

CANTINA

كانتينا 810

MEXICAN FOOD, BEVERAGE AND MUSIC

Start Up!

CEVICHE EN AGUACATE 60.00
POACHED SHRIMP MARINATED IN LIME JUICE WITH JALAPENO, GINGER, CELERY, CILANTRO, RED ONION AND DRIZZLED WITH GARLIC OIL AND SERVED IN HALF AVOCADO

Sopa

MENUDO - G 50.00
SLOW COOKED BEEF TRIPE, WHITE CORN AND SEASONED WITH CHILE ARLBOR SAUCE SERVED WITH DICED ONION CILANTRO, JALAPEÑO AND LIME WEDGES

CHAIRO - G 45.00
BEEF IN A POT WITH EDAMAME, POTATOES, CARROTS, WHITE CORN, WHEAT KERNELS, GARNISHED WITH CILANTRO

CALDO DE CAMARON - G 55.00
SAUTED SHRIMP, WITH SPICED SALSA VERDE, CARROTS AND POTATO

CREMA CONDE 40.00
BLACK BEAN, AVOCADO, SOURCREAM AND SWEET CORN TOPPED WITH CRISPY TORTILLA STRIP

Ensaladas

ENSALADA DE CANGREJO - V S 56.00
CRAB MEAT SOFTENED WITH LEMON CHILI AIOLI WITH SPINACH, GARNISHED WITH RED RADISHES, DICED AVOCADO, AND SERVED WITH TOSTADAS

ENSALADA DE MANGETOUT Y ELOTE -V 48.00
SNOW PEAS, CHARRED SWEET CORN, BLISTERED TOMATO, RADISH, CILANTRO WITH LEMON VINAIGRETTE

ADD:
CHICKEN 25.00
PRAWNS 40.00

Pub Grab

MAIZ EN UNA MAZORCA - D G 45.00
BOILED CORN COVERED WITH MAYONAISE, COTIJA CHEESE, DRY SPICES MIXTURE AND SERVED WITH LIME WEDGES

NACHO SUPREMO - D 55.00
TORTILLA CORN CHIPS, MELTED CHEESE, SEASONED GROUND BEEF, BLACK BEANS, PICO DE GALLO, PICKLED JALAPENO, GREEN ONIONS WITH SOUR CREAM AND GUACAMOLE.

CHILES EN NOGADA-DN 52.00
ROASTED POBLANO CHILE FILLED WITH YOUR CHOICE OF MEAT, PINE NUTS POTATOES, RASINES, DICED APPLE, SMOOTHED WITH CHEESY WALLNUTS CREAM MIXTURE

-GROUND BEEF 30.00
-CHICKEN 25.00
-PRAWN 40.00

JALAPEÑO POPPERS - DV 45.00
DEEP FRIED JALAPEÑO FILLED WITH MEXICAN CHEESE

PAPAS FRITAS RIZADAS - D G 48.00
CURLY POTATO FRIES WITH CHILI CON CARNE AND MELTED CHEESE TOPPED WITH SALSA FRESCA AND GREEN ONIONS.

PAPAS FRITAS CON TRUFA -D G 58.00
FRIES WITH TRUFFLE SEASONING, TOPPED WITH GRATED PARMESAN CHEESE.

CALAMARES ALA ROMANA - S D 55.00
BATTERED SQUID AND SWEET PEPPERS SERVED WITH HARISSA AIOLI.

CANTINA WILD WINGS 52.00
CRISPY CHICKEN WINGS TOSSED WITH YOUR FAVORITE SAUCE.

HONEY GARLIC - SWEET
BUFFALO - MILD
CHILE HABANERO - HOT

TAPAS FIESTA PLATTER 112.00
CANTINA WILD WINGS, CALAMARES, JALAPENO RELLENOS, PESCAITO FRITOS AND TORTILLA CORN CHIPS SERVED WITH HOMEMADE GUACAMOLE, SALSA FRESCA AND CHIPOTLE AIOLI.

