

## STARTERS

<b>FRESH TUNA</b> Chipotle mayonnaise, cucumber, avocado, fried leek and ponzu sauce.	\$190
<b>SHRIMP PATTIES</b> Oaxaca cheese and avocado.	\$250
<b>CHIKPEA HUMMUS</b> With Mediterranean salad.	\$180
<b>SHRIMP AGUACHILE</b> Cucumber, Cherry tomato and herbal oil.	\$230
<b>CHEESE BOARD AND DELI MEATS</b> Feta cheese, parmesan crisps, blue cheese balls, pepperoni, prosciutto, turkey breast, salami, cured pork loin, and olives.	\$450
<b>MELTED CHEESE</b> Mozzarella, Manchego and Oaxaca cheese, flambéed with brandy, with longaniza sausage.	\$195
<b>COCONUT SHRIMP</b> With wild rice and mango sauce.	\$340
<b>BLACK FISH CEVICHE</b> A mixture of dried chilli, with watermelon, avocado and cucumber.	\$250

## SALADS

<b>GREEK SALAD</b> Cherry tomato, cucumber, olives, pepper, feta cheese, herbal oil.	\$180
<b>GREEN SALAD</b> Mix green leaves, tomato, cucumber, and onion and house vinaigrette	\$150
<b>CAESAR SALAD</b> Served with fried chicken breast	\$190

## SOUPS

<b>HOMEMADE SOUP</b> Concentrated beef broth, vegetables, and chunks of beef.	\$170
<b>TOMATO CREAM SOUP</b> Roasted tomato.	\$180
<b>RISSOTO FUNGHI</b> Mushrooms, white wine, cream and parmesan cheese.	\$230
<b>TORTILLA SOUP</b> The traditional from our home.	\$190

## MAIN DISH

<b>BEEF MEDALLIONS</b> Warm salad and corn with red wine and tarragon sauce.	\$410
<b>RIB EYE</b> Rosemary potatoes and vegetables in lemon butter.	\$490
<b>CRISPY FRIED OCTOPUS</b> Marined with vegetables (200g).	\$380
<b>FISH FILLET</b> ▪ Citrus sauce and sweet potato purée. ▪ With creamy garlic pasta and roasted vegetables.	\$380
<b>SEAFOOD PASTA</b> Shrimp, chocolata clams, octopus, and fish with butter, lemon, and parsley sauce.	\$320
<b>PASTA OF YOUR CHOICE</b> Pomodoro, Alfredo, arrabiata, or pesto. Add protein: shrimp, chicken, or skirt steak.	\$180 +\$100
<b>BURGER</b> Black bun, BBQ, arugula, and smoked bacon.	\$310
<b>CHICHIPICAS SANDWICH</b> House bread, cured pork loin, turkey breast, and cured salmon.	\$170
<b>BAGUETTE DELI MEATS</b> House baguette, pepperoni, salami, and serrano ham.	\$290
<b>BAGUETTE ROAST BEEF</b> House baguette, smoked beef, Brussels sprouts, and manchego cheese.	\$290
<b>ARRACHERA TACOS</b> With spicy sauce and handmade corn tortillas.	\$290
<b>FISH TACOS</b> Baja style, avocado and chipotle dressing.	\$260

## DESSERTS

<b>LAVA CAKE</b> Marti's favorite with vanilla ice cream.	\$170
<b>CREPES</b> Suzette or cajeta with ice cream.	\$150
<b>ICE CREAM</b> Season flavors.	\$130
<b>TIRAMISU</b> Frangelico hazelnuts licor and zabaion cream.	\$180
<b>TRADICIONAL MEXICAN FLAN</b>	\$160



