



RESTAURANT
cocolales
BY MAROMA



Soft Drinks & Water

SOFT DRINKS

12 oz can. Coca Cola, Coca Cola Light, Fanta, Sprite,
Mundet, sparkling water

\$55

Red Bull 8 oz

\$80

Cristal bottled water 500 ml

\$50

Evian 16 oz

\$75

Evian 33 oz

\$120

Lemonade or orangeade 12 oz cup

\$60

BEER

Draft 12 oz jar

\$60

Domestic beer 12 oz can

\$75

Sol, Tecate, Tecate light, XX Lager, Indio

Bohemia Oscura 12 oz bottle

\$85

Imported beer 12 oz can. Heineken, Amstel Ultra

\$85

COCKTAILS

\$175

Mimosa

Amaretto Sour

Spritzer

Daiquiri (mango, fresa o limón)

White Russian

Black Russian

Road Runner

Sangria

Riviera Maya

Tom Collins

Mojito

Long Island Iced Tea

Dirty Monkey

Margarita

Piña Colada

Gin Tonic

Blue Lagoon

Fresada

Caipirinha

Paloma

Screwdriver

Mai Tai

Sex on the Beach

Rum Punch

Maroma

Tequila Sunrise

Vodka Tonic



Drinks

WHISKEY

	BY THE GLASS	BOTTLE
Jack Daniel's	\$180	\$1,900
J Walker Etiqueta Roja	\$140	\$1,500
J Walker Etiqueta Negra	\$280	\$3,500
Chivas Regal 12 Años	\$260	\$3,100
Buchanan's 12 Años	\$260	\$3,100
Buchanan's 18 Años	\$600	\$7,200

COGNAC

	BY THE GLASS	BOTTLE
Martell Medaillon VSOP	\$400	\$4,800
Hennessy VSOP	\$550	\$6,600

GIN

	BY THE GLASS	BOTTLE
Beafeater	\$200	\$2,400
Tanqueray	\$190	\$2,100
Bombay Sapphire	\$220	\$2,600

LIQUEUR

	BY THE GLASS	BOTTLE
Xtabentun San Marino	\$110	\$1,400
Baileys	\$150	\$1,500
Jagermeister	\$160	\$1,600
Licor 43	\$190	\$1,600
Amaretto Di Saronno	\$210	\$1,600
Grand Marnier	\$370	

WINE

House wine by the glass 5 oz

White, red or sparkling	\$120
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RED

	BOTTLE
Copernicus. Cabernet Sauvignon – Merlot	\$1,600
Copernicus. Tempranillo	\$1,600
Copernicus. Cabernet Sauvignon	\$1,600

WHITE

Halley. Chardonnay	\$1,100
Capricornius. Chardonnay	\$1,450
Cassiopea. Sauvignon Blanc	\$1,200

CHAMPAGNE

Möet & Chandon Brut	\$3,500
Möet & Chandon Rose	\$4,700

Our spirits and liqueurs by the glass are served in 2 oz measures with one 12 oz mixer. Spirits per bottle are offered in 23 oz to 25 oz sizes depending on the label, and include 4 x 12 oz mixers.





Drinks

RUM

	BY THE GLASS	BOTTLE
Bacardi Añejo	\$110	\$1,200
Bacardi Blanco	\$110	\$1,200
Appleton Special	\$110	\$1,200
Appleton Blanco	\$110	\$1,200
Appleton Estate	\$130	\$1,400
Captain Morgan Spiced	\$110	\$1,200
Havana Club 7 Años	\$150	\$1,600
Malibú	\$110	\$1,200
Matusalem Platino	\$110	\$1,200

TEQUILA



	BY THE GLASS	BOTTLE
José Cuervo Especial	\$120	\$1,300
Cuervo Tradicional	\$150	\$1,600
1800 Añejo	\$240	\$2,800
Herradura Reposado	\$230	\$2,700
Don Julio Blanco	\$220	\$2,600
Don Julio Reposado	\$250	\$3,000
Don Julio 70	\$360	\$4,200

BRANDY

	BY THE GLASS	BOTTLE
Fundador	\$130	\$1,400
Terry Centenario	\$140	\$1,500
Torres 10	\$150	\$1,600

VODKA

	BY THE GLASS	BOTTLE
Smirnoff	\$110	\$1,200
Stolichnaya	\$130	\$1,400
Absolut Azul	\$120	\$1,300
Absolut Mandarin	\$120	\$1,300
Grey Goose	\$210	\$2,600
Belvedere	\$300	\$3,600





Snacks

Guacamole \$140

Fresh avocado puree with lime juice, onion, tomatoes and coriander.