TACOS COMO BURRITO 50.00
BOWL MADE TORTILLA, FILLED WITH MEXICAN RICE, SLOW COOKED BEANS, SHREDDED LETTUCE, SALSA VERDE, GUACAMOLE, SOUR CREAM, TOMATO SALSA, CHEESE AND TOPPED WITH YOUR CHOICE OF MEAT

-CHICKEN 25.00
-BEEF 30.00
-SEAFOOD 40.00

Tacos

1 PC. 40.00

TACOS DE CARNE ASADA - D 98.00
GRILLED SIRLOINSTEAK WITH CARAMELIZED ONION, AVOCADO SALSA, AND PICO DE GALLO

TACOS DE PESCADO - S D 95.00
BATTERED FISH, SHREDDED LETTUCE, MANGO SALSA, AND AVOCADO

TACOS DE FRIJOLE NEGRO Y CAMOTE - V 90.00
CARAMELIZED, SWEET POTATO, BLACK BEANS, CORN, PICKLED ONION, QUESO COTIJA

TACOS DE POLLO ASADO - D 92.00
GRILLED CHICKEN, JALAPENOSLAW, SLICED PINEAPPLE, AND PICO DE GALLO.

TACOS DE CAMARON - S D 100.00
GRILLED PRAWNS, SHREDDED LETTUCE, MANGO SALSA,

Tostones Fritos

1 PC. 40.00

MOJO STEAK TOSTONES - D 98.00
GRILLED SIRLOIN STEAK TOSSED IN SWEET CHILI SAUCE WITH CARAMELIZED ONION, TOPPED WITH AVOCADO SALSA

PESCADO ISTILO FRITO TOSTONES-S D 95.00
BATTERED FISH WITH TARTAR SAUCE, TOPPED WITH PICO DE GALLO

POLLO CITRICO TOSTONES-D 92.00
GRILLED CHICKEN, SALSA VERDE, TOPPED WITH MANGO SALSA

CAMARONES DE TOSTONES - S 100.00
GRILLED PRAWNS , GUACAMOLE, AND DICED TOMATO

BATATA Y FRIJOL NEGRO TOSTONES- V D 90.00
CARAMELIZED, SWEET POTATO, BLACK BEANS, CORN, PICKLED ONION, QUESO COTIJA

Burgers

ALL SERVED WITH SMOKED PAPRIKA FRIES AND CHIPOTLE AIOLI.

CLASSIC HAMBURGER- D 61.00
4 OZ BEEFANGUS PATTY, LETTUCE, TOMATO, SWEET RELISH, ONION, MAYONNAISE AND CHEDDAR CHEESE

JALAPENO BACON BURGER - D 65.00
4 OZ BEEF ANGUSPATTY, LETTUCE, TORTILLA CORN STRIPS, CHEESE SAUCE, JALAPENO, BACON, AVOCADO, PICO DE GALLO

HABANERO CHICKEN BURGER - D 61.00
BUTTERMILK FRIED CHICKEN, SWEET RELISH, SHREDDED LETTUCE, MELTED CHEESE.

BEYOND BURGER-D V 58.00
IT IS A PLANT-BASED BURGER THAT LOOKS, COOKS, AND SATIFY LIKE BEEF

Chimichangas

CHILI CON CARNE - D 68.00
SEASONED GROUND BEEF LETTUCE, REFRIED BEANS, SMOOTHENED WITH ENCHILADA SAUCE, TOPPED WITH SHREDDED CHEESE AND TOMATO SALSA

POLLO YUCATECO - D 68.00
SPICED MARINATED GRILLED CHICKEN, WITH SHREDDED LETTUCE, PICKLED ONIONS, SMOOTHENED WITH ENCHILADA SAUCE AND TOPPED WITH SHREDDED CHEESE AND GUACAMOLE.