# BREAKFAST

## ☉ MAIN

<b>FRUIT PLATE</b> Watermelon, melon, papaya, pineapple, apple and banana.	\$120
<b>GREEK YOGURTH BOWL</b> With berries and homemade granola.	\$150
<b>OATS BOWL</b> Almond milk with apple or banana, peanut butter and cocoa.	\$135
<b>TOAST (CHOOSE ONE OPTION)</b> ▪ Hummus, 1 egg, and watercress ▪ Avocado, 1 egg, and watercress	\$220
<b>CHICHIPICAS SANDWICH</b> House bread, cured pork loin, turkey breast, and cured salmon.	\$270
<b>CHILAQUILES</b> Green or red sauce. Protein: "Cecina", chicken or egg.	\$220
<b>QUESADILLAS</b> 3 pieces, with pumpkin flower, mushrooms and huitlacoche.	\$160
<b>OMELETTE CHICHIPICAS</b> White egg omelet filled with feta cheese, spinach, mushrooms and grilled nopal.	\$185
<b>EGGS</b> Ham, bacon, chorizo, Mexican, rancheros.	\$130
<b>ENFRIJOLADAS</b> Stuffed with "Cecina", chicken or cheese.	\$190
<b>BENEDICT EGGS</b> With Hollandaise sauce.	\$190



Prices include 16% VAT Room service plus 15%

## ☉ BREAD

<b>FRENCH BREAD ROLLS</b> Filled with cream cheese and homemade jam.	\$160
<b>WAFFLES</b> Topping with maple, homemade jam or cajeta.	\$130
<b>TOASTED BREAD</b> With butter and homemade jam.	\$90

## ☉ THE CURE

<b>MIMOSA</b> Natural Orange juice.	\$190
<b>BLOODY MARY</b> Tomato juice and pepper.	\$170
<b>TOMATE SPICED JUICE</b> Black sauces and tabasco sausage	\$60
<b>CERVEZA</b> Heineken and local beers	\$50 - \$120
<b>SHRIMP AGUACHILE</b> Cucumber, Cherry tomato and herbal oil.	\$230
<b>CHILAQUILES TURBO</b> Very spicy sauce with loganiza sausage.	\$220
<b>HOMEMADE SOUP</b> Concentrated beef broth, vegetables, and chunks of beef.	\$170

## ☉ EXTRAS

<b>BACON</b>	\$65
<b>CHICKEN</b>	\$45
<b>CECINA</b>	\$60
<b>CHORIZO</b>	\$40
<b>EGG</b>	\$25
<b>AVOCADO</b>	\$45
<b>CURED SALMON</b> (100g).	\$80
<b>FETA CHEESE</b>	\$40
<b>TOAST BREAD</b>	\$40
<b>HOMEMADE BANANA BREAD</b> WITH HOMEMADE JAM	\$50

Prices include 16% VAT Room service plus 15%



# B A R

## RED WINE

	CUP	BOTTLE
<b>JUGUETTE AVION</b> Grenache, Mataro.	\$220	\$1,200
<b>LABERINTO</b> Tempranillo, Cabernet Sauvignon, Merlot.	\$220	\$1,200
<b>ENSAMBLE</b> Cabernet Sauvignon, Merlot.		\$1,200
<b>CORONA DEL VALLE</b> Cabernet Sauvignon.		\$1,750
<b>CORONA DEL VALLE</b> Merlot.		\$1,350
<b>MARIA TINTO</b> Tempranillo, Syrah.		\$1,500
<b>CORONA DEL VALLE</b> Malbec.		\$1,600
<b>ÔÔÔ (OS)</b> Syrah. Cabernet Sauvignon.		\$1,500
<b>CHARLES MARTÍNEZ</b> Malbec, Cabernet Sauvignon, Shiraz.		\$1,500

## WHITE WINE

<b>JUGUETTE VELERO</b> Sauvignon Blanc.		\$1,200
<b>LABERINTO</b> Sauvignon Blanc.	\$220	\$1,200
<b>CORONA DEL VALLE</b> Chardonnay.	\$300	\$1,350

## ROSE WINE

<b>LA PIÑATA DE JUGUETTE</b> Mataro.	\$220	\$1,200
<b>CORONA DEL VALLE</b> Grenache.	\$300	\$1,350

