



Casa Chichipicas

Cuenta la leyenda

STARTERS

FRESH TUNA Chipotle mayonnaise, cucumber, avocado, fried leek and ponzu sauce.	\$190
SHRIMP PATTIES Oaxaca cheese and avocado.	\$210
TUNA CARPACCIO Black sauces, parmesan cheese, caper, tomato cherry, red onion.	\$180
SHRIMP AGUACHILE Cucumber, Cherry tomato and herbal oil.	\$230
OCTOPUS ON THE GRILL Paprika oil, mix salad and fried potato.	\$380
FRIED CAMEMBERT CHEESE Berries coulis with kiwi.	\$250
CHEESE BOARD AND DELI MEATS Feta cheese, goat cheese, camembert cheese, salami, pepperoni, serrano ham, turkey ham, York ham, cured loin of pork and olives and berries coulis with kiwi.	\$380
MELTED CHEESE Mozzarella, Manchego and Oaxaca cheese, flambéed with brandy, with "chistorra"	\$195
MAKI SUSHI Cured salmon, cream cheese, avocado, carrot and cucumber.	\$220
MARINATED SHRIMP QUESADILLAS Spinach Flour Tortillas with crispy Cheese and Mushrooms.	\$290

SALADS

GREEK SALAD Cherry tomato, cucumber, olives, pepper, feta cheese, herbal oil.	\$180
BLUE SALAD Mix salad, apple, blue cheese, cashew and vanilla dressing.	\$170
CAPRESSE Tomato, mozzarella cheese, basil pesto and balsamic glaze.	\$190

SOUPS

HOMEMADE SOUP Chicken soup with carrots, green beans and broccoli.	\$170
TOMATO CREAM SOUP Roasted tomato with basil.	\$160
ONION SOUP Top of fried bread with parmesan cheese.	\$140
RISSOTO FUNGHI Mushrooms, white wine, cream and parmesan cheese.	\$230
TORTILLA SOUP The traditional from our home.	\$190

MAIN DISH

SPAGHETTI WITH SEAFOOD Shrimp, octopus, mussels, clam and Black olive.	\$320
CRISPY FRIED OCTOPUS Marined with vegetables (200g)	\$380
TUNA STEAK With roasted vegetables and quinoa salad. (250g)	\$390
RACK OF LAMB Sweet potato puree and roasted vegetables. (250g)	\$410
BEEF MEDALLIONS Thyme sauce, roasted vegetables and potato puree. (250g)	\$350
RIB EYE Grilled potato, grilled corn and roasted chili.	\$450
ARRACHERA TACOS With mild spicy sauce and homemade corn tortilla.	\$290
FISH TACOS Baja style, avocado, and chipotle dressing.	\$260
SIRLOIN BURGER Black bread, gruyere cheese, bacon, with potato wedges.	\$310
CHICHIPICAS SANDWICH Cured loin of pork, turkey ham and cured salmon.	\$270
VEGETARIAN SANDWICH Pesto and roasted vegetables.	\$170
CIABATTA BREAD DELI MEATS Pepperoni, salami and serrano ham.	\$290

DESSERTS

LAVA CAKE Marti's favorite with vanilla ice cream.	\$170
CREPES Suzette or cajeta with ice cream.	\$150
HOMEMADE ICE CREAM Season flavors.	\$130
TIRAMISU Frangelico hazelnuts licor and zabaion cream.	\$180



BREAKFAST

◎ MAIN

FRUIT PLATE Watermelon, melon, papaya, pineapple, apple and banana.	\$120
GREEK YOGURTH BOWL With berries and homemade granola.	\$150
OATS BOWL Almond milk with apple or banana, peanut butter and cocoa.	\$135
TOAST 3 pieces of bread. Tomato Cherry, arugula and goat cheese / cured salmon, and cream cheese / avocado with fried egg.	\$250
CHICHIPICAS SANDWICH Cured loin of pork, cured salmon and turkey ham.	\$270
CHILAQUILES Green or red sauce. Protein: "Cecina", chicken or egg.	\$220
QUESADILLAS 3 pieces, with pumpkin flower, mushrooms and huitlacoche.	\$160
OMELETTE CHICHIPICAS White egg omelet filled with feta cheese, spinach, mushrooms and grilled nopal.	\$180
EGGS Ham, bacon, chorizo, Mexican, rancheros.	\$130
ENFRIJOLADAS Stuffed with "Cecina", chicken or cheese.	\$190
BENEDICT EGGS With Hollandaise sauce.	\$180



