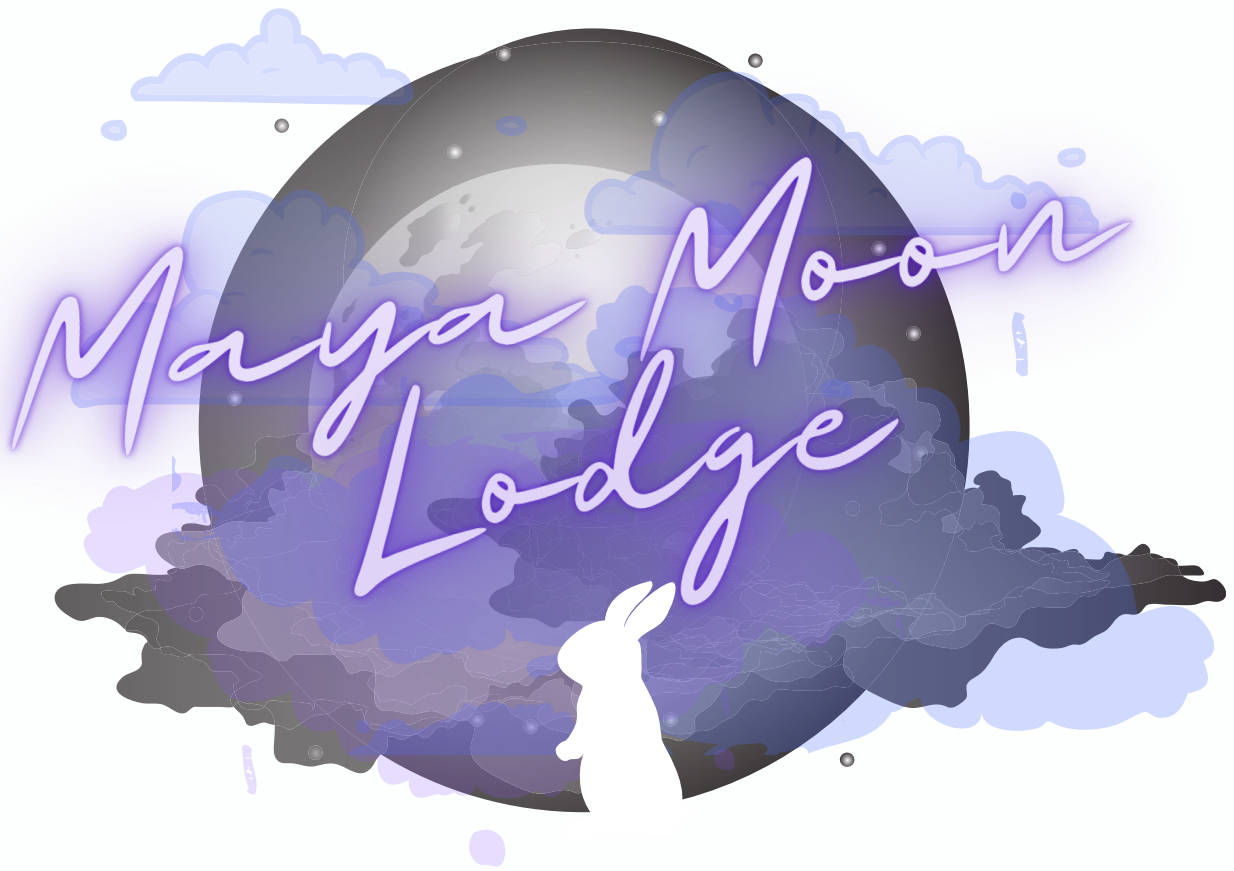


Menu



BEACH, TUBES, HAMMOCKS, PADDLEBOARDS

ACCOMMODATION

GUESTS CONNECT TO WIFI FOR FREE

UNLIMITED CONNECTION SPEND 50 Q OR MORE.

MAYAMOONLODGEATITLAN.COM

Breakfast

NEW MOON 65 Q

3 EGG OMELETTE WITH BACON, CHEESE AND TOMATOES. SERVED WITH TOAST AND BUTTER.

CRESCENT MOON 55 Q

3 EGG OMELETTE WITH VEGGIES, CHEESE AND TOMATOES. SERVED WITH TOAST AND BUTTER.

FULL MOON 65 Q

3 FRIED EGGS, LOCAL BACON, GRILLED TOMATOES, BLACK BEANS, TOAST, BUTTER AND HOMEMADE JAM.

BLUE MOON 55 Q

TWO FRIED EGGS, GRILLED TOMATOES, BLACK BEANS, TOAST, BUTTER AND HOMEMADE JAM.

