

ANTOJITOS

NACHOS	14.00
<i>Add steak, chicken, chorizo or shrimp 4.50</i>	
Tortilla chips or crispy plantains with refried black beans, mozzarella cheese, guacamole, sour cream & pico de gallo.	
QUESO FUNDIDO	14.00
<i>Add steak, chicken, chorizo or shrimp 4.50</i>	
Melted mozzarella cheese served with mushrooms, poblano peppers, onions & warm corn tortillas.	
CHILE CON QUESO	SIDE 4.00 BOWL 8.00
Melted cheese & pico de gallo.	
TAQUITOS RANCHEROS	14.00
Four crispy rolled corn tortilla, shredded beef or chicken, sour cream, pico de gallo, avocado salsa & cotija cheese.	
PA' COMPARTIR (SERVES 4)	28.00
Nachos, steak quesadilla, taquitos rancheros, sopes with chorizo, chile con queso, guacamole & pico de gallo.	
PULPO AL PASTOR	24.00
Grilled octopus, chile guajillo & chipotle aioli.	
ELOTE DE LA CALLE	7.00
Grilled corn, cotija cheese, mayonnaise & tajin.	
SWEET CORN TAMALES	12.00
Three fresh sweet corn tamal topped with sour cream, tomatillo salsa, pico de gallo & cotija cheese.	

ENSALADAS

Add steak, chicken, pastor or shrimp 4.50

ENSALADA PIÑATA	12.00
Mixed greens lettuce, mozzarella cheese, pico de gallo, avocados, crispy tortilla & chipotle-honey mustard dressing.	
ENSALADA FAJITA	12.00
Mixed greens, Mexican rice, refried beans, pico de gallo, sour cream & guacamole.	

SOPAS

TORTILLA	CUP 6.00 BOWL 8.00
Chicken soup, mozzarella cheese, avocado & crispy tortilla.	

BARRA DE GUACAMOLE

CLASSIC CANCUN GRILL	SMALL 12.50 LARGE 20.00
Mashed Michoacán avocado, tomatoes, onions, chile serrano, lime juice & cilantro.	
CHICHARRON DE CERDO	SMALL 14.00 LARGE 23.00
Guacamole with crispy pork chicharron.	
CHICHARRON DE RIB EYE	SMALL 15.00 LARGE 25.00
Guacamole with crispy rib eye.	

BARRA DE MARISCOS

CEVICHE CANCUN *	19.00
Fish or shrimp, lime juice, cilantro, onions, radish, jalapeños & red sauce.	
CEVICHE 5 DE MAYO *	19.00
Fresh white fish, cilantro, red onions, radish, jalapeños & tomatoes. Served with tostones.	
VUELVE A LA VIDA COCKTAIL DE MARISCOS *	19.00
Shrimp, octopus, scallops, onions, radish, cilantro, tomatoes, lime juice, avocado, in our secret sauce.	

FLAUTAS

TWO FLOUR TORTILLAS SERVED WITH AVOCADO SALSA, LETTUCE, COTIJA CHEESE, SOUR CREAM, PICO DE GALLO, REFRIED BEANS & MEXICAN RICE.

BARBACOA Shredded beef	17.00
POLLO Shredded chicken	17.00

QUESADILLAS

GRILLED FLOUR TORTILLA, MOZZARELLA CHEESE, PICO DE GALLO, SOUR CREAM & AVOCADO SALSA.

CARNE ASADA, POLLO O CAMARON	17.00
QUESADILLA CUBANA	17.00
Pork, refried black beans & sweet plantains.	
QUESADILLA DE QUESO	12.00

ESPECIALIDADES DEL CHEF

CARNITAS	18.00
Pork carnitas, onions, cilantro, avocado salsa, corn tortillas, refried beans & Mexican rice.	
COCHINITA PIBIL	18.00
Pork marinated in achiote with pickled red onions, corn tortillas, refried beans & Mexican rice.	
ENCHILADAS SUIZAS	17.00
Three shredded chicken enchiladas, tomatillo sauce, sour cream, melted cheese, refried beans & Mexican rice.	
ENCHILADAS BARBACOA	17.00
Three shredded beef enchiladas, ranchera sauce, refried beans & Mexican rice.	
ENCHILADAS DE POLLO	17.00
Three shredded chicken enchiladas, morita sauce, refried beans & Mexican rice.	
SABANA ADELITA	17.00
Grilled chicken breast topped with melted cheese, mango salsa, refried beans & Mexican rice.	

DEL MAR

CAMARONES AJILLO	22.00
Grilled shrimp in guajillo, garlic sauce, avocado salad & Mexican rice.	
PESCADO MARINERO	25.00
Fresh Mahi-Mahi with shrimp, mushrooms, jalapeño pepper, cheese cream sauce, avocado salad & Mexican rice.	
FILETE TROPICAL	25.00
Grilled filet, shrimp, mango salsa, avocado salad & Mexican rice.	

BURRITOS & CHIMICHANGAS

FLOUR TORTILLA, PICO DE GALLO, SOUR CREAM, MEXICAN RICE & CHEESE.

BURRITO CARNE	17.00
Skirt steak, refried beans & poblano sauce.	
BURRITO POLLO	17.00
Grilled chicken, refried beans & morita sauce.	
BURRITO CUBANO	17.00
Pork, refried black beans, sweet plantains & tomatillo sauce.	
CHIMICHANGA DE BARBACOA	17.00
Shredded beef, Mexican rice & ranchera sauce.	
CHIMICHANGA DE POLLO	17.00
Shredded chicken, Mexican rice & morita sauce.	

