

## SALADS

### MAROMA SALAD

Mixed lettuce, spinach, arugula, cherry tomatoes, goat cheese, red onion, black olives and citrus dressing. \$155

### GRILLED SALAD

Eggplant, zucchini, mushroom and fresh mozzarella cheese. \$170

### CAESAR SALAD

\$155

### GUACAMOLE

\$140

## CEVICHEs

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

### SHRIMP

\$300

### FISH

\$255

### OCTOPUS

\$355

### MIXED (SHRIMP, FISH & OCTOPUS)

\$310

## COCKTAILS

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

### OCTOPUS

\$355

### SHRIMP

\$305

### MIXED (SHRIMP & OCTOPUS)

\$310

## MAROMA TORTILLA TOAST

### SHRIMP

Crispy corn tortilla, shrimp, red onion, mango, avocado, kermato, lime juice \$150

### SALMON

Fresh salmon, arugula, caramelized onion, cherry tomato, citrus dressing and mango habanero sauce over a crispy corn tortilla. \$165

### TUNA

Crispy corn tortilla topped with fresh tuna marinated with sesame oil and soy sauce, chives, arugula, serrano chili, sesame seeds and chipotle mayonnaise. \$165

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..



**BURGERS, HOT DOG & PANINI**  
Served with potato chips

**MAROMA CHEESEBURGER**

8 oz beef patty, bacon, cheddar cheese, caramelized onion, lettuce, tomato. \$235

**JUMBO HOT DOG**

7 oz German bratwurst sausage, bacon, cheddar cheese, caramelized onion. \$245

**ROAST BEEF CIABATTA**

5 oz. Roast beef, swiss cheese, old style mustard, mayonnaise. \$255

**TUNA CIABATTA**

Tuna salad (onion, mayonnaise, jalapeño, red bell pepper) lettuce, tomato. \$235

**VEGETARIAN BAGUETTE**

Fresh mozzarella cheese, eggplant, zucchini, red onion, bell pepper, tomato and chipotle mayonnaise. \$205

**CLUB SANDWICH**

Chicken breast, bacon, york ham, gouda cheese, lettuce, tomato. \$210

**GRILL**

**GRILLED CHICKEN BREAST**

7.5 OZ Chicken breast, grilled vegetables and roasted potato. \$220

**GRILLED OCTOPUS**

10.5 OZ Octopus, grilled vegetables and roasted potato \$350

**WHOLE FRESH FISH**

Cooked on the grill, Zarandeado or Tikin-Xic style, served with grilled vegetables and col slaw \$0.77 (gr)

**LOBSTER TAIL 10.5 OZ.**

Cooked on the grill, with grilled vegetables and roasted potato \$1,350

**DESSERTS**

**ICE CREAM**

Strawberry, vanilla, chocolate or coconut. \$80

**COFFEE & TEA**

**AMERICANO OR ESPRESSO** \$50

**CAPUCCINO** \$60

**CHOICE OF TEAS** \$45

Prices in Mexican pesos including taxes. **Tip not included.**  
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**DRINKS**

**SOFTDRINKS 355 ML.**

COCA COLA, COCA COLA LIGHT, FANTA, SPRITE, SPARKLING WATER, COKE ZERO	\$55
RED BULL	\$80
CRISTAL BOTTLED WATER 500 ML	\$50
EVIAN 16 OZ	\$75
EVIAN 33 OZ	\$120
ORANGEADE OR LEMONADE 12 OZ CUP	\$60

**BEER**

**DOMESTIC BEER**

SOL, TECATE, TECATE LIGTH, XX LAGER	\$80
INDIO 473 ML	\$85
DARK BOHEMIA BOTTLE	\$85

**IMPORTED BEER CAN**

HEINEKEN	\$95
AMSTEL ULTRA	\$95
CHELADO GLASS	\$25
MICHELADO GLASS	\$25
RED EYE GLASS	\$35

**COCKTAILS**

MIMOSA	\$180
AMARETTO SOURS	\$180
SPRITZER	\$180
DAIQUIRI: STRAWBERRY, MANGO OR LIME	\$180
WHITE RUSSIAN	\$180
BLACK RUSSIAN	\$180
ROAD RUNNER	\$180

**COCKTAILS**

SANGRIA	\$180
RIVIERA MAYA	\$180
TOM COLLINS	\$180
MOJITO: LIME OR STRAWBERRY OR PASSION FRUIT OR MANGO	\$180
LONG AND ISLAND ICE TEA	\$180
DIRTY MONKEY	\$180
PALOMA	\$180
SCREWDRIVER	\$180
MAI THAI	\$180
SEX ON THE BEACH	\$180
MAROMA	\$180
TEQUILA SUNRISE	\$180
VODKA TONIC	\$180
MUDSLIDE	\$180
HAVANA LIGHTS	\$180
PIÑA COLADA	\$180
GIN TONIC	\$180
BLUE LAGOON	\$180
CAIPIRINHA	\$180