VEGETARIANO - D V 65.00
GRILLED, MIXED PEPPERS, ONIONS, CARAMELIZED SWEET POTATO WITH REFRIED BEANS AND MELTED CHEESE, SMOOTHENED WITH ENCHILADA SAUCE, AND TOPPED WITH GUACAMOLE

CAMARONES Y MAIZ-SD 65.00
CRISPY BATTERED SHRIMP WITH SWEET CORN, MELTED CHEESE, AVOCADO AND CILANTRO SAUCE

Plato Principal

ENCHILADAS
ENCHILADA DE CARNE - D 71.00
PULLED BEEF RIBS WITH TOMATO AND CHIPOTLE, ROLLED, IN SOFT TORTILLA BREAD AND SMOOTHED WITH SALSA ROJA & SALSA VERDE TOPPED WITH CHEDDAR CHEESE GARNISHED WITH SLICED AVOCADO & CILANTRO

ENCHILADA DE POLLO - D 65.00
MARINATED SHREDDED CHICKEN SOFTENED WITH MARINATE REDUCTION AND CHEESE, ROLLED IN SOFT TORTILLA BREAD SMOOTHED WITH SALSA ROJA & SALSA VERDE, TOPPED WITH CHEDDAR CHEESE AND MANGO SALSA GARNISHED WITH SLICED AVOCADO & CILANTRO

ENCHILADA DE CAMERON - D 78.00
MARINATED SHRIMP, BELL PEPPER, CILANTRO, SOFTENED WITH MARINATE REDUCTION AND CHEESE, ROLLED IN SOFT TORTILLA BREAD SMOOTHED WITH SALSA ROJA & SALSA VERDE AND TOPPED WITH CHEDDAR CHEESE GARNISHED WITH SLICED AVOCADO, & CILANTRO

ENCHILADA DE VERDURAS - V D 63.00
BELL PEPPER, CORN, BLACK BEANS, SCALLIONS, CHEESE, ROLLED IN SOFT TORTILLA BREAD SMOOTHED WITH SALSA ROJA & SALSA VERDE AND TOPPED WITH CHEDDAR CHEESE GARNISHED WITH SLICED AVOCADO BLACK OLIVES, DICED TOMATO & CILANTRO

SIZZLING FAJITA 58.00
SAUTED SWEET ONIONS & MIXED BELL PEPPERS ON SKILLET SERVED WITH LETTUCE, CHEDDAR CHEESE, SALSA, GUACAMOLE & SOUR CREAM ON THE SIDE WITH WARM TORTILLA BREAD.

ADD:
-BEEF 30.00
-CHICKEN 25.00
-PRAWN 40.00

QUESADILLAS 50.00

FLOUR TORTILLA, FILLED WITH TOMATO, CILANTRO, JALAPENO, SMOOTHED WITH AJI AMARILLO BLENDED SAUCE, SERVED WITH JULIENE BELL PEPPER, CUCUMBER, CREMA DIP GUACAMOLE AND TOMATO SALSA

MEAT CHOICES:

BEEF 30.00
CHICKEN 25.00
PRAWN 40.00

Pizza

PIZZA VEGETARIANA - V D 61.00
BLACK OLIVES, MUSHROOM, BELL PEPPER, ONION, ZUCCHINI, TOMATO SAUCE, GARLIC AIOLI & CHEESE

TOMATO & BASIL PIZZA -V D 53.00
POMODORO SAUCE WITH MOZZARELLA CHEESE TOPPED WITH BASIL LEAVES

PEPPERONI PIZZA - D 58.00
POMODORO SAUCE WITH BEEF PEPPERONI & MOZZARELLA CHEESE TOPPED WITH DRIED OREGANO

PIZZA CARNOSA - D 73.00
GROUND BEEF, PEPPERONI, TURKEY BACON, TOMATO SAUCE, GARLIC AIOLI & CHEESE

La Parrilla

CHAR-GRILLED BEEF STEAK
CHOOSE YOUR CUT

RIBEYE - 280G 115.00
STRIPLOIN - 280G 115.00
TENDERLOIN - 280G 125.00

The meats are certified Black Angus from Australia .