## SPARKLING WINE

<b>PROSECCO</b>	\$200	
<b>LA MARCA</b>		\$1,100
<b>RICCADONNA</b>		\$950

## CHAMPAGNE

<b>VEUVE CLICQUOT</b>		\$2,798
<b>MOET BRUT</b>		\$2,766

## RUM

<b>BACARDI BLANCO</b>	\$160
<b>ZACAPA 23</b>	\$220
<b>RON HAVANA</b>	\$170

## MEZCAL

<b>LUNA MAGUEY</b>	\$180
<b>OJO DE TIGRE BLANCO</b>	\$180
<b>MONTELOBOS</b>	\$210

## TEQUILA

<b>MAESTRO DOBEL DIAMANTE</b>	\$200
<b>DON JULIO 70</b>	\$220
<b>TRADICIONAL REPOSADO</b>	\$160
<b>TEQUILA 1800 REPOSADO</b>	\$190

## WHISKY

<b>CHIVAS 12</b>	\$215
<b>JW ETIQUETA ROJA</b>	\$150
<b>JW ETIQUETA NEGRA</b>	\$220
<b>JACK DANIEL'S</b>	\$180
<b>MACALLAN 12</b>	\$320

## VODKA

<b>ABSOLUT AZUL</b>	\$160
<b>GREY GOOSE</b>	\$180

## GIN

<b>TANQUERAY</b>	\$170
<b>GAUGIN</b>	\$250
<b>HENDRICKS</b>	\$200

## COGNAC

<b>HENESSY VSOP</b>	\$250
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## DIGESTIVE

<b>LICOR 43, OPORTO</b>	\$120
<b>ANIS CADENAS</b>	\$120
<b>BAILEYS, FRANGELICO</b>	\$120
<b>AMARETTO</b>	\$140

## LOCAL BEERS

<b>TECATE LIGHT, XX AMBAR</b>	\$50
<b>STELLA, ULTRA</b>	\$80
<b>HEINEKEN</b>	\$70
<b>BOHEMIA CLARA Y OSCURA</b>	\$70
<b>ARTESANAL</b>	\$120
<b>Diente de León</b>	



## WINE

<b>CLERICOT CUP</b> Red wine from the house and season fruit.	\$190
<b>SUMMER RED WINE COCKTAIL</b> Red wine from the house with lemon soda.	\$170
<b>SANGRÍA</b> Red wine from the house, vodka, lemon and sparkling water.	\$180

## BUBBLES

<b>MIMOSA</b> Natural Orange juice.	\$200
<b>APEROL SPRITZ</b> Aperol, prosecco wine and sparkling water.	\$200
<b>ST. GERMAIN SPRITZ</b> Elder licor, sparkling wine, sparkling water and lemon soda.	\$280

## GIN

<b>JOY</b> Cucumber, rosemary, and pink pepper.	\$195
<b>BERRIES</b> Gin with berries.	\$200
<b>CITRUS</b> Grape fruit, Orange and lemon.	\$200

## TEQUILA

<b>SANDÍA</b> Watermelon, tabasco sauce, tajin and cranberry juice.	\$170
<b>MARGARITA</b> Controy and lemon juice.	\$170
<b>WATER RANCH</b> Tequila, sparkling water and lemon.	\$160
<b>STONE</b> Tequila, anís, aromatic bitters.	\$200
<b>TEQUILA SOUR</b> Blueberry, pineapple juice.	\$180

## MEZCAL

<b>MEZCALINA</b> Passion fruit, Jamaica tea, cucumber or berries.	\$200
<b>VALLE AGAVE</b> Pineapple, macerated green chile and Orange juice.	\$180
<b>NEGRETE</b> Campari, vermouth rosso.	\$180
<b>SALTY DOG</b> Mezcal and grapefruit juice.	\$170

## WHISKY

<b>WHISKEY SOUR</b> Egg White with lemon juice.	\$180
<b>OLD FASHIONED</b> Bourbon, aromatic bitters.	\$190
<b>MINT JULEP</b> Lemon juice and peppermint.	\$180

