LAS NUBES

HOLBOX
HOTEL

RESTAURANTE

EL SABOR DE LAS NUBES

DESDE 2007

LAS NUBES
HOLBOX HOTEL

MENÚ BEBIDAS

Whisky

	COPA	BOTELLA
JIM BEAM	$190 MX	$1900 MX
JACK DANIEL'S	$265 MX	$2200 MX
JW RED LABEL	$310 MX	$2300 MX
JW BLACK LABEL	$390 MX	$3700 MX
JW BLUE LABEL	$1100 MX	$11000 MX
BUCHANAN'S TWO SOULS	$320 MX	$3300 MX
BUCHANAN'S 12	$345 MX	$2500 MX
BUCHANAN'S 18	$690 MX	$6000 MX
CHIVAS REGAL	$320 MX	$3000 MX

Mezcal

	COPA	BOTELLA
BRUXO ESPADIN	$220 MX	$2000 MX
400 CONEJOS	$250 MX	$2500 MX
UNIÓN	$250 MX	$2900 MX
AMARAS CUPREATA	$280 MX	$3000 MX

Gin

	COPA	BOTELLA
BEEFEATER	$290 MX	$2000 MX
TANQUERAY	$270 MX	$2300 MX
BOMBAY	$290 MX	$2500 MX
HENDRICKS	$330 MX	$3200 MX

Ron/Rum

	COPA	BOTELLA
BACARDI BLANCO	$200 MX	$1700 MX
CAPITAN MORGAN	$180 MX	$1700 MX
FLOR DE CAÑA 4	$200 MX	$1700 MX
FLOR DE CAÑA 12	$300 MX	$2800 MX
MATUSALEM PLATINO	$230 MX	$1900 MX
MATUSALEM	$200 MX	$2000 MX
HAVANA 3 AÑOS	$200 MX	$1800 MX
HAVANA 7 AÑOS	$240 MX	$2400 MX
ZACAPA 12 AÑOS	$300 MX	$2800 MX
ZACAPA 23 AÑOS	$330 MX	$3800 MX

Tequila

	COPA	BOTELLA
J CUERVO ESPCUERVO ESP	$200 MX	$1700 MX
J CUERVO TRAD	$210 MX	$2200 MX
HERRADURA PLATA	$270 MX	$2200 MX
HERRADURA REPOSC	$250 MX	$2500 MX
HERRADURA ULTRA	$290 MX	$3000 MX
1800 BLANCO	$220 MX	$2300 MX
1800 REPOSADO	$230 MX	$2400 MX
MAESTRO DOBEL	$295 MX	$3200 MX
DJULIO BLANCO	$270 MX	$3200 MX
DJULIO REPOSADO	$340 MX	$3500 MX
DJULIO AÑEJO	$360 MX	$4000 MX
DJULIO 70|	$380 MX	$4000 MX

Vodka

	COPA	BOTELLA
ABSOLUT AZUL	$250 MX	$2000 MX
STOLICHNAYA	$250 MX	$2300 MX
BELVEDERE	$430 MX	$2500 MX
GREY GOOSE	$405 MX	$3200 MX

Licores

	COPA
BAILEY´S	$200 MX
LICOR 43	$200 MX
DISARONNO	$160 MX
VACCARI	$220 MX

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Cocteles / Cocktail

MARGARITA CLÁSICA	$270 MX
CARAJILLO	$265 MX
DAIQUIRI	$260 MX
MARTINI	$300 MX
MOJITO CLÁSICO	$270 MX
MEZCALITA	$270 MX
PIÑA COLADA	$275 MX
LONG ISLAND ICED TEA	$280 MX
MOJITO "LAS NUBES"	$280 MX
MARGARITA DE SABORES	$280 MX
PIÑA COLADA IRLANDESA	$285 MX
SEX ON THE BEACH	$270 MX
KIR	$260 MX
NEGRONI	$330 MX
ALFONSO XIII	$265 MX
COSMOPOLITAN	$270 MX
MARTINI EXPRESSO	$330 MX
PARIS DE NOCHE	$270 MX
FRENCH 75	$290 MX
CLERICOT	$295 MX
SANGRIA	$270 MX
TOM COLLINS	$270 MX
CAIPIRIÑA	$270 MX
GIN TONIC	$280 MX

Non alcoholic

AGUA DE SABOR	NATURAL GRAPEFRUIT WATER	$70 MX
LIMONADA	LEMONADE	$85 MX
NARANJADA	ORANGEADE	$85 MX
MOJITO VIRGEN	NATURAL MOJITO	$150 MX
PIÑADA	NON-ALCOHOLIC PIÑA COLADA	$220 MX
CANICA		$150 MX
CONGA		$150 MX
SUERO	HYDRATION BEVERAGE	$150 MX