Pescado A La Parrilla

CHOOSE YOUR FAVORITE FISH:

BARRACUDA SEASONAL PRICE
SEABASS SEASONAL PRICE
TUNA SEASONAL PRICE
LOBSTER SEASONAL PRICE

ALL SERVED WITH MEXICAN RICE, CORN & BEAN SALSA.

SMOKED BBQ RIBS - D G 98.00
SLOW COOKED BEEF RIBS SERVED WITH JALAPENO SLAW, PAPRIKA FRIES, AND CHIPOTLE AIOLI

POLLO DULCE Y PICANTE 63.00
SPICED MARINATED CHICKEN SERVED WITH CORN ON THE COB, MIXED PEPPERS, MEXICAN RICE DRIZZLED WITH OUR SWEET & SPICY SAUCE TOPPED WITH SALSA FRESCA

CAMARONES FIESTA - D S 108.00
BLACK KING PRAWNS SERVED ON BED OF RICE TOPPED WITH MANGO SALSA

MEJILLONES RELLENOS - S D 95.00
HALF SHELLED MUSSELS TOPPED WITH SALSA FRESCA & QUESO COTIJA SERVED WITH BLACK BEAN & CORN SALSA & MEXICAN RICE

CATCH OF THE DAY

PLEASE ASK THE WAITER FOR TODAY'S CATCH

Extras / Add-Ons

GUACAMOLE 35.00
MEXICAN RICE 25.00
SAUTEED VEGETABLES 25.00
CURLY FRIES 25.00
BLACK BEAN & CORN RELISH 25.00
ONION RINGS 25.00
GARLIC BREAD 25.00
SALSA 15.00
SOUR CREAM 15.00

Desserts

CHURROS CON CHOCOLATE - D V 35.00
SERVED WITH HOMEMADE CINNAMON COCOA SAUCE.

CHISPORROTEANTE BROWNIE DE CHOCOLATE - D V 45.00
CHOCOLATE BROWNIE WITH VANILLA ICE CREAM, SERVED WITH MELTED CHOCOLATE SAUCE SERVED HOT IN A SIZZLING PLATE.

DULCES NACHOS 48.00
CRISPY TORTILLA, STRAWBERRY, MANGO, KIWI WITH CHOCOLATE SAUCE, TOPPED WITH WHIPPED CREAM AND MINT

BUNUELO DE PLATANO 48.00
BANANA COAT IN FRITTER BATTER AND SERVED IN BANANA PEEL WITH VANILLA ICE CREAM

HELADOS FRITOS - D V 40.00
VANILLA ICE CREAM CRUMBED IN DIGESTIVE AND CORNFLAKES MIXTURE, DRIZZLED WITH CHOCOLATE SAUCE SERVED WITH BERRY BROCHETTE.

SELECTION OF ICE CREAM
VANILLA (1 SCOOP) 20.00
CHOCOLATE (2 SCOOP) 35.00
STRAWBERRY (3 SCOOP) 45.00

MILD-
HOT-
VERY HOT-

GLUTEN FREE - G
VEGETARIA - V
SEAFOOD - S
NUTS - N
DAIRY - D
ALCOHOL - A

* All Prices are inclusive of 7% Municipality fees, 10% Service Charge & Exclusive of 5% VAT.



