

TAMARA

BEACH

APPETIZERS

ROYAL OYSTERS

Sicilian Lemon · black sauce - 4 pieces - \$690

GUACAMOLE

\$320

PESCADILLAS

Fish · guacamole sauce - 3 pcs 100 g - \$270

FISH CRUST

Charred tortilla · manchego cheese
chipotle mayonnaise 1 pc 60 g \$240

QUESADILLAS

- 2 pcs - \$200

TOSTADAS

TUNA

Tuna · avocado · cucumber · chipotle aioli
macha sauce - 2 pcs - 80 g \$410

MARLIN

In ceviche - 2 pcs - 80 g \$370

OCTOPUS

Octopus · colorful cherry tomato · black olive
serrano aioli · macha sauce - 2 pcs - 80 g \$410

TIRADITOS

FISH

Red and green serrano · purple onion · cilantro
spelette chili · tiger's milk 130 g \$370

OCTOPUS

Red and green serrano · purple onion · cilantro
spelette chili · tiger's milk 130 g \$390

SHRIMP

Red and green serrano · purple onion · cilantro
spelette chili · tiger's milk 130 g \$370

SALADS

CAESAR SALAD

House recipe dressing · anchovies croutons
Grana Padano 200 g \$340

MIXED SALAD

Strawberries · mustard dressing 200 g \$310

CEVICHES & AGUACHILES

SEAFOOD GREEN AGUACHILE

Cucumber · red onion avocado · limoneta 135 g \$410

VUELVE A LA VIDA

Seafood 135 g \$580

BLACK SHRIMP AGUACHILE

Ember-grilled pineapple · cucumber red onion
coriander 200 g \$390

SHRIMP COCKTAIL

Avocado · Seafood aguachile · cucumber
onion 130 g \$370

PERUVIAN CEVICHE

Choclo · tiger's milk · sweet potato cancha
serrano pepper 120 g \$450

OCTOPUS CEVICHE

Creamy sauce · serrano chili · avocado · red onion ·
olive 120 g \$450

SEABASS BLACK CEVICHE

Charbroiled bell peppers · bell peppers cherry
tomato · cilantro 120 g \$480

SALMON CEVICHE

salmon · ancho chili · serrano chili · passion fruit
coriander 130 g \$480

TACOS

GRILLED BEEF

Skirt steak · avocado · onion · cilantro · lemon
- 3 pcs - 150 g \$370

OCTOPUS

Chipotle cream · refried beans
corn tortilla - 3 pcs - 130 g \$370

SHRIMP

Chipotle creamed onion · refried beans
corn tortilla - 3 pcs - 120 g \$340

SIDES

ORGANIC GIANT ASPARAGUS

Wood-fired · olive oil \$240

FRENCH FRIES

Paprika · parmesan cheese \$190

WOOD-FIRED VEGETABLES

olive oil \$240

SOMETHING ELSE

GRILLED SALMON

Wood fired · flambéed with Ouzo anise
270 g \$580

SUPER COLOSSAL OCTOPUS

Charred · olive oil · sea salt macha sauce
300 g \$690

VODKA RIGATONI

Spicy pomodoro sauce vodka
cream · basil \$370

SMASH BURGER

Double patty · American cheese ·
pickles · french fries 200 g \$520

DESSERTS

CHEESE CAKE

Red berries - 1 piece - \$320

CHURRO PRETZEL

- 1 piece - \$320

FRUIT SALAD

280 g \$320

MAGMA CAKE

Vanilla ice cream (60 g) - 1 piece - \$320



Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking.
Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in Mexican pesos.
Accepted payment methods: cash, debit and credit card (0% on commission). Tips are not mandatory.

CB-R17/02/25