



Catrika

MODERN MEXICAN & LATIN CUISINE

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M E N U
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“Strong flavors. Timeless recipes. The heart of Mexico.”

Mexican Classics

El Mirador del Águila



SOUP

Vegetarian Tortilla Soup

Tomato-chili broth, tortilla strips, beans, herbs, lime.

180

Black Beans Soup

Slow-cooked black beans, garlic, cumin, coriander.

190

Chicken Tortilla Soup

Chicken broth, shredded chicken, tortilla crisps, lime.

220



SALAD



Classic Caesar Salad

Romaine, parmesan, croutons, Caesar dressing.

220

Classic Caesar Salad with Grilled Chicken

Caesar salad topped with herb-marinated grilled chicken.

280

Mexican Street Corn Salad (Esquites)

Charred corn, lime, chili, queso, coriander, light crema dressing

260

Avocado & Mango Salad

Fresh avocado, mango, mixed greens, red onion, citrus vinaigrette

280

Grilled Chicken Chipotle Salad

Grilled chipotle chicken, romaine, cherry tomato, avocado, chipotle-lime dressing

320

Asian-Mex Green Papaya Salad (Fusion)

Green papaya, cherry tomato, lime, chili, peanuts, coriander

280



QUESADILLAS

Prawn Quesadillas 350
Sautéed prawns, cheese, peppers; served with salsa & crema.

Beef Quesadillas 320
Spiced beef, cheese, grilled onions; salsa & crema.

Chicken Quesadillas 280
Grilled chicken, cheese, peppers; salsa & crema.

Vegetarian Quesadillas 250
Cheese, peppers, onions, mushrooms; salsa & crema.

Cheese Quesadillas 220
Melted cheese, grilled tortilla; salsa & crema.



FAJITAS

Vegetarian Fajitas 280
Sizzling grilled vegetables, tortillas, guacamole & salsa.

Chicken Fajitas 320
Sizzling chicken, peppers & onions; tortillas & dips.

Prawn Fajitas 260
Garlic-chili prawns, peppers & onions; tortillas & dips.

Beef Fajitas 420
Spiced beef, peppers & onions; tortillas & dips.



NACHOS

Vegetarian Nachos 240
Corn chips, beans, cheese, salsa, crema.

Cheese Loaded Nachos 260
Extra cheese, jalapeños, salsa, crema.

Beef Nachos 340
Spiced beef, cheese, jalapeños, salsa.

Chicken Nachos 300
Grilled chicken, cheese, salsa, crema.

Prawn Nachos 380
Chili prawns, cheese, avocado, salsa.

Amigos Grand Nachos (Sharing) 520
Mixed meat, cheese, beans, all toppings—perfect to share.



BURRITOS

Prawn Burritos

Garlic prawns, rice, avocado, salsa.

380

Beef Burritos

Spiced beef, rice, beans, cheese, salsa.

340

Chicken Burritos

Grilled chicken, rice, beans, salsa.

300

Vegetarian Burritos

Rice, beans, vegetables, salsa, cheese.

260

Steak Tortillas

Grilled steak wrap with rice, beans, cheese & salsa.

360



TACOS



Prawn Tacos (3 Pcs)

Chili-garlic prawns, cabbage, lime crema.

380

Chicken Tacos (3 Pcs)

Grilled chicken, pico de gallo, crema.

300

Mushroom Tacos (3 Pcs)

Sautéed mushrooms, garlic, herbs, salsa.

280

Vegetarian Tacos (3 Pcs)

Grilled vegetables, beans, salsa, crema.

260

Beef Tacos (3 Pcs)

Spiced beef, onion, coriander, salsa.

340

Birria Tacos Chicken (3 Pcs)

Slow-cooked chicken, rich adobo sauce, corn tortillas.

360

Birria Tacos Beef (3 Pcs)

Tender beef, rich adobo sauce, cheese, corn tortillas.

420

Tacos Al Pastor (3 Pcs)

420

Tacos Platter (6 Pcs)

Chef's mixed selection, perfect for sharing.

680



CHIMICHANGAS

Prawn Chimichangas

Crispy fried tortilla stuffed with prawns & cheese.

