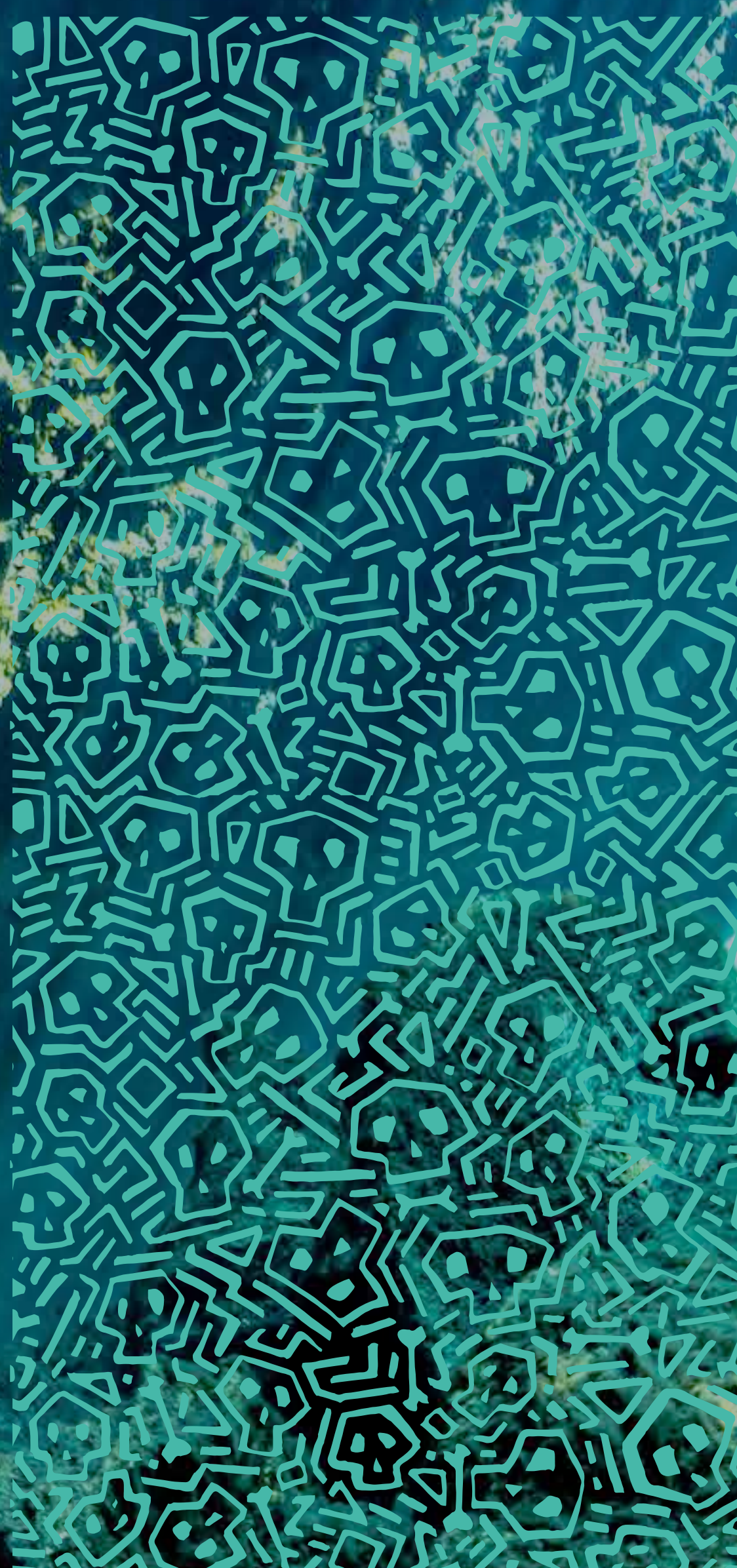


ZEK



B A R

POOL MENU



“As men they seemed,
so they were men.
They spoke, they talked,
they observed and listened”

