

BEVERAGES WITHOUT ALCOHOL

FRESH JUICE

Any combination with:

Papaya, Banana, Strawberry,
Mango, Cantaloupe, Watermelon,
Pineapple

Orange	\$48
1 Fruit	\$45
2 Fruits	\$55

SMOOTHIES

1 Fruit	\$50
2 Fruits	\$60
(Except watermelon)	

BEVERAGES

Chaya – Orange *	\$53
Chaya – Lime *	\$43
Chaya – Pineapple *	\$48
Fizzy Orange	\$35
Lemonade	\$35
Hibiscus Water	\$35
Horchata	\$45
Coca Cola	\$30
Coca Light	\$30
Water Bottle	\$25
Mineral Water	\$30

COFFEE

Black	\$40
Decaf	\$40
Refill	\$15
Expresso	\$45
Double Shot	\$65
Capuchino	\$55
Latte	\$55
Frapuchino	\$65

TEA

Chai Tea Hot / Cold	\$40
Green Tea	\$30
Red Tea	\$30
Black Tea	\$30
Chamomille Tea	\$30
Spearmint Tea	\$30

DRINKS WITH ALCOHOL

BEER

Tecate Roja	\$55
Indio	\$55
XX Lager/Ambar	\$55
Sol	\$55
Bohemia light/dark	\$70
Michelada	\$85
Chelada	\$80
Red Eye	\$95
Heineken	\$75

MEZCAL

House Mezcal	\$110
Recuerdo de Oaxaca	\$100
Amores reposado	\$110
Brujo 1, 2 y 3	\$110
Unión	\$110
400 Conejos	\$125
Danzantes	\$135

RUM

From The House	\$85
Appleton	\$95
Barceló	\$100
Bacardí Blanco	\$110
Bacardí Solera	\$115
Bacardí Añejo	\$120
Kraken	\$110
Matusalem Platino	\$125
Matusalem Clásico	\$125
Flor de Caña 7	\$135
Capitán Morgan Añejo	\$130
Capitán Morgan Blanco	\$120
Habana Club Añejo 7	\$165
Habana 3	\$120
Habana Especial	\$140
Zacapa	\$185

TEQUILA

From the house	\$85
Centenario	\$95
Tradicional	\$120
Azul	\$100
1800 Reposado	\$125
1800 Añejo	\$130
Don Julio Blanco	\$120
Don Julio Reposado	\$130
Don Julio Añejo	\$135
Don Julio 70	\$150
Cazadores	\$100
Don Ramón	\$105
Corralejo	\$100
Herradura Blanco	\$120
Herradura Reposado	\$130
Herradura Platino	\$140
Jimador	\$95
Patrón	\$120

WINE

Red Malbec	\$130
Red Cavernet Sauvignon	\$130
White Sauvignon Blanc	\$130
White Chardonnay	\$135

COGNAC

Hennesy	\$150
Grand Marnier	\$150

LIQUOR/GIN

Baileys	\$110
Ucor 43	\$120
Amaretto	\$120
Jägermeister	\$125
Torres 5	\$110
Beefeater	\$125
Tanqueray	\$130
Fernet	\$120
Terry	\$125
Bacary	\$125
Bombay	\$140
Malibu	\$100

VODKA

Smirnoff	\$125
Wyborowa	\$120
Stolichnaya	\$135
Absolut	\$125
Belvedere	\$155
Titos	\$160
Grey Goose	\$160

WHISKY

Red Label	\$110
White Label	\$125
Jack Daniel's	\$110
Buchanan's	\$120
J.B.	\$100
Jameson	\$125
William Lawson	\$90
Crown Royal	\$140

COCKTAILS

Margarita	\$165
Mojito	\$165
Piña Colada	\$165
Daiquiri	\$165
Bloody Mary/Caesar	\$165
Desarmador	\$145
Paloma	\$145
Sangría	\$180
Carajillo	\$180
Long Island Ice Tea	\$210

BREAKFAST

Fruit salad \$85
With yoghurt & granola \$95

CROISSANT
Jam & Butter \$85
Hazelnut cream \$85
Croissant del Patrón: \$135
Turkey breast ham, cheese, egg and vegetables

ORGANIC EGGS (extra egg \$10)
2 pieces order, served with beans & tomato \$125
Soya chorizo and cheese \$125
Chaya & cebolla *seasonal \$125
Turkey breast ham & cheese \$125
A la Mexicana \$125
Rancheros \$135

OMELETTES
2 pieces order served with beans \$130
Soy chorizo & cheese \$130
Chaya, tomato and onion *seasonal \$130
Turkey breast ham & cheese \$130
Mushrooms, red onion & cheese \$130

CHILAQUILES
Corn tortilla chips with red sauce, onion, cream and cheese \$165
With one organic egg \$185
With grilled chicken breast (100 gr)

ENCHILADAS
3 tortillas covered with red sauce, \$140
Stuffed with cheese \$185
Stuffed with grilled chicken breast (100 gr)

QUESADILLAS \$110
5 pieces with corn tortilla /4 pieces with flour tortilla

LUNCH

CALAMARI RINGS \$195
Fried calamari rings, served with homemade garlic mayo

PICO DE GALLO \$95
Tomato, onion and coriander with lemon
and a pinch of salt & pepper

