce, sautéed vegetables, green plantain chips
$380

Surf & Turf
Grilled beef fillet 110 grs with herb and red wine sauce, shrimp 110 grs with parsley and garlic butter, sautéed vegetables
$375

Beef Flap Meat 220g
Purple sweet potato purée with red wine, crispy oyster mushrooms, confit mushrooms, rosemary butter
$365

Beef Yakisoba
Stir-fried noodles with julienned vegetables, diced rib eye 220grs, scallions, sweet soy ginger sauce
$350

Vegetable Yakisoba
Stir-fried noodles with julienned vegetables, tempura broccoli, squash, and eggplant, scallions, sweet soy ginger sauce
$320

Grilled Chicken Breast
Bacon-wrapped chicken 220g breast stuffed with dried fruits, plum sauce, mashed potatoes with toasted almonds, red wine pear
$340

Pad Thai
Stir-fried rice noodles with spicy tomato sauce, chicken 180 grs breast, carrot, tofu, egg, peanuts, and bean sprouts
$310

Vegetarian Pad Thai
Stir-fried rice noodles with spicy tomato sauce, carrot, squash, celery, broccoli, tofu, egg, peanuts, and bean sprouts
$320

Sweet and Sour Lemon Pork
Stir-fried pork 180 grs cracklings with sweet and sour lemon sauce, bell peppers, cucumber, and jicama, served with steamed rice
$330

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DINNER

KIDS MENU

Chicken Fingers
$130
Spaghetti
With Pomodoro Sauce
$120
Mac and Cheese
$120
Grilled Ham and Cheese Sandwich
$120
Mini Burger
$125

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MEXICANO

Quesabirrias (3 pieces)
Beef cooked slowly in a chili and spice marinade, served in crispy corn tortillas, with cabbage salad and green sauce
$295
Fish Empanadas (3 pieces)
Empanadas filled with stewed fish in tomato sauce, lettuce, cheese, pickled onion, and cream
$280
Mexican Sandwiches (3 pieces)
Mini sandwiches: southern-style cochinita, central-style chicken tinga, and northern-style brisket
$285
Mushroom Drowned Sandwich
Sandwich filled with confit mushrooms, topped with red sauce, served with pickled cabbage
$200

SANDWICHES

Mahekal Hot Dog
Beef sausage, house-made bun, caramelized onion, chopped bacon, cheddar cheese sauce, diced tomato, and French fries
$235
Mahekal Burger
220g beef burger in chorizo bread, cheddar cheese, crispy bacon, onion, tomato, romaine lettuce, pickles, and French fries
$340
Chicken Sandwich
Grilled chicken breast, gouda cheese, cilantro garlic mayonnaise, crispy bacon, mixed greens, tomato, onion, sweet pickles, and French fries
$255

SWEET ENDING

Tiramisú
$130
Passion Fruit Crème Brûlée
$130
Ice Cream (2 scoops)
$100

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BEACH

CEVICHES

FISH
$310
OCTOPUS, SHRIMP, FISH, MIXED
$360
Classic Ceviche
Tomato, red onion, coriander, serrano chili, lime juice

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- *Open from 11:00 AM - 6:00 PM*
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BEACH SNACKS

Guacamole
Corn chips, Mexican or Habanero sauces
$190
Add fried Rib Eye
$275
Chicken Nachos
$265
Flank Steak Nachos
Beans sauce, cheddar, guacamole, Mexican sauce
$310
Quesadillas (3)
Flour tortilla, Oaxaca cheese
$170
Add grilled flank steak or grilled chicken
$215
Mahekal Club Sandwich
Turkey, chicken, bacon, vegetables, chipotle mayonnaise
$275
Olas Burger
Artisan bun, Angus beef, manchego cheese, tomato, lettuce, avocado, eggplant dressing, French fries
$380
CHICKEN WINGS
Buffalo or Mayan, veggie sticks, blue cheese dip or habanero
$225
FRENCH FRIES
Natural, provencal or with cheddar sauce
$105

TACOS

Wrap
Mayonnaise, lettuce , tomato, goat cheese, avocado corn, acid cream, French fries
Chicken
$275
Flank Steak
$310
Shrimps
$310
Corn Tortilla Tacos (3)
Chicken
$275
Flank Steak
$340
Shrimps
$340
Seafood Tacos (3)
Flour tortilla, shrimp, fish or mixed, cabbage, carrots, avocado
$340

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BEACH

SOFT DRINKS

Juices and Soft Drinks
$70
Logo Coconut
$150
Piñada, Virgin Daiquiri
$150
Lemonade | Orangeade
$60
Water 500ml
$55
Water 1Lt
$80
Evian 500 ml | **Perrier** 330 ml
$95
Evian 1 Lt | Perrier | Hethe 750 ml
$170
Casa del Agua Sparkling | Still 600ml
$160

MOCKTAILS

JUCY JULEP
Pineapple, Orange, Lemon, Mint, Club Soda
$100
RASPBERRY FIZZ
Raspberries, Grapefruit, Syrup, Club Soda
$100
CRANBERRY COOLER
Orange, Cranberries, Lemon, Syrup, Club Soda
$100
COCONUT MOJITO
Coconut, Lemon, Sugar, Club Soda
$110

SIGNATURE COCKTAIL

MAHEKAL
Rum, Tequila, Vodka, Curacao, Banana, Pineapple
$195
RASPBERRY PALOMA
Tequila Altos Silver, Raspberry, Lemon, Syrup
$180
GUAVA PASSION
Rum Havana 7 years, Guava, Agave Honey, Basil, Sparkling Wine
$220
ROSEMARY'S PATRON
Tequila Patrón Silver, Grapefruit, Jalapeño Chili, Rosemary, Lime
$220
AMARETTO SUNRISE
Amaretto Disaronno, Orange Juice, Grenadine
$190
APEROL SPRITZ
Aperol, Cava, Mineral Water
$245
BASIL WATERMELON COOLER
Vodka Grey Goose, Basil, Ginger, Watermelon, Lemon Syrup
$250
CUCUMIS
Gin Hendrick's, Cucumber, Lime, Mint, Tonic Water
$310
JARRITO TROPICAL
Mezcal Amores Espadín, Passion Fruit, Mint, Lemon
$270

CLASSIC COCKTAILS

CAIPIRINHA
Cachaca, Sugar, Lime
$150
MARGARITA'S
Tequila Altos Silver, Lime, Mango or Strawberry
$180
CHI-CHI
Vodka, Pineapple, Coconut, Grenadine
$140
MOJITO
Mineral Rum, Mint, Sugar, Club Soda
$150
DAIQUIRI
Rum, Strawberry, Mango or Passion Fruit
$150
MIAMI VICE
Rum, Pineapple Mix and Strawberry Daiquiri
$150
PIÑA COLADA
Rum, Coconut Cream, Pineapple Juice
$150
SANGRIA
Lime, Mineral Water, Syrup, Red Wine
$150
MAI TAI
Rum, Controy, Grenadine, Almond Liqueur, Orange Juice
$170

CERVEZA FRIA

XX Lager
(355 ML)
$85
Sol
(355 ML)
$85
Tecate light
(355 ML)
$85
Heineken 0.0%
(355 ML)
$85
Bohemia Obscura
(355 ML)
$85
Bohemia Clara
(355 ML)
$85