WAXING MOON 60 Q

THREE FRIED EGGS WITH BACON AND HASHBROWNS.

WANING MOON (VEGAN, G.F.) 55 Q

HASHBROWNS WITH GRILLED VEGGIES. SERVED WITH HUMMUS, PICO DE GALLO AND BLACK BEANS.

MAYA MOON (G.F.) 55 Q

TWO FRIED EGGS WITH BLACK BEANS, RICE, LOCAL CHEESE, PICO DE GALLO, HOMEMADE TORTILLAS.
VEGAN SUBSITUTE EGGS AND CHEESE FOR HUMMUS AND VEGETABLES

FLOWER MOON 55 Q

THREE PIECES OF FRENCH TOAST WITH FRUIT AND HONEY.

RABBIT MOON 45 Q

CRÊPE WITH MELTED CHOCOLATE AND BANANAS.

PINK MOON 60 Q

CRÊPE WITH FRESH FRUIT, YOGHURT, HONEY, GRANOLA .

HARVEST MOON (G.F.) 50 Q

FRUIT, YOGURT, HOMEMADE GRANOLA AND HONEY.

Extras

TWO FREE RANGE EGGS	15 Q	MOZZARELLA CHEESE	15 Q
LOCAL FREE RANGE BACON	25 Q	FRESH LOCAL CHEESE	15 Q
TOAST AND BUTTER	20 Q	HOMEMADE JAM	5 Q
HOMEMADE TORTILLAS	15 Q	HOMEMADE PEANUT BUTTER	5 Q
SIDE OF FRUIT	25 Q	PICO DE GALLO	10 Q
HASHBROWNS	25 Q	HUMMUS	15 Q
GLUTEN FREE BREAD	20 Q	BLACK BEANS	10 Q

Breakfast Bun/Panini

BREAKFAST BUN

FRIED EGG WITH CHEESE AND AIOLI.

35 Q

BREAKFAST BACON BUN

FRIED EGG WITH CHEESE, BACON AND AIOLI.

45 Q

ROASTED VEGGIE BUN (VEGAN)

ROASTED VEGGIES AND HUMMUS. ADD AN EGG 5 Q

35 Q

BREAKFAST PANINI

FIOCCACCIA PANINI WITH SCRAMBLED EGGS, CHEESE AND AIOLI. ADD BACON 25 Q VEGGIES 5Q

45 Q

GLUTEN FREE OPTIONS, SUBSTITUTE ANY BREAD FOR
HOMEMADE TORTILLAS OR GF BREAD.

Smoothies

SWEET TOOTH

BANANAS, HOMEMADE COCONUT MILK, CINNAMON, CACAO AND PEANUT BUTTER.

35 Q

HALLIE BERRY

BERRIES, BANANAS, YOGHURT AND CACAO.

35 Q

ENERGY BOOSTER

STRAWBERRY, BANANA, PINEAPPLE WITH COCONUT MILK, ORANGE JUICE, CHIA SEEDS AND GINGER.

35 Q

GREEN DREAM

BANANAS, PAPAYA, PINEAPPLE, SPIRULINA, MORENGA AND GINGER.

35 Q

TWO FRUIT SMOOTHIE WITH YOGHURT OR COCO MILK

ASK WHICH FRUITS ARE AVAILABLE..

30 Q

TWO FRUIT SMOOTHIE WITH WATER

ASK WHICH FRUITS ARE AVAILABLE.