## VODKA

<b>MOSCOW MULE</b> Ginger beer and peppermint.	\$180
<b>BLOODY MARY</b> Tomato juice and pepper.	\$150
<b>MARTINI</b> Cosmopolitan, dry, dirty.	\$180
<b>ESPRESSO MARTINI</b>	\$180

## RUM

<b>PIÑA COLADA</b> Coconut cream, steamed milk, grilled pineapple and rum.	\$170
<b>CARBÓN</b> Cranberry juice, vermouth rosso and charcoal.	\$220
<b>DAIQUIRI</b> Strawberry, lemon.	\$160
<b>SILK STOCKINGS</b> Rum, light cream, Grenadine.	\$160

## CARAJILLOS

<b>CARAJILLO CHICHIPICAS</b> Vanilla ice cream, cardamom and liquor 43.	\$200
<b>CLASSIC</b> Shaken or on the rocks.	\$190



## GRILL

### PROTEIN

- ARRACHERA
- FLANK STEAK
- 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 (different price)



Casa Chichipicas

*Cuenta la leyenda*

DINNER  
& LOVE

## VEGETARIAN

### FOR TWO

- Chickpeas and kale bowl.
- Roasted tomato cream.
- Stuffed tomato with quinoa and pesto gnocchi.
- Orange volován.
- Piñata Juguete Mataro grape

\$ 2 , 6 0 0

## CHICHIPICAS

### FOR TWO

- Watercress and pears salad.
- Ossobuco with mushrooms risotto and grilled vegetables.
- Nutella flan.
- Corona del Valle Merlot.

\$ 2 , 8 0 0

## SEA

### FOR TWO

- Tuna Sashimi.
- Loaf shrimp bisque.
- Grilled bass.
- Creme brulee.
- Laberinto Sauvignon Blanc.

\$ 2 , 6 0 0



# POOLSIDE MENU

This service is from 9:00 to 17:00 hrs

<b>POTATO WEDGES</b> Seasoned with cajun.	\$135
<b>GUACAMOLE</b> With Pork Belly.	\$190
<b>RAW VEGETABLES</b> Carrot, jicama and cucumber.	\$110
<b>SHRIMP PATTIES</b> Oaxaca cheese and avocado.	\$250
<b>SHRIMP AGUACHILE</b> Cucumber, Cherry tomato and herbal oil.	\$230
<b>FRESH TUNA TOSTADA</b> Chipotle mayonnaise, cucumber, avocado, fried leek and ponzu sauce.	\$190
<b>COCONUT SHRIMP</b> with wild rice and mango sauce.	\$340
<b>BLACK FISH CEVICHE</b> a mixture of dried chilli, with watermelon, avocado and cucumber.	\$250
<b>CHIKPEA HUMMUS</b> With Mediterranean salad.	\$180
<b>OLIVES</b> Black sauce and tajin .	\$85
<b>CHEESE BOARD AND DELI MEATS</b> Feta cheese, parmesan crisps, blue cheese balls, pepperoni, prosciutto, turkey breast, salami, cured pork loin, and olives.	\$450
<b>MINI DELI MEAT PIZZA</b> Pepperoni, salami and cheese mix.	\$180
<b>MINI CHICHIPICAS PIZZA</b> Fig, prosciutto, pesto, feta cheese and arugula.	\$190



# DRINKS

## ☉ HOT DRINKS

AMERICAN COFFEE	\$50
CAPUCCINO	\$70
ESPRESSO	\$40
LATTE	\$70
HOT CHOCOLATE	\$70
SPECIAL COFFEE OAXACA French press for 2 people.	\$120

## ☉ TEA

CHAI	\$40
GREEN	\$40
ORANGE	\$40
BERRIES	\$40
CINNAMON OR CHAMOMILE	\$40
MATCHA TEA / LATTE	\$75

## ☉ JUICES

NATURAL SEASON JUICE	\$65
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## ☉ COLD

CHOCOLATE	\$70
MATCHA	\$75
AFFOGATO With amaretto liquor.	\$100
COLD BREW	\$50

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