Prices include 16% VAT Room service plus 15%

◎ BREAD

FRENCH BREAD ROLLS Filled with cream cheese and homemade jam.	\$160
WAFFLES Topping with maple, homemade jam or cajeta.	\$130
BISCUIT Topping with homemade jam or cottage cheese.	\$150
TOASTED BREAD With butter and homemade jam.	\$90

◎ THE CURE

MIMOSA Natural Orange juice.	\$190
BLOODY MARY Tomato juice and pepper.	\$150
TOMATE SPICED JUICE Black sauces and tabasco sausage	\$60
CERVEZA Heineken and local beers	\$50 - \$120
SHRIMP AGUACHILE Cucumber, Cherry tomato and herbal oil.	\$230
CHILAQUILES TURBO Very spicy sauce with chorizo.	\$220
HOMEMADE SOUP Chicken soup with carrots, green beans and broccoli.	\$170

◎ EXTRAS

BACON	\$65
CHICKEN	\$45
CECINA	\$60
CHORIZO	\$40
EGG	\$35
AVOCADO	\$45
TOAST BREAD	\$40
HOMEMADE BANANA BREAD	
WITH HOMEMADE JAM	\$50
JAM	\$20

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☉ RED WINE

	CUP	BOTTLE
LA CETTO GRAN RESERVA Nebbiolo.		\$750
JUGUETTE AVION Grenache, Mataro.	\$200	\$950
CASA MADERO 3V Tempranillo, Cabernet Sauvignon, Merlot.		\$1,050
EL TINTO DE FRANNES Ensamble Bordaes.		\$950
VIÑA DE FRANES Merlot.		\$1,100
MARIA TINTO Tempranillo, Syrah.		\$1,500

☉ WHITE WINE

CASA MADERO 2V Chardonnay, Chennin Blanc.		\$750
JUGUETTE VELERO Sauvignon Blanc.	\$200	\$950
VIÑA DE FRANNES CHARDONNAY Chardonnay.		\$1,100

☉ ROSÉ WINE

LA CETTO Zinfandell.	\$180	\$500
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☉ SPARKLING WINE

PROSECCO	\$200	
LA MARCA RICCADONNA		\$750 \$650

☉ CHAMPAGNE

VEUVE CLICQUOT		\$2,798
MOET BRUT		\$2,766

☉ RUM

BACARDI BLANCO	\$160
ZACAPA 23	\$220

☉ MEZCAL

LUNA MAGUEY	\$180
OJO DE TIGRE BLANCO	\$150
MONTELOBOS	\$210

☉ TEQUILA

MAESTRO DOBEL DIAMANTE	\$200
DON JULIO 70	\$220
TRADICIONAL REPOSADO	\$140

☉ WHISKY

CHIVAS 12	\$215
JW ETIQUETA ROJA	\$150
JW ETIQUETA NEGRA	\$220
BUCHANANS 12	\$225

☉ VODKA

ABSOLUT AZUL	\$150
GREY GOOSE	\$180

☉ GIN

TANQUERAY	\$160
GAUGIN	\$250
HENDRICKS	\$200

☉ COGNAC

HENESSY VSOP	\$250
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☉ DIGESTIVE

LICOR 43, OPORTO	\$120
ANIS CADENAS	\$120
BAILEYS, FRANGELICO	\$120

☉ LOCAL BEERS

TECATE LIGHT, XX AMBAR	\$50
STELLA, ULTRA	\$80
HEINEKEN	\$70
BOHEMIA CLARA Y OSCURA	\$70
ARTESANAL	\$120
Diente de León y La Patrona	



MIXOLOGY

☉ BUBBLES

- MIMOSA** \$200
Natural Orange juice.
- REBE POP** \$190
Hendricks and citrus.

☉ GINEBRAS

- JOY** \$195
Cucumber, blue curacao.
- BERRIES** \$200
Gin with berries.
- CITRUS** \$200
Grape fruit, Orange and lemon.

☉ TEQUILA

- SANDÍA** \$170
Watermelon, tabasco sauce, tajin and cranberry juice.
- MARGARITA** \$170
Controy and lemon juice.

☉ MEZCAL

- MEZCALINA** \$180
Jamaica tea, cucumber or berries.
- VALLE AGAVE** \$180
Pineapple, macerated green chile and Orange juice.
- NEGRETE** \$180
Campari, vermouth rosso.

