



RESTAURANT
cocotales
BY MAROMA



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 \$180

With chorizo sausage

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 \$220

8 oz beef patty. With pineapple, ham, cheese, tomato, lettuce and red onion.

Traditional cheeseburger \$230

8 oz beef patty. With bacon, cheese, tomato, lettuce and red onion.

Cajun chicken breast and cheese burger \$200

7 oz of grilled chicken breast seasoned with spices and breaded. With manchego cheese, tomato, lettuce and red onion.

Club sandwich \$200

Chicken breast, ham, cheese, bacon, tomato, lettuce on toasted white bread.



Catch Of The Day

Whole fresh fish per kg \$660

Fresh lobster tail 10 oz \$1200

Fish fillet 8 oz \$270

Jumbo Shrimp 10 oz \$390

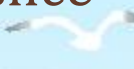
Cooked to your liking: with fine herbs, deep fried, garlic sauce, ajillo style, achiote marinated, chipotle sauce or buttered. Served with two side orders. Select from: french fries, green salad, rice, buttered vegetables, fried plantains or seasoned potatoes.

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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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