Cerveza / Beer

TECATE ROJA		$85 MX
TECATE LIGHT		$85 MX
VICTORIA		$85 MX
CORONA		$85 MX
INDIO		$85 MX
SOL		$85 MX
BOHEMIA CLARA		$90 MX
BOHEMIA OSCURA		$90 MX
AMSTEL ULTRA		$90 MX
HEINEKEN		$90 MX
XX LAGER / AMBER		$90 MX
MODELO ESPECIAL		$90 MX
NEGRA MODELO		$90 MX
OJO ROJO	CLAMATO COCKTAIL	$55 MX
MICHELADA		$45 MX
PACÍFICO		$85 MX

Refrescos/Soda

COCA-COLA	355ML	$70 MX
COCA-COLA LIGHT	355ML	$70 MX
SPRITE	355ML	$70 MX
FANTA	355ML	$70 MX
FRESCA	355ML	$70 MX
MUNDET	355ML	$70 MX
GINGER ALE	235ML	$70 MX

Agua/Water

AGUA NATURAL	600ML	$60 MX
AGUA MINERAL	355ML	$60 MX
AGUA QUINA	296ML	$80 MX
TOPOCHICO	355ML	$60 MX

Café/Coffe

LATTE	$100 MX
CAPUCHINO	$100 MX
AMERICANO	$80 MX
EXPRESSO	$70 MX

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SINCE 2007

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ENTRANTES

CARPACCIO DE RES 150gr — **$280** mx
Finas láminas del corazón de solomillo aliñadas con reducción de vinagre balsámico vino tinto, parmesano aceite verde y hojas de arúgula.

HUMMUS — **$220** mx
Mousse de garbanzo con un toque de aguacate y chile serrano aceite verde con tajini acompañado de pan pita.

TIRADITO DE ATÚN 150gr — **$290** mx
Tiras de lomo de aleta azul condimentada con soya y jugo de jengib re en esencia de lima.

AGUACHILE DE CAMARON 200gr — **$390** mx
Camarones del mar curtido en jugo citrico picosito servidos con laminas de aguacate .

SANDWICHES

SANDWICH NUBES 150gr — **$300** mx
Pan artesanal de molde , mayonesa, jamón, queso manchego, pechuga de pollo, tocino, lechuga fresca , jitomate y aguacate acompañado de papas a la francesa.

GREEN SANDWICH — **$270** mx
Pan de masa madre, champiñones salteados, mix de lechugas, aguacate y queso panela asado acompañado de papa Saratoga sazonada con paprika.

ENSALADAS

ENSALADA GRIEGA — **$220** mx
Mix de lechugas con cebolla morada, aceitunas negras, tomate cherry, queso feta y vinagreta de miel de xux y limon.

ENSALADA MAR TROPICAL 150gr — **$380** mx
Refrescante ensalada con camarones sellados a la parrilla, frescos y jugosos trozos de mango aliñada con aderezo de la casa.

SOPAS Y PASTAS

MANJAR DE DIOSES 80gr — **$180** mx
Tradicional y clásica receta yucateca de sopa de pollo con tonos citricos y crujiente de tortilla.

PASTA 4 QUESOS — **$290** mx
Su esencia radica en el equilibrio entre quesos de diferentes texturas: uno duro, uno cremoso, uno azul y uno para fundir.

PASTA ALFREDO CON POLLO 150gr — **$310** mx
Cocida “al dente ” , con una salsa cremosa de parmiggiano y pechuga de pollo a la mantequilla con esencia de ajo.

PASTA POMODORO CON MARISCOS 150gr — **$360** mx
Clásico plato italiano que combina una salsa de tomate ligera y fresca con la riqueza del mar.

NOTA: EL CONSUMO DE ALIMENTOS CRUDOS ES BAJO RESPONSABILIDAD DEL CLIENTE

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STARTERS

BEEF CARPACCIO 150gr — $280 mx

Thin slices of tenderloin seassoned with a balsamic vinegar reduction, red wine, Parmesan cheese, green oil and arugula leaves.

HUMMUS — $220 mx

Chickpea mousse infused with avocado and serrano chili, green oil, accompanied by tahini and served with pita bread.

TUNA TIRADITO 150gr — $290 mx

Strips of bluefin loin seassoned with soy sauce and ginger juice with a hint of lime essence.

SHRIMP AGUACHILE 200gr — $390 mx

Shrimps marinated in tangy citrus infusion, juice seived whith thin slices of avocado.

SANDWICHES

SANDWICH NUBES 150gr — $300 mx

Artisan sandwich, mayonnaise, ham, Manchego cheese, chicken breast, bacon, fresh lettuce, tomato, and avocado served with French fries.

EMERALD SANDWICH — $270 mx

Sourdough bread, sautéed mushrooms, mixed greens, avocado, and grilled panela cheese, served alongside Saratoga potatoes seasoned with paprika.

SALADS

GREEK SALAD — $220 mx

Mixed greens with red onion, black olives, cherry tomatoes, feta cheese, and a honey-lemon vinaigrette.

TROPICAL SEA SALAD 150gr — $380 mx

A refreshing salad with grilled shrimp fresh and juicy mango chunks, complemented by a house dressing.

SOUPS AND PASTA

FOOD OF THE GODS 80g — $180 mx

Traditional and classic Yucatecan chicken soup recipe featuring citrus undertones and crispy tortilla.