☉ WHISKY

- WHISKEY SOUR** \$160
Egg White with lemon juice.
- TIERRA VALLE** \$150
Mazapan, apple and peppermint.

☉ VODKA

- MOSCOW MULE** \$180
Ginger beer and peppermint.
- BLOODY MARY** \$150
Tomato juice and pepper.

☉ RUM

- CARBÓN** \$220
Cranberry juice, vermouth rosso and charcoal.

☉ CARAJILLOS

- CARAJILLO CHICHIPICAS** \$200
Vanilla ice cream, cardamom and liquor 43.
- CARAJILLO BY CARE MUCH** \$200
Mezcal and ancho reyes.
- CLASSIC** \$190
Shaken or on the rocks.



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GRILL

PROTEIN

- ARRACHERA
- PICAÑA
- CHISTORRA
- BBQ RIBS
- BONE MARROW

VEGETABLES

- GREEN PUMPKIN
- CARROT
- CORN
- STUFFED POTATO

PASTA

- ARRABIATA
- BASIL PESTO

SALADS

- SALAD BAR
Mixed leaves, carrot, cucumber, jicama, tomato Cherry, cashew, cranberry and olives.
- DRESSING
Cranberry, honey and lemon.

DESSERTS

- MOUSSE DE CHOCOLATE
- LEMON PIE

DRINKS

- 1 LOCAL BEER DIENTE DE LEON OR 1 GLASS OF RED WINE PER PERSON.
- JAR CITRUS WATER

\$ 850

PRICE PER PERSON
PREVIOUS RESERVATION - WEEKENDS
DRINKS AND SERVICE IS NOT INCLUDED
FISH MENU AVAILABLE (diferente precio)



DINNER & LOVE

VEGETARIAN

FOR TWO

- Chickpeas and kale bowl.
- Roasted tomato cream.
- Stuffed tomato with quinoa and pesto gnocchi.
- Orange volován.
- Rosé wine La Cetto Zinfandel.

\$ 2 , 2 0 0

CHICHIPICAS

FOR TWO

- Watercress and pears salad.
- Ossobuco with mushrooms risotto and grilled vegetables.
- Nutella flan.
- Red wine Cabernet Franc.

\$ 2 , 8 0 0

SEA

FOR TWO

- Tuna Sashimi.
- Loaf shrimp bisque.
- Grilled bass.
- Creme brulee.
- White wine Viña de Frannes Chardonnay.

\$ 2 , 6 0 0



POOLSIDE MENU

POTATO WEDGES Seasoned with cajun.	\$135
GUACAMOLE The traditional from our home.	\$140
RAW VEGETABLES Carrot, jicama and cucumber.	\$110
SHRIMP EMPANADAS Oaxaca cheese and avocado.	\$210
SHRIMP AGUACHILE Cucumber, Cherry tomato and herbal oil.	\$210
FRESH TUNA TOSTADA Chipotle mayonnaise, cucumber, avocado, fried leek and ponzu sauce.	\$190
MAKI SUSHI Cured salmon, cream cheese, avocado, carrot and cucumber.	\$220
MARINATED SHRIMP QUESADILLAS Spinach Flour Tortillas with crispy Cheese and Mushrooms.	\$270
OCTOPUS ON THE GRILL Paprika oil, mix salad and fried potato.	\$310
CHEESE BOARD AND DELI MEATS Feta cheese, goat cheese, camembert cheese, salami, pepperoni, serrano ham, turkey ham, York ham, cured loin of pork and olives and berries coulis with kiwi.	\$380
BEEF NACHOS Beef steak, gratin with Manchego cheese.	\$220

☉ HOT DRINKS

AMERICAN COFFEE	\$45
CAPUCCINO	\$70
ESPRESSO	\$40
LATTE	\$70
HOT CHOCOLATE	\$60

☉ TEA

CHAI	\$35
GREEN	\$35
ORANGE	\$35
BERRIES	\$35
CINNAMON OR CHAMOMILE	\$35

☉ JUICES

NATURAL SEASON JUICE	\$65
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☉ COLD

CHOCOLATE MILKSHAKE	\$60
FRAPPÉ	\$120
AFFOGATO	\$70
With amaretto liquor.	\$100
COLD BREW	\$50

*We have Milk, almond milk and lactose-free milk.