GUACAMOLE \$135
Avocado mix with pico de gallo, salt & lemon

NACHOS
Corn tortilla chips with beans, pico de gallo
& manchego cheese \$120
Natural \$185
Chicken (150 gr) \$225
Steak (150 gr)

FRENCH FRIES \$85

PITA PIZZA

Pita bread with tomato sauce, spices and manchego cheese

COŞTEÑA Shrimp & onion \$147
HOUSE SPECIAL Fine apple layers \$140
PURPLE-ONE Red onion & mushrooms \$130
VEGGIE Mushrooms, peppers & onion \$130
THREE CHEESE Manchego, parmesan & goat cheese \$140
MARGARITA Manchego cheese and tomato \$120

SALADS

HOUSE SALAD \$145

Lettuce, cherry tomato, cranberrys,
almonds, goat cheese with hibiscus flower dressing

LA NATURAL

Cherry tomato, cucumber, red onion, lettuce and carrots
with a coriander dressing \$110
With grilled chicken breast (150 gr) \$140
With shrimps (150 gr) \$235

BURRITOS

150 gr
Whole wheat tortilla stuffed with your favorite choice
sauté with onion and pepper, with beans, lettuce and tomato

Veggie \$130
Grilled chicken breast \$160
Steak \$185
Shrimp \$215

BAGUETTES

Whole-wheat bread with homemade garlic mayo,
lettuce, onion, tomato, cucumber & carrot

Three Cheeses \$135
Turkey Ham with Cheese \$145
Grilled Steak (150 gr) \$185
Grilled chicken breast (150 gr) \$185
Soy Chorizo and Cheese \$135

SEAFOOD

CEVICHE

CEVICHE COSTEÑO OR COCKTAIL
Tomato, onion, coriander, olive oil & lemon juice

Fish	\$220
Shrimp	\$239
Fresh Tuna	\$230
Mixed	\$275

GREEN CEVICHE	\$230
Fish with red onion, green tomato coriander & green chilli, the favorite	

TOSTADAS

100 gr (1 piece)

Fish ceviche	\$90
Shrimp ceviche	\$130
Fresh tuna, soy sauce and caramelized onions	\$95
Garlic mojo shrimp	\$100
Sauteed vegetables	\$80

SHRIMP

200 gr served with rice and salad or french fries

With coconut and mango sauce	\$320
Garlic Mojo	\$290
A la Diabla	\$290

FISH FILLET

200 gr served with rice and salad or french fries

Garlic Mojo	\$225
Breaded	\$220
Grilled	\$215

TACOS

SEAFOOD (4 pz) 150 gr
Sautéed with onions, served with lettuce on a corn tortilla

Fish	\$185
Shrimp	\$195
Fresh Tuna	\$185

NORTEÑOS (4 pz) 150 gr	\$220
Grilled steak with manchego cheese served on a corn tortilla with pico de gallo	

HIBISCUS (4 pz)	\$130
Hibiscus flower taco, served with avocado on a corn tortilla with coriander dressing	

VEGGIES (4 pz)	\$130
Sautéed zucchini, mushrooms, onion and peppers	

With manchego cheese.	\$125
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HOUSE SPECIALTIES

TUNA TATAKI	\$345
220 gr of fresh grilled tuna, with a sesame crunchy crust, fresh salad and sesame seed mojo	

FLANK STEAK	\$299
250 gr with guacamole, fries or grilled veggies	

SHRIMP KEBAB	\$325
Grilled shrimp (200 gr) kebabs, served with home made sesame mojo, fresh salad and pita bread	

CHORIPAN	\$135
Argentinian chorizo on bread with chimichurri dressing and fries	

GRILLED CACTUS WITH PANELA CHEESE	\$145
Cooked on the grill with melted panela cheese layers, served with fresh salad	

VEGGIE PASTA	\$165
Spaghetti with onion, carrots, mushrooms and zucchini with soya sauce	

PASTA ABELONNA	\$280
Spaguetti with sautéed shrimps caramelized apple, onion, garlic, in a light creamy and yellow curry sauce	

INOLVIDABLE PASTA	\$280
Pasta with shrimps (150 gr) , garlic, olive oil and parmesan cheese	

BURGERS

PANBurger	\$245
200 gr of our delicious mix served with lettuce, onion, tomato and homemade mayo, with fries	

FISHBURGER	\$245
150 gr of breaded fish fillet, served with lettuce, onion, tomato and homemade mayo, along with fries	

PORTOBURGER	\$220
Portobello mushroom grilled with cheese, served with lettuce, onion, tomato and homemade mayo, along with fries	

DESSERTS

Carrot cake	\$95
Apple Strudel	\$105
Brownie	\$95
Puff pastry stuffed with black berry and cream cheese	\$85
(+) With Ice Cream	\$45
Vanilla Ice Cream	\$65



FOOD & MUSIC

NO CREDIT/DEBIT CARD
CASH ONLY

*ALCOHOLIC DRINKS SERVED ONLY WITH FOOD

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