FOUR-CHEESE PASTA — $290 mx

Its essence resides in the equilibrium among cheeses of varying textures: one hard, one creamy, one blue, and one suitable for melting.

CHICKEN ALFREDO PASTA 150gr — $310 mx

Cooked “al dente,” accompanied by a creamy Parmigiano sauce and buttered chicken breast with garlic essence.

SEAFOOD PASTA WITH TOMATO SAUCE 150gr — $360 mx

A quintessential Italian dish that harmoniously blends a light and refreshing tomato sauce with the sumptuousness of the sea.

NOTE: CONSUMPTION OF RAW FOOD IS AT THE CUSTOMER'S OWN RISK.

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DE LA PARRILLA

RIB EYE SAL Y FUEGO 300gr — $750 mx
Cocinado con sal y pimienta al fuego en término medio acompañado de champiñón botón, papa cambray, rabo de cebolla salteado a la mantequilla con echalot t e.

PICAÑA GRILL 300gr — $590 mx
A las brasas acompañada de nopales, cebolla cambray, elote asado, chiles toreados y guacamole.

ROULADES DE POLLO 200gr — $450 mx
Sabana de pechuga de pollo rellena de espinacas, champiñones y queso cremoso en salsa de queso . Acompañada de vegetales mixtos a las brasas y papa al horno.

TACOS ARRIEROS 200gr — $420 mx
Finas y jugosas tiras de arrachera montadas en tortiila azul acompañadas de guacamole, chiles toreados y papas cambray.

FILETE MIGNON 200gr — $600 mx
Select filete mignon ligado en su jugo acompañado de pure de papa y timbal de vegetales.

DEL MAR

TACOS DE CAMARONES ENCHIPOTLADOS 4pz — $390 mx
Frescos camarones en salsa al chipotle montado en tortilla de maíz azul acompañado de pico de gallo y salsa de aguacate.

CAMARONES AL SABOR DE LAS NUBES 230gr — $450 mx
Camarones crocantes rellenos de queso cremoso envueltos en tocino acompañados con pure artesanal y mermelada de cebolla.

SALMON A LAS FINAS HIERBAS 230gr — $450 mx
Corte diamante de salmon marinado a las finas hierbas acompañado de vegetales salteados y cremoso pure de papa.

COLA DE LANGOSTA 300gr — $980 mx
Langosta caribeña al chinchorro servida con una salsa especial del chef.

POSTRES

VOLCAN — $210 mx
Pastelito individual de chocolate, se sirve caliente con helado de vainilla por un lado y coulis de frutos rojos.

CHEESECAKE — $200 mx
Rebanada de pastel cremoso con base de galleta crujiente cubierta de frutos rojos.

BROWNIE — $210 mx
Bizcocho de chocolate pequeño y denso artesanal relleno de almendras acompañado de helado de vainilla.

MIL HOJAS — $200 mx
Laminas de hojaldre crujiente con crème pâtissière, y frescas fresas de temporada.

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FROM THE GRILL

RIB EYE: SALT AND FIRE 230gr — $750 mx

Prepared with salt and pepper over medium heat, complemented by button mushrooms, baby potatoes, and sautéed spring onions in butter and shallots.

GRILLED PICANHA STEAK — $590 mx

Grilled over coals and served with nopales, spring onions, roasted corn, toreados chiles, and guacamole.

CHICKEN ROLLS — $450 mx

Chicken breast fillet filled with spinach, mushrooms, and cream cheese, accompanied by a cheese sauce. Served alongside grilled mixed vegetables and a baked potato.

MULETEER TACOS — $420 mx

Delicate and succulent strips of arrachera served on blue tortillas, accompanied by guacamole, roasted chiles, and baby potatoes.

FILET MIGNON — $600 mx

Select filet mignon, enveloped in its own juices, served with mashed potatoes and a vegetable timbale.

SEA

CHIPOTLE SHRIMP TACOS 4pz — $390 mx

Fresh shrimp in chipotle sauce presented on a blue corn tortilla, accompanied by pico de gallo and avocado salsa.

SHRIMP INFUSED WITH THE ESSENCE OF CLOUDS — $450 mx

Crispy shrimp filled with creamy cheese and wrapped in bacon, accompanied by homemade mashed potatoes and onion jam.

SALMON WITH DELICATE HERBS — $450 mx

Diamond-cut salmon marinated with exquisite herbs, served alongside sautéed vegetables and velvety mashed potatoes.

LOBSTER TAIL — $980 mx

Caribbean lobster prepared in a hammock and accompanied by a distinctive chef's sauce.

DESSERTS

VOLCANO — $210 mx

Individual chocolate cake, served warm alongside vanilla ice cream and accompanied by a red fruit coulis.

CHEESECAKE — $200 mx

A slice of rich cake featuring a crunchy cookie base, adorned with red berries.

BROWNIE — $210 mx

A small, dense, handcrafted chocolate sponge cake filled with almonds, accompanied by vanilla ice cream.

MILLE-FOLDS — $200 mx

Crispy puff pastry layers filled with crème pâtissière and adorned with fresh seasonal strawberries.