**ALCOHOL FREE**

PIÑADA	\$90
FRESADA	\$90
MANGADA	\$90
CONGA	\$90
JUICE	\$90
PINK PANTHER	\$90
SODA WATER, LIME & SALT	\$60

<b>RUM</b>	<b>GLASS</b>	<b>BOTTLE</b>	<b>LIQUEUR</b>	<b>GLASS</b>	
BACARDI BLANCO	\$160	\$2,400	XTABENTUN	\$105	
APPLETON STATE	\$140	\$1,540	BAILEYS	\$180	
CAPTAIN MORGAN SPICED	\$150	\$1,500	JAGERMEISTER	\$195	
HAVANA CLUB 7 AÑOS	\$200	\$2,000	LICOR 43	\$180	
MALIBU	\$130	\$1,430	AMARETTO DI SARONNO	\$200	
MATUSALEM PLATINO	\$150	\$1,650	GRAN MARNIER	\$250	
ZACAPA 23	\$295	\$3245	<b>MEZCAL</b>	<b>GLASS</b>	<b>BOTTLE</b>
<b>TEQUILA</b>	<b>GLASS</b>	<b>BOTTLE</b>	400 CONEJOS REPOSADO	\$320	\$3,520
JOSE CUERVO ESPECIAL	\$140	\$2,100	MONTELOBOS ESPADIN	\$310	\$3,410
CUERVO TRADICIONAL	\$190	\$2,660	OJO DE TIGRE	\$340	\$3,740
1800 ANEJO	\$350	\$3,500	AMARAS ESPADIN REPOSADO	\$420	\$4,620
HERRADURA REPOSADO	\$320	\$3,200			
DON JULIO BLANCO	\$280	\$2,800	<b>HOUSE WINE</b>	<b>GLASS</b>	<b>BOTTLE</b>
DON JULIO REPOSADO	\$300	\$3,000	RED, WHITE OR SPARKLING WINE	\$130	\$620
 			<b>RED</b>		<b>BOTTLE</b>
DON JULIO 70	\$350	\$3,500	COPERNICUS CABERNET		\$1300
MAESTRO TEQUILERO DOBEL	\$295	\$2,950	SAUVIGNON-MERLOT EL CIELO,		
DIAMANTE			MEXICO		
<b>BRANDY</b>	<b>GLASS</b>	<b>BOTTLE</b>	GALILEO TEMPRANILLO EL CIELO,		\$1300
FUNDADOR	\$150	\$1,500	MEXICO		
 			<b>WHITE</b>		<b>BOTTLE</b>
TERRY CENTENARIO	\$130	\$1,300	CAPRICORNIUS CHARDONNAY		\$1300
TORRES 10	\$140	\$1,400	EL CIELO		
			CASSIOPEA SAUVIGNON BLANC -		\$1,100
			EL CIELO		
			ROBERT MONDAVI WOODBRIGE		
			CHARDONNAY - USA		\$900
<b>GIN</b>	<b>GLASS</b>	<b>BOTTLE</b>	<b>CHAMPAGNE</b>		<b>BOTTLE</b>
BEEFEATER	\$280	\$3,080	MOET & CHANDON IMPERIAL		\$5,200
TANQUERAY	\$260	\$2,860	MOET & CHANDON CHANDO ROSE		\$5,200
BOMBAY SAPPHIRE	\$280	\$3,080	MOET & CHANDON NECTAR		\$5,700
			IMPERIAL		



<b>VODKA</b>	<b>GLASS</b>	<b>BOTTLE</b>
SMIRNOFF	\$130	\$1,950
STOLICHNAYA	\$170	\$1,870
ABSOLUT AZUL	\$190	\$2,090
ABSOLUT MANDARIN	\$160	\$1,760
GREY GOOSE	\$260	\$2,860
BELVEDERE	\$300	\$3,000

<b>WHISKY</b>	<b>GLASS</b>	<b>BOTTLE</b>
JACK DANIEL ´S	\$280	\$2,800
J WALKER ETIQUETA ROJA	\$210	\$2,100
J WALKER ETIQUETA NEGRA	\$300	\$3,300
CHIVAS REGAL 12 AÑOS	\$310	\$3,410
BUCHANAN ´S 12 AÑOS	\$300	\$3,300
MACALLAN	\$350	\$3,500

<b>COGNAC</b>	<b>GLASS</b>	<b>BOTTLE</b>
MARTELL VSOP	\$480	\$4,800
HENNESSY VSOP	\$750	\$7,500

<b>JUICE</b>	
NATURAL ORANGE JUICE	\$90
NATURAL GRAPE FRUIT JUICE	\$90
GREEN JUICE ( Nopal cactus, pineapple, celery and spinach)	\$75

**SMOOTHIES \$105**

**Tropical:** Mango, chamoy, chili powder.

**Maroma:** Passion fruit, mango and milk.

**Strawberry:** Strawberry, milk and sugar.

**Berries:** Berries, wintermint and milk.

**Soursop:** Soursop and coconut milk.

**Oreo:** Mocha, coffee, cream and oreo cookie.

**Choose your preferred milk:**

Whole, lactose-free and almond