25 Q

ADD 5 Q - GINGER, TURMERIC,
FLAX SEED, CHIA SEEDS,
CACAO, SPIRULINA, MORENGA
ADD AN EXTRA FRUIT

ADD ONS ONLY

FRENCH FRIES	20 Q
CHEDDAR/MOZZARELLA CHEESE	10 Q
BACON 15 Q	NACHO CHIPS 15 Q
HUMMUS 10 Q	PICO DE GALLO 10 Q



Burgers

ADD FRIES 20 Q

FILLET OF FISH BURGER	65 Q
CRISPY BEER BATTERED FISH FILLET WITH TOMATO, LETTUCE, PICKLES, TARTAR SAUCE, INSIDE A BUN. SERVED WITH AN ORGANIC SALAD.	
ORIGINAL BEEF BURGER	65 Q
THIRD POUNDER BEEF PATTY, GRILLED ONION, TOMATO, LETTUCE, PICKLES, AIOLI, INSIDE A BUN. SERVED WITH ORGANIC SALAD.	
DOUBLE CHEESE BEEF BURGER	95 Q
THIRD POUNDER BEEF PATTIES WITH CHEESE, GRILLED ONIONS, TOMATO, LETTUCE, PICKLES, AIOLI, INSIDE A BUN. ORGANIC SALAD.	
ORIGINAL CHICKEN BURGER	60 Q
CRISPY BREADED CHICKEN FILLET WITH TOMATO, LETTUCE, PICKLES, AIOLI, INSIDE A BUN. SERVED WITH AN ORGANIC SALAD.	
PESTO TEMPEH OR FALAFEL BURGER- VEGAN	55 Q
MARINATED TEMPEH, GRILLED ONIONS, TOMATO, LETTUCE AND AIOLI OR VEGAN PESTO, SERVED IN BUN. SERVED WITH ORGANIC SALAD.	
VEGGIE BURGER - G.F.	55 Q
SWAP BUN FOR G.F BREAD LENTIL VEGGIE PATTY WITH TOMATO, LETTUCE, PICKLES AND AIOLI OR VEGAN PESTO (MACADAMIA) INSIDE A BUN. ORGANIC SALAD.	

Paninis

VEGAN PESTO AVAILABLE

PESTO FOCCACIA PANINI	55 Q
MOZZARELLA CHEESE, TOMATO, LOCAL CHEESE, PESTO (MACADAMIA). SERVED WITH ORGANIC SALAD.	
VEGGIE FOCCACIA PANINI (VEGAN)	50 Q
ROASTED VEGGIES WITH HUMMUS. SERVED WITH ORGANIC SALAD.	
BZT FOCCACIA PANINI	65 Q
BACON, TOMATO, ZUCCHINI, MOZZARELLA CHEESE AND AIOLI. SERVED WITH AN ORGANIC SALAD.	
CHICKEN FOCCACIA PANINI	60 Q
SHREDDED CHICKEN WITH MOZZARELLA, VEGGIES AND AIOLI. SERVED WITH AN ORGANIC SALAD	

Pita Sandwich's

FALAFEL PITA SANDWICH - VEGAN	55 Q
HOMEMADE FALAFEL WITH TOMATO, LETTUCE AND PESTO. SERVED WITH HUMMUS, PICO DE GALLO, ORGANIC SALAD.	
TEMPEH PITA SANDWICH - VEGAN	55 Q
MARINATED TEMPEH WITH TOMATO, LETTUCE AND PESTO INSIDE A PITA. SERVED WITH HUMMUS, PICO DE GALLO, ORGANIC SALAD.	
VEGGIE PITA SANDWICH - VEGAN	55 Q
ROASTED VEGGIES WITH TOMATO, LETTUCE, AND PESTO INSIDE A PITA. SERVED WITH HUMMUS, PICO DE GALLO, ORGANIC SALAD.	

Pizzas

HOUSE PIZZA

MOZZARELLA CHEESE AND TOMATO BASIL SAUCE.

65 Q

VEGETARIAN PIZZA

MOZZARELLA CHEESE, VEGGIES AND TOMATO BASIL SAUCE.

70 Q

PESTO PIZZA

MOZZARELLA CHEESE, LOCAL CHEESE, TOMATO BASIL AND PESTO SAUCE.

70 Q

HAWAIIAN PIZZA

MOZZARELLA CHEESE, BACON, OR HAM, PINEAPPLE AND TOMATO BASIL SAUCE.

80 Q

FALAFEL PIZZA (VEGAN)

VEGAN PESTO SAUCE WITH FALAFEL, ZUCCHINI, RED PEPPERS, TOMATO AND A DOLLOP OF HUMMUS.

75 Q



PASTA

GLUTEN FREE PASTA FOR 15 Q EXTRA. VEGAN PESTO AVAILABLE

PASTAS ARE SERVED WITH EITHER A SIDE SALAD OR GARLIC BREAD

TOMATO BASIL PASTA

SPAGHETTI WITH TOMATO BASIL SAUCE, SERVED WITH PARMESAN CHEESE.

55 Q

SPAGHETTI AND MEATBALLS

ITALIAN MEATBALLS IN TOMATO BASIL SAUCE SERVED ON TOP OF SPAGHETTI, SERVED WITH PARMESAN CHEESE .

75 Q

PESTO PASTA

SPAGHETTI WITH MACADAMIA NUT PESTO, SERVED WITH PARMESAN CHEESE.