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MEXICAN FOOD, BEVERAGE AND MUSIC

Apertif

	Shot	Bottle
MARTINI EXTRA DRY	45.00	
BITTER CAMPARI	45.00	
MARTINI ROSSO	45.00	

Regular Whisky

JAMESON	55.00	760.00
JW RED LABEL WHISKY	45.00	660.00
FAMOUS GROUSE, BALLANTINES, J&B	45.00	660.00
DEWAR'S WHITE LABEL	45.00	660.00

Premium Whisky

JW BLUE LABEL	145.00	3500.00
CHIVAS REGAL 18 YRS	80.00	1600.00
JW DOUBLE BLACK	65.00	1000.00
JW BLACK LABEL	55.00	780.00
CHIVAS REGAL 12 YRS	55.00	780.00

Bourbon Whisky

GENTLE MAN JACK	55.00	900.00
JACK DANIEL'S	45.00	780.00
JIM BEAM	45.00	720.00

Malt Whisky

MACALLAN 18YRS	145.00	3000.00
GLENFIDDICH 18 YRS	95.00	1600.00
THE MACALLAN 12YRS	55.00	880.00
GLENLIVET 12 YRS	55.00	880.00
GLENFIDDICH SPECIAL 12YRS	45.00	880.00

Vodka

GREY GOOSE	55.00	920.00
BELVEDERE	55.00	920.00
ABSOLUT BLUE	49.00	700.00
STOLICHNAYA	49.00	700.00
SMIRNOFF RED	45.00	640.00

Gin

HENDRICK'S	55.00	780.00
TANQUERAY	49.00	700.00
BOMBAY SAPPHIRE	45.00	680.00
GORDON'S	45.00	640.00

Rum

MOUNT GAY BLACK	50.00	780.00
CAPTAIN MORGAN SPICED	45.00	700.00
CAPTAIN MORGAN BLACK	45.00	640.00
BACARDI WHITE	40.00	640.00

Cognac

REMY MARTIN XO	140.00	
REMY MARTIN VSOP	70.00	1100.00
HENNESSY VSOP	65.00	1000.00
HENNESSY VS	55.00	700.00

Tequila

PATRON ALENO	75.00	1100.00
PATRON REPOSADO	75.00	1000.00
TEQUILA 1800	65.00	800.00
DON JULIO	65.00	800.00
JOSE CUERVO GOLD	55.00	700.00
PATRON XO CAFÉ	55.00	700.00
JOSE CUERVO ESPECIAL SILVER	55.00	640.00



Liquor

ABSINTHE	55.00
KAHLUA	55.00
COINTREAU	55.00
BAILEYS	55.00
JÄGERMEISTER	55.00
TIA MARIA	55.00
PEACH SCHNAPPS	55.00
SAMBUCA	55.00

White Wine

	Glass	Bottle
CARMEN CHARDONNAY	49.00	225.00
HARDYS SAUVIGNON BLANC		195.00
ANTARES SAUVIGNON BLANC	45.00	185.00

Red Wine

	Glass	Bottle
CARMEN CABERNET SAUVIGNON	49.00	225.00
HARDYS CABERNET MERLOT		195.00
ANTARES MERLOT	45.00	185.00

Champagne And Sparkling Wine

MOET & CHANDON	800.00
PROSECCO	250.00

Breezer

ORANGE	45.00
WATER MELON	45.00
LIME	45.00
SMIRNOFF ICE	45.00

Bottle Beer

GUINNESS 44CL	47.00
SOL	44.00
DESPERADO	44.00
CORONA	44.00
PERONI	44.00
HEINEKEN	44.00
BUDWEISER	44.00
AMSTEL LIGHT	44.00
STRONGBOW CIDER	44.00

