

To start

AMOUSE BOUCHE

Sesame bread and Butter.

Appetizer

HUMMUS

Middle East

Chickpeas with toasted pine nuts, garlic, olive oil and roasted peppers.

With pita bread.

HOMEMADE LABNEH

Middle East

Jocoque prepared with poached tomatoes, toasted almonds and preserved black olives.

With pita bread.

MAFRUM TUNA (100g)

Mediterranean

Tomato sauce with Arabic sumac spices, fried garlic, and preserved black olives.

Served with toasted zaatar lavash bread.

SPINACH SPANAKOPITA

Mediterranean

Phyllo dough spinach, olive oil, caramelized onion sauce, sour cream with almond and milk.

SHORBET EL ADAS WITH RIB EYE

CRACKLINGS

Middle East

Rib Eye, lentil soup, Arabic spices, olive oil, and crispy lavash bread

Salads

GREEK SALAD

Mediterranean

Cucumber, red and yellow bell pepper, tomato, feta cheese and black olives.

FAT TOUSH SALAD

Middle East

Grilled avocado with tomatoes, cucumber, radish, bell peppers, lettuce and lemon garlic oil.

Mains

CATCH OF THE DAY TAHINI

SHRAIME (300g)

Mediterranean | Middle East

Sustainable fish cooked with aromatic tomatoes, bell peppers and fresh herbs.

GRILLED ROCK CORNISH (400g)

Mediterranean | Middle East

Pita bread with sumac and caramelized onion and green salad.

SMOKED BEEF KEBAB (250g)

Middle East

Black angus beef fillet, heirloom tomatoes, olive oil, tahini sauce, biwaz salad

Desserts

BAKLAVA

Mediterranean | Middle East

Phyllo dough filled with walnuts, citrus honey, and vanilla ice cream.

HALAWET EL JEBEN

Middle East

Semolina dough filled with mozzarella cheese, orange and pistachio ice cream.

SILÁN

COSTAMAR

BEACH CLUB

🌱 VEGAN 🍃 VEGETARIAN 🥜 NUTS 🌾 GLUTEN FREE

Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs, may increase the risk of foodborne illness. We kindly ask that you inform us of any allergies. Prices are shown in Mexican pesos and include 16% tax. A 15% service charge will be applied.