60 Q

CHICKEN AND PESTO

SPAGHETTI WITH MACADAMIA NUT PESTO, TOPPED WITH SHREDDED CHICKEN. SERVED WITH PARMESAN CHEESE

70 Q

ADD GRILLED VEGGIES 15 Q

Platters, Salad and Soup

SOUP OF THE DAY - VEGAN G.F.

SERVED WITH PITA BREAD/GARLIC BREAD - VEGAN

50 Q

SOUTHWEST SALAD

ORGANIC VEGGIES WITH BEANS, PICO DE GALLO, CRUSHED TORTILLA CHIPS, HOUSE DRESSING

ADD - CHOICE OF TEMPEH , FALAFEL, CHICKEN

65 Q

HOUSE SALAD

ORGANIC LETTUCE WITH FRESH VEGGIES.

LOCAL CHEESE OR HUMMUS FOR 10 Q - ADD BACON, TEMPEH, FALAFELS OR CHICKEN FOR 20 Q

50 Q

HUMMUS PLATTER - VEGAN G.F.

HUMMUS, PICO DE GALLO, CHILLI VERDE WITH VEGGIE STICKS AND TORTILLA CHIPS.

ADD PITA BREAD 15 Q.

55 Q

FALAFEL PLATTER - VEGAN G.F.

HOMEMADE FALAFELS WITH HUMMUS, PICO DE GALLO AND CHILLI VERDE. SERVED WITH SIDE SALAD.

ADD PITA BREAD 15 Q ADD TORTILLA CHIPS 10 Q.

55 Q

mains

FISH & CHIPS BEER BATTERED FISH FILLET WITH FRENCH FRIES, SALAD & TARTAR SAUCE	80 Q
VEGGIE CHILLI (G.F, VEGAN) VEGGIE CHILLI SERVED WITH RICE, TORTILLA CHIPS AND CHILLI VERDE	65 Q
MAC N CHEESE BAKED IN THE OVEN - MADE WITH CHEDDAR AND MOZZARELLA CHEESE, PASTA . SERVED WITH A SIDE SALAD	75 Q
BEEF LASAGNE BAKED IN THE OVEN, SERVED WITH GARLIC BREAD, AND A SIDE SALAD	80 Q
CHICKEN PARMESAN BREADED CHICKEN FILLET, TOMATO BASIL SAUCE, BAKED IN THE OVEN, MOZZARELLA CHEESE, SIDE SALAD, GARLIC BREAD	80 Q
CHICKEN GOUJONS, FRIES, AOILI BEER BATTERED CHICKEN STICKS, FRENCH FRIES, AOILI	75 Q

Snacks and Fries

CHIPS AND DIP NACHO CHIPS WITH PICO DE GALLO, HUMMUS AND CHILE VERDE SAUCE.	40 Q
NACHO BAKE BAKED NACHO CHIPS WITH BLACK BEANS, PICO DE GALLO, MOZZARELLA CHEESE, HUMMUS, SALSA VERDE.	50 Q
FRENCH FRIES SERVED WITH AIOLI DIP.	30 Q
BEER BATTERED ONION RINGS SERVED WITH AIOLI DIP.	30 Q
POUTINE FRENCH FRIES WITH MOZZARELLA CHEESE AND BEEF GRAVY.	50 Q

Something Sweet

SUNDAE SNICKERS SPECIAL CHOCOLATE & VANILLA ICE CREAM LAYERED WITH BROWNIES, CHOCOLATE SAUCE & CRUNCHY PEANUT BUTTER.	50 Q
DOUBLE CHOCOLATE CHIP BANANA MILK SHAKE ORGANIC BANANAS, COCAO CHIPS, COCAO, COCONUT MILK.	35 Q
BROWNIE SUNDAE A WARM DOUBLE CHOCOLATE CHIP FUDGE BROWNIE WITH VANILLA ICE CREAM, CHOCOLATE OR CARAMEL SAUCE.	35 Q
BROWNIES	20 Q
COCONUT MACAROONS (G.F.)	10 Q
CHOCOLATE CHIP OAT COOKIES	10 Q
VEGAN BANANA BREAD	15 Q
ICE CREAM - 3 SCOOPS VANILLA ICE CREAM WITH CHOCOLATE OR CARAMEL SAUCE	20 Q



Cocktails

45 Q

MARGARITA

TEQUILA, TRIPLE SEC, LIME AND SODA.

