



# BuenaVista



## FRESH FOOD, NAPOLITAN PIZZA AND BEERS

### COLD BAR

Crudites · 400g · Carrot, cucumber, jicama, radish and celery prepared with chili and lime.

Guacamole · 250g · Served with tortilla chips and queso fresco.

Potato chips and salsa · 200g

Vegetarian frito mixto · 300g · Beer battered oyster mushroom, french bean, zucchini, zucchini blossom and carper berries.

### PIZZA

30cm Napolitan pizza

Margherita

Marinara

Quattro Formaggi

Prosciutto and arugula

Mortadella and pistachio

Eggplant, artichoke and olives

### DESSERTS

Mexican frozen pops

Tamarind / lime / rice pudding / chocolate / chemise (vanilla and strawberry)

Marquesita

Classic Yucatán crispy crepe rolled up with cajeta and Edam cheese.

Gelato

120g · Coconut, vanilla or raspberry

### MAIN

Gazpacho · 400ml · Cold tomato soup.

Shrimp broth · 250ml · Served with onion, cilantro and lemon.

Greek salad · 300g · Lettuce mix, Feta cheese, Kalamata olives, tomatoes, onion, cucumber and bell peppers.

Wedge salad · 350g · Iceberg lettuce, blue cheese dressing, bacon and tomato.

Tomato salad · 350g

Cecina ceviche · 220g · Yecapixtla cecina meat, prickly pear, tomatillo, cactus, verdolagas and avocado.

Fish ceviche · 200g · With red onion, olives, caper, basil, habanero pepper and cilantro.

Acapulco Cocktail · 150g · Shrimp, scallop and octopus in a cocktail sauce.

Tuna salad stuffed avocado · 200g

Shrimp Rosarito taco · 150g · Beer battered shrimp dressed with spicy mayonnaise, black beans over a flour tortilla.

Fish Taco · 170g · Beer battered fish, smoked oyster mayonnaise and arúgula.

Shrimp Roll · 120g · Shrimp salad in a brioche bread.

Super burger · 200g · Seared fresh tuna hamburger.

Hot dog · 130g · House-made Frankfurter sausage.

\$35

\$150

\$60

\$120

\$250

\$220

\$280

\$280

\$280

\$270

\$50

\$90

\$90

\$150

\$130

\$150

\$160

\$150

\$220

\$270

\$290

\$175

\$160

\$160

\$250

\$280

\$180

\*All prices are in national currency and include VAT. \*The grammage depends on each dish. \*Ingredients are not changed in our dishes. \*The consumption of raw products are responsibility of the person requesting them. \*Only 350ml pours in the pool area.

## BEERS

### ON TAP

#### THE QUEEN IS FRÍA

English IPA, 6.5 % ABV

A dark golden beer that mainly exhibits the characteristics of the quintessential English hop- East Kent Golding. It has a notable bitterness but with a maltiness that is balanced and makes it a well-rounded and very drinkable beer.

(280 ml) \$90

(440 ml) \$140

#### SUPERLAGER

Extra Hoppy Pils, 5 % ABV

A bitter, dry and fresh golden lager made with German malts and a good amount of selected hops. Very drinkable and refreshing.

(280 ml) \$70

(350 ml) \$90

#### MACANUDA

Brown Ale, 5.2 % ABV

This ale is a cross between a northern English Brown Ale and a brown Porter. We love it for its British malt and hop backbone. It exhibits prominent roasted coffee and cocoa notes, while maintaining a balanced and refreshing profile.

(280 ml) \$60

(350 ml) \$75

(440 ml) \$95

#### HOMBRE PÁJARO

Rye Lager, 4.5 % ABV

Pale lager brewed with a high percentage of rye malt which gives a slightly creamy texture and an elevated body to the beer while still maintaining a sessionable profile.

(280 ml) \$60

(350 ml) \$75

(440 ml) \$95

#### RÁFAGA

Pale Ale, 5 % ABV

An unfiltered, bitter and refreshing pale ale brewed with a big amount of tropical American hops.