FAJITAS

SERVED WITH PICO DE GALLO, SOUR CREAM, GUACAMOLE, WARM TORTILLAS, REFRIED BEANS & MEXICAN RICE.

MICHOACAN	FOR ONE 20.00 FOR TWO 35.00
Grilled steak & shrimp or chicken & shrimp	
POLLO	FOR ONE 18.00 FOR TWO 28.50
Grilled chicken breast	
CARNE ASADA	FOR ONE 20.00 FOR TWO 35.00
Grilled skirt steak	
COMBO	FOR ONE 20.00 FOR TWO 35.00
Steak & chicken	
MIAMI	FOR ONE 22.00 FOR TWO 38.00
Steak, chicken & shrimp	

MOLCAJETES

OUR VERSION OF AN AUTHENTIC DISH SERVED IN A LAVA ROCK BOWL FROM MEXICO WITH MEXICAN RICE & WARM TORTILLAS.

MARISCOS	26.00
Shrimp, octopus & scallops, nopales, queso fresco, ranchera sauce.	

TACOS

THREE TACOS SERVED WITH AVOCADO SAUCE, CILANTRO, ONIONS, LIME, REFRIED BEANS & MEXICAN RICE.

PASTOR	16.00
Marinated pork, cilantro, onions & pineapple.	
GOBERNADOR	18.00
Grilled shrimp, chile chipotle aioli, mozzarella cheese, guacamole & pickled veggies.	
CARNE ASADA	17.00
Skirt steak with onions & cilantro.	
CARNITAS	16.00
Pork Michoacan style with onions and cilantro.	
PESCADO ESTILO BAJA	16.00
Crispy white fish Baja-Style, escabeche & chipotle aioli.	
COCHINITA PIBIL	16.00
Pork marinated in achiote with pickled red onions.	
BIRRIA DE RES	16.00
Braised adobo beef, mozzarella cheese & consume dipping sauce.	
POLLO ASADO	16.00
Grilled chicken with onions & cilantro.	

CARNE Y POLLO

HAMBURGUESA CANCUN	16.00
Grilled prime beef, brioche bun, chipotle aioli, mozzarella cheese, lettuce, avocado, onions, tomato, french fries & escabeche.	
MARINERO	26.00
Grilled skirt steak, shrimp with jalapeño-mushroom cheese cream sauce, refried beans & Mexican rice.	
CARNE TAMPIQUEÑA	22.00
Grilled skirt steak, poblano sauce, cheese enchilada, refried beans & Mexican rice.	
CARNE ASADA	22.00
Grilled skirt steak, onions, poblano peppers, cheese enchilada, refried beans & Mexican rice.	
TAMAZULA	22.00
Grilled skirt steak, beef barbacoa enchilada, refried beans & Mexican rice.	
POLLO CON MOLE *	18.00
Grilled chicken breast, traditional mole, refried beans & Mexican rice.	
POLLO NORTEÑO	18.00
Grilled chicken breast with avocado salad, chimichurri, mexican rice.	

ACOMPAÑANTES

FRIJOLES REFRITOS With cotija cheese.	5.00
FRIJOLES NEGROS REFRITOS With cotija cheese.	
ARROZ MEXICANO	
TOSTONES	
PLATANOS FRITOS Fried sweet plantains, crema fresca & cotija cheese.	
CHILES TREADOS Fried jalapeños, onions, soy sauce & lime juice	

POSTRES

FLAN CASERO	6.00
Traditional Cancun Grill caramel flan	
CHURROS	6.00
Crispy churros with chocolate & cajeta dipping sauce.	
HELADO FRITO	8.50
Scoop of vanilla chocolate chip ice cream, deep fried in a crispy cornflakes & cinnamon sugar shell. Topped with chocolate, cajeta & whipped cream.	

ALL SUBSTITUTIONS CHARGED A LA CARTE. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

> PARTY OF 6 OR MORE < GRATUITY INCLUDED IN YOUR BILL

PLANNING A SPECIAL EVENT OR LARGE PARTY?
ASK THE MANAGER FOR DETAILS

TACO NIGHT \$16⁵⁰
ALL YOU CAN EAT TACOS
TUESDAY & THURSDAY 6PM TO CLOSE
\$21 FISH BAJA-STYLE, SHRIMP OR GOBERNADOR

HAPPY HOUR
MONDAY TO FRIDAY
4 PM - 7 PM

MEXICAN SUNDAY BRUNCH
\$35 REGULAR BRUNCH
\$45 UNLIMITED MIMOSAS OR HOUSE MARGARITAS
LIVE MARIACHIS

KIDS EAT FREE
MONDAY, WEDNESDAY & SUNDAY AFTER 4PM
KIDS 12 & UNDER EAT FREE WITH THE PURCHASE OF AN ADULT ENTRÉE.
ONE FREE KIDS MEAL PER PAYING ADULT ENTRÉE. CANNOT BE COMBINED WITH ANY OTHER OFFERS, DISCOUNT OR PROMOTIONS.



*COOKED TO ORDER: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR NUTS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES. NOT ALL INGREDIENTS ARE LISTED IN THE MENU.