Snack Platter \$260

Buffalo wings, jalapeño poppers, crispy tacos, quesadillas, mexicana sauce.

Chicken quesadilla \$170

Flour tortilla stuffed with grilled chicken breast and melted manchego cheese.
Served with refried beans and guacamole.

Cheesy Nachos \$160

Tortilla chips covered with refried beans and cheddar cheese sauce.

Maroma Nachos \$250

Tortilla chip covered with refried beans, cheddar cheese sauce, diced tomatoes, onion, coriander, skirt steak, chorizo sausage and guacamole.

Chicken Wings \$180

BBQ or red hot. Served with french fries, vegetable sticks and ranch dressing.

Breaded chicken fingers \$170

Served with french fries.

Chipotle shrimp tostadas \$220

Three crispy tortillas covered with refried beans and topped with sauteed shrimp in creamy chipotle sauce.

Fish Patties \$190

Three corn dough patties stuffed with fish stew.

Crispy Fried Calamari \$190

Served with french fries and tartar sauce.

Fish and chips \$190

Served with tartar sauce

Melted Cheese

With chorizo sausage \$180

With mixed seafood \$240

With mushroom \$180





Ceviches

Fresh seafood marinated in lime juice, served with diced tomatoes, onion, coriander, avocado, pickled red onion, radish and serrano chili.

Shrimp	\$250
Fish	\$220
Shrimp and fish	\$250
Shrimp, fish and octopus	\$280

Salads

Mixed salad Lettuce, jicama, beets, carrots, oranges, pecans and alfalfa sprouts.	\$160
Grilled salad Eggplant, zucchini, mushroom and panela cheese.	\$170
Caesar	\$160
Caesar with chicken	\$190
Caesar with shrimp	\$230

Cocktails

Served with ketchup, spices, onion, coriander, avocado and lime juice.

Shrimp cocktail	\$250
Shrimp and octopus cocktail	\$280

Consuming fresh seafood, raw foods, or undercooked foods may increase the risk of foodborne illness.





Chef's Specials

Seafood stew

\$300

Shrimps, fish, mussels, crab, octopus and calamari in a red broth with tomato and smoked chilis base.

Coconut shrimp

\$390

8 oz. of fresh shrimp, breaded with coconut, served with tamarind sauce, rice and buttered vegetables.

Grilled octopus

\$390

10 oz. Served with rice and buttered vegetables.

Maroma Special Platter

\$980

For two. Lobster tail, shrimp, fish fillet, skirt steak, chicken breast, all grilled. Served with guacamole and mexicana sauce.

Maroma Coconut

\$480

Fresh green coconut stuffed with seafood in coconut and curry sauce, with 3 shrimp coconut breaded skewers.

Maroma style skirt steak 10 oz

\$340

Grilled and served with guacamole and refried beans.

Beef, chicken, shrimp, vegetable or mixed fajitas

\$270

With red onion and bell peppers, served with guacamole and refried beans.

Grilled chicken breast

\$220

7 oz. Served with mashed potatoes and buttered vegetables.

Breaded chicken breast

\$240

7 oz. Served with french fries and green salad.





Burgers & Sandwiches

All served with french fries

Maroma burger 8 oz beef patty. With pineapple, ham, cheese, tomato, lettuce and red onion.	\$220
Traditional cheeseburger 8 oz beef patty. With bacon, cheese, tomato, lettuce and red onion.	\$230
Cajun chicken breast and cheese burger 7 oz of grilled chicken breast seasoned with spices and breaded. With manchego cheese, tomato, lettuce and red onion.	\$200
Club sandwich Chicken breast, ham, cheese, bacon, tomato, lettuce on toasted white bread.	\$200

Catch Of The Day


Whole fresh fish per kg	\$660	Cooked to your liking: with fine herbs, deep fried, garlic sauce, ajillo style, achiote marinated, chipotle sauce or buttered. Served with two side orders. Select from: french fries, green salad, rice, buttered vegetables, fried plantains or seasoned potatoes.
Fresh lobster tail 10 oz	\$1200	
Fish fillet 8 oz	\$270	
Jumbo Shrimp 10 oz	\$390	

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Desserts


Ice cream Strawberry, vanilla, chocolate, coconut.	\$80
Gourmet Ice cream Coconut, corn, cappuccino, mango, pineapple, cantaloupe.	\$150
Signature cake slice	\$150



Coffee & Tea

Americano or Espresso	\$50
Cappuccino	\$60
Tea	\$45

Prices in Mexican pesos including taxes. Tip not included.
We suggest you inform your waiter if you have any dietary restrictions so our kitchen crew can adjust to your needs.
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