(280 ml) \$70

(350 ml) \$90

(440 ml) \$115

#### SÚPER LUPE

IPA, 7 % ABV

Our flagship IPA delivers a burst of hops with citrus and fruity aromas and flavors, including grapefruit, orange, passion fruit, and guava. This beer has a pronounced yet pleasant bitterness while being refreshing and easy to drink.

(280 ml) \$85

(350 ml) \$105

### IN THE COOLER

**RAUCHFEST** Smoked Festbier, 6 % ABV

Can (473 ml) \$120

**MÄRZENBIER**, 6.2 % ABV

Can (473 ml) \$120

**CABALLO BLANCO** Summer Ale, 5 % ABV

Can (473 ml) \$100

**LÁGERMAIZ** Mexican Lager, 4.4 % ABV

Can (473 ml) \$75

### WILD BEERS

#### BRETTPÚBLICA

5.2 % ABV

Brett Pale Lager

Bottle (375 ml) \$170

#### DEBÚT 2020

6 % ABV

Spontaneously fermented beer aged in Chardonnay barrels for two and three years.

Bottle (375 ml) \$250

#### DEBÚT 2021

6 % ABV

A blend of one, two and three-year old beer, spontaneously fermented and aged in oak barrels.

Bottle (375 ml) \$250

#### DEBÚT 2022

6 % ABV

A blend of one, two and three-year old beer, spontaneously fermented and aged in oak barrels.

Bottle (375 ml) \$250

#### KUNG PRUNUS

6.2 % ABV

Spontaneously fermented beer aged in oak barrels for two and three years and refermented with Mexican wild cherries.

Bottle (375 ml) \$250

\*All prices are in national currency and include VAT. \*The grammage depends on each dish. \*Ingredients are not changed in our dishes. \*The consumption of raw products are responsibility of the person requesting them. \*Only 350ml pours in the pool area.

## DRINKS

### COCKTAILS

#### AMERICANO PERFECTO

Red Vermouth, Campari, "Ráfaga" Pale Ale with a twist of orange. (350ml) \$180

#### HÉRCULES COLLINS

London Dry Gin, lavender cordial, lemon and soda. (350ml) \$160

#### COCTEL DE MILPA

Lágermaiz beer, Lillet Blanc, shiso and baby corn. (150ml) \$220

#### YELLOW BEER

Hombre Pájaro beer, Gin, pineapple cordial and pink peppercorn. (150ml) \$190

#### HABANERO MEZCAL MULE

Cerveza de jengibre, mezcal Barro de Cobre espadín y jarabe infusionado con habanero. (390ml) \$225

#### MEZCAL TONIC

Ginger beer, Espadín Barro de Cobre mezcal and syrup infused with habanero pepper. (440ml) \$190

#### MEZCALITA PICANTE

Mezcal Espadín-Tobalá, passionfruit, orange liqueur and celery salt. (200ml) \$160

#### CARAJILLO STOUT

Licor 43, Frangélico, shot of espresso topped with "Lanzallamas" Imperial Stout foam and dehydrated orange. (200ml) \$200

### NON ALCOHOL

Agua de Lourdes · Sparkling Mineral Water · 355ml	\$80
Acqua Panna · Natural Spring Water · 750ml	\$150
San Pellegrino · Mineral Water · 750ml	\$180
Félix Schorle · 355ml	\$70
Ginger Beer · 355ml	\$70
Ginger Beer Gold · 355ml	\$70
Coke · 355ml	\$70
Diet Coke · 355ml	\$70

### COFFEE AND TEA

Black · 200ml	\$60
European stlye coffee · 200ml	\$65
Capuccino · 200ml	\$80
Espresso · 60ml	\$65
Cortado · 60ml	\$70
Double espresso · 60ml	\$70
Latte · 200ml	\$80
Flat white · 150ml	\$75
Hot chocolate · 200ml	\$75
Tea · 200ml	\$65

\*All prices are in national currency and include VAT. \*The grammage depends on each dish. \*Ingredients are not changed in our dishes. \*The consumption of raw products are responsibility of the person requesting them. \*En la área de alberca solamente se sirve en presentación de 350ml.