Draught Beer

	PINT	HALF PINT
HOEGAARDEN	49.00	27.00
HEINEKEN	49.00	27.00
STELLA	49.00	27.00
BUDWEISER	45.00	25.00
AMSTEL	45.00	25.00

Cocktails

DAIQUIRY	45.00
WHITE RUM, LEMON JUICE, SUGAR SYRUP	
CHI CHI	49.00
WHITE RUM, MALIBU RUM, PINEAPPLE JUICE, COCONUT MILK	
MAI TAI 1810	55.00
DARK RUM, TRIPLE SEC, WHITE RUM, ALMOND-FLAVORED, GRENADINE SYRUP, LIME JUICE	
TEQUILA SUNRISE	45.00
TEQUILA, ORANGE JUICE, GRENADINE SYRUP	
MARGARITA	45.00
TIRPLE SEC, TEQUILA, LEMON JUICE, SUGAR SYRUP	
MEXICAN SOUR	49.00
SCOTCH, LEMON JUICE, SUGAR SYRUP	
MOJITO	49.00
WHITE RUM, BROWN SUGAR, MINT LEAVES, LIME WEDGES, TOP UP SODA WATER	
MANHATTAN	45.00
WHISKY, MARTINI ROSSO	
CAIPIRINHA	45.00
CACHACA RUM, LIME WEDGES, BROWN SUGAR	
MEXICAN SUNRISE	49.00
TEQUILA, TRIPLE SEC, ORANGE JUICE, GRENADINE SYRUP	
MEXICAN MULE	55.00
GINGER BEER, BROWN SUGAR, ORANGE LIQUER, LIME JUICE, LEMON	
MEXICAN MIMUSA	55.00
GRAPE FRUIT JUICE, SIMPLE SYRUP, TEQUILA, SPARKLING WATER	
TIKI COCKTAILS	
TIKI PUKA PUKA	59.00
WHITE RUM, DARK RUM, SPICES, ORANGE JUICE, ANGOSTURA SIMPLE SYRUP, PINEAPPLE JUICE, PASSION SYRUP	
MICHELADU	55.00
BEERLIME JUICE, TOMATO SAUCE/JUICE, HOT SAUCE, WC SAUCE	
ALEXANDER DE CACAO	45.00
GIN, WHITE CREME DE CACAO, LIGHT CREAM, NUTMEG	
GORILLA WHARTREUSE HAVANA	45.00
CUBAN RUM, HERBAL LIQUEUR, ANGOSTRU	
CUBA, MEXICO AND COLAMBIA	45.00
RUM, TEQUILA, GIN, AMARETTO, MANDARIN JUICE	
BLOODHOUND COCKTAIL	55.00
SWEET VERMOUTH, DRY VERMOUTH, GIN, STRAWBERRIES, ICE	



Special Cocktails

	Shot
FLAMING LAMBORGHINI	60.00
BULL FROG	60.00
LONG ICED TEA	60.00

Shooters

JAGER BOMB	49.00
JAGERMEISTER, RED BULL	
B-52	45.00
KAHLUA, BAILEYS, GRAND MARNIER	
KAMIKAZE	45.00
VODKA, TIRPLE SEC, LIME JUICE	
BRAIN HEMORRHAGE	45.00
BAILEYS, PEACH SCHNAPPS & GRENADINE	

Mocktails

POMOGRAAIE MOJITO	39.00
PASSION FRUIT MOJITO	39.00
VIRGIN MARY	35.00
LEMONGRASS ICED TEA	35.00
TRIPLE BERRY BLEND	35.00
VIRGIN PUKKA	30.00
FRUIT PUNCH	30.00
VIRGIN PINACOLA DA	30.00

Chilled Juice

TOMATO	25.00
ORANGE	25.00
PINEAPPLE	25.00
APPLE	25.00
CRANBERRY	25.00

Fresh Juice

ORANGE	30.00
PINEAPPLE, LIME	30.00

Tea And Coffee

DOUBLE ESPRESSO	30.00
CAPPUCCINO	25.00
AMERICANO	25.00
COFFEE LATTE	25.00
TEA	20.00
ESPRESSO	18.00

Soft Drinks & Water

RED BULL	30.00
SAN PELLEGRINO LARGE	25.00
ACQUA PANNA LARGE	24.00
DIET COLA	20.00
COCA COLA	20.00
SPRITE	20.00
DIET SPRITE	20.00
WATER LARGE	25.00
SAN PELLEGRINO SMALL	15.00
ACQUA PANNA SMALL	19.00
WATER SMALL	12.00

Non Alcoholic Beer

BARBACCIN	30.00
BAVARIA	30.00

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