CHOICE OF SPICY MARGARITA

PIÑA COLADA

DARK RUM, COCONUT CREAM

PINEAPPLE

LONG BEACH ICED TEA

WHITE RUM, VODKA, GIN, TRIPLE SEC., TEQUILA

CRANBERRY JUICE AND LIME

BASIL GINGER GIMLET

GIN, BASIL, LIME AND GINGER SYRUP

A PERFECT DAY

TEQUILA, PEACH SCHAPPS, CRANBERRY JUICE

PINEAPPLE JUICE, LIME

TURMERIC COOLER

GIN, LIME, PINEAPPLE JUICE AND

TURMERIC SYRUP

STRAWBERRY DAIQUIRI

DARK RUM, STRAWBERRIES, LIME, SODA

MOJITO

DARK RUM, MINT, BROWN SUGAR, LIME

Hot Drinks

GOLDEN MILK TEA

25 Q

ORGANIC LOCAL TURMERIC, CINNAMON, BLACK PEPPER, GINGER, COCONUT MILK AND LOCAL HONEY.

ORGANIC MAYAN CACAO Tuqtuquikal.com

30 Q

ORGANIC LOCAL CACAO BLENDED WITH SPICES, COCONUT MILK AND LOCAL HONEY.

NUTTY CACAO Tuqtuquikal.com

35 Q

ORGANIC LOCAL CACAO BLENDED WITH SPICES, HOMEMADE PEANUT BUTTER, COCONUT MILK AND LOCAL HONEY.

POT OF TEA

15 Q

CHOICE OF BLACK, HIBISCUS, ORGANIC GINGER, MINT, LEMONGRASS GINGER OR GREEN TEA.

CHAI TEA

25 Q

CINNAMON, ANISE, GINGER, MILK AND LOCAL HONEY.

HOT CHOCOLATE

35 Q

COCOA WITH WHIPPED CREAM, MARSHMALLOW.

MOCHA

30 Q

COFFEE, CHOCOLATE SYRUP AND WHIPPED CREAM.

VEGAN OPTION AVAILABLE

COFFEE Shrangrilaatitlan.com

15 Q

LOCAL FAIR TRADE COFFEE.

CAFETERIA

HALF 20 Q

FULL 30 Q

MILK ALTERNATIVES AVAILABLE

Cold Drinks

INFUSED LEMONGRASS WATER

15 Q

ORGANIC LEMONGRASS AND GINGER.

ROSA DE JAMICA

15 Q

ORGANIC HIBISCUS FLOWER WITH HONEY.

HATSU TEA

20 Q

WHITE FRUIT TEA. SUGAR FREE.

KOMBUCHA

20 Q

HOMEMADE KOMBUCHA - ASK WHAT FLAVOURS ARE AVAILABLE.

BUY A BOTTLE FOR 35 Q

LIMONADA

20 Q

LIME WITH SODA WATER & SIMPLE SYRUP.

FRUIT JUICE

15 Q

CHOICE OF PINEAPPLE, MANGO, APPLE, ORANGE. AND CRANBERRY JUICE.

SODA

15 Q

CHOICE OF COLA, GINGERALE, TONIC AND SODA WATER.

Beer

VICTORIA	25 Q
CABRO	25 Q
MOZA	25 Q
MODELO	30 Q
EL ZAPOTE IPA	30 Q
THE GOOD CIDER	35 Q
MICHELADA	35 - 40 Q

ADD 10 Q TO YOUR BEER OF CHOICE.

Shots

JOSE CUERVO	25 Q
HOUSE LIQUOR	25 Q
TOP SHELF	35 Q
GREY GOOSE	40 Q
ZACAPA	45 Q

HAPPY HOUR

MONDAY - SATURDAY 3-5:30 - SUNDAY FUNDAY 12PM TO 6M

TEQUILA SHOT - JOSE CUERVO	15 Q
MIXERS SINGLE/DOUBLE	25/ 35 Q
SPECIALTY COCKTAILS	35 Q
VICTORIA BEER	20 Q
HOUSE WHITE/RED WINE	30 Q

Mixed Drink

HOUSE MIXERS	30 Q
CHOOSE A JUICE OR SODA AND ADD YOUR CHOICE OF HOUSE LIQUOR	MAKE IT A DOUBLE 40 Q
TOP SHELF MIXERS	40 Q
CHOOSE A JUICE OR SODA AND ADD TANQUERAY, JAMESON, JACK DANIELS, JOSE CUERVO OR BALLANTINES. GREY GOOSE, SAMBUCCA	MAKE IT A DOUBLE 55 Q

Wine

GLASS OF HOUSE WINE	35 Q
BOTTLE OF SARMIENTOS	140 Q
WHITE ZINFANDEL	175 Q
TARAPACA	175 Q
CASSILLERO DE DIABLO	190 Q
UNDURRAGE ESPUMANTE	180 Q