SALADS

\$151 COBB STYLE

LIGHT SALAD (160 g)

Lettuce mix, coriander ranch dressing, roasted corn, tomatoes, avocado, juliana fried tortilla, grilled tuna (150 g) with sesame and amaranth

\$130 CAESAR'S SALAD (180 g)

Seed bread croton Caesar's dressing of the house and grated parmesan cheese

\$166 CHICKEN CAESAR'S SALAD

Seed bread croton Caesar's dressing of the house and grated parmesan cheese, with grilled chicken breast strips (150 g)

\$250 SALMON

CAESAR'S SALAD

Seed bread croton Caesar's dressing of the house and grated parmesan cheese, with marinated grilled salmon (150 g)

\$270 GRILLED SHRIMP

CAESAR'S SALAD

Seed bread croton Caesar's dressing of the house and grated parmesan cheese and marinated grilled shrimps

\$99 CHAMOY CRUDITÉS (200 g)

Cucumber, jicama, carrot, celery, coconut, green apple, watermelon, pineapple, served with a portion of chamoy and Miguelito (traditional sour flavors of Mexico)

TACOS (1 PIECE)

\$94 SHRIMP (80 g)

In flour tortilla with roasted Oaxaca cheese, spicy tomato sauce, piloncillo and garlic, praline sesame, red onion and radish

SNACKS

\$130

TRADITIONAL GUACAMOLE (120 g)

Accompanied with Mexican sauce (120 g) and crispy corn tortilla totopos

\$213

CHICKEN QUESADILLA (200 g)

Chicken (150 g) seasoned with cajun spices, mozzarella cheese, in flour tortilla with sour cream, guacamole and Mexican sauce

\$249

CHICKEN WINGS

(10 PIECES)

With Buffalo sauce, BBQ
or tamarind-habanero.

Accompanied with fresh celery
and carrot, with blue cheese
dressing

\$172

PAPA GAJO(200 g)

With sour cream dressing, bacon,
parsley and chives

\$140

TRADITIONAL FRIES (200 g)

With truffle oil and parmesan
cheese or with side melted ched-
dar cheese sauce and bacon
powder

TOSTADAS (1 PIECE)

\$140 COCONUT HABANERO CEVICHE

The catch of the day 100 grs,
marinated in lime and lemon juice
with coconut milk, mint, coriander,
epazote, garlic oil and a light touch of
roasted habanero

\$140 TUNA CEVICHE

Marinated fresh tuna 100 g, in morita
chili macha sauce, with avocado,
tomato, celery and red onion

\$146 SHRIMP COCKTAIL (180 g)

Shrimp 16/20 (100 g) accompanied
by cocktail sauce, cucumber and
wakame seaweed salad

SANDWICHES

Served with fries or green salad or fruit side

\$208 CLUB SANDWICH

Homemade bread, with grilled chicken breast (150 g,) turkey ham (90 g), crispy bacon (30 g), tomato, lettuce and provolone cheese

\$151 JUMBO HOT DOG

Beef sausage (220 g), wrapped in bacon topped with melted provolone cheese, caramelized onion, avocado slices and fresh serrano chili pepper served on homemade bread with fries and pickles

PIZZAS

30 cm / 8 slices

\$146

PEPPERONI

Made with the traditional pepperoni (100 g) and mozzarella cheese

\$156

MARGARITA

Fresh tomato, mozzarella cheese and basil

\$172

AVOCADO

Avocado with mozzarella and parmesan cheese

\$172

RENAISSANCE

Base of refried beans with traditional cochinita pibil with pickled red onion on the top

BON APPÉTIT

CONSUMING RAW OR
UNDER-COOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.

AVERAGE FOOD WEIGHT
BEFORE COOKING.

ALL OUR PRICES ARE LISTED
IN MEXICAN PESOS,
INCLUDING 16% TAXES