400

Beef Chimichangas

Crispy fried tortilla stuffed with spiced beef.

360

Chicken Chimichangas

Crispy fried tortilla stuffed with chicken & cheese.

320

Vegetarian Chimichangas

Crispy fried tortilla stuffed with vegetables & cheese.

280



BURRITOS BOWL



Prawn Burritos Bowl

Mexican rice, beans, prawns, avocado, salsa.

380



Beef Burritos Bowl

Mexican rice, beans, spiced beef, salsa.

340

Chicken Burritos Bowl

Mexican rice, beans, chicken, avocado, salsa.

300

Vegetarian Burritos Bowl

Mexican rice, beans, vegetables, salsa.

260

ENCHILADAS

Prawn Enchiladas

Rolled tortillas, prawns, creamy chili sauce, cheese.

400

Beef Enchiladas

Rolled tortillas, spiced beef, red sauce, cheese.

360

Chicken Enchiladas

Rolled tortillas, chicken, red sauce, cheese.

320

Vegetarian Enchiladas

Rolled tortillas, vegetables, red sauce, cheese.

280



AUTHENTIC & TRADITIONAL



Chicken Mole

Chicken in house-made mole sauce; served with rice & tortillas.

520

Pork Chop Mole

Double-cut pork chop (approx 350g) with poblano mole & apple slaw.

620

Seafood Platter

Selection of grilled seafood with salsa & dips.

980

Mexican Grill Fish

Grilled fish, Mexican spices, citrus, salsa.

520

Grilled Octopus

Slow-cooked octopus, potato, caper dressing.

620

Grill Fish with Tortilla Platter

Grilled fish served with tortillas, salsa & sides.

680

Carne Asada – Grilled Steak

Grilled steak with salsa, guacamole & sides.

780



“From the jungles to the bold Latin soul food.”

Latin American

La Guarida del Jaguar



STARTERS

Peruvian-Style Ceviche

Citrus-cured fish, red onion, coriander, chili.

420

Latin Empanadas – Beef (3 pcs)

Crispy pastry empanadas with seasoned beef.

260

Latin Empanadas – Chicken (3 pcs)

Crispy pastry empanadas with seasoned chicken.

260

Latin Empanadas – Cheese (3 pcs)

Crispy pastry empanadas with Cheese filling.

260

Grilled Corn (Elote Latino)

Butter, chili, lime, queso.

220



MAINS

Lamb Chop

Grilled lamb chops with Latin spices.

720

Southern Fish & Chips

Crispy battered fish, fries, tartar.

420

Grilled Tiger Prawns (3 pcs)

Garlic-chili prawns with lime.

620

Chimichurri Grilled Steak – Beef

Grilled beef steak with chimichurri.

680

Chimichurri Grilled Steak – Chicken

Grilled chicken with chimichurri.

420

Chimichurri Grilled Steak – Veg

Grilled vegetables / portbello with chimichurri.

380

Arroz con Pollo

Latin-style one-pot chicken & rice.

320

Mojo Pork

Citrus-garlic marinated pork, grilled.

420

Grilled Fish with Mango Salsa

Fresh grilled fish with Caribbean-style mango salsa.

480



“From the jungles to the bold Latin soul food.”

Latin American

La Guarida del Jaguar



SMALL PLATES

Patacones

Crispy fried plantains with dipping sauce.

220

Latin-Style Chicken Wings

Aji amarillo or garlic-lime wings (6 pcs).

320

Queso Fundido with Chorizo

Melted cheese with spicy chorizo;
served with chips/tortillas.

360



Asia Fusion

TACOS

Miso-Glazed Fish Tacos (3 Pcs) 380

Grilled fish, white miso glaze, cabbage slaw, citrus crema.

Tempura Prawn Tacos (3 Pcs) 420

Light tempura prawns, chipotle mayo, pickled cucumber.

Teriyaki Chicken Tacos (3 Pcs) 360

Grilled chicken, teriyaki glaze, sesame slaw.

Tom Yum Shrimp Tacos (3 Pcs) 400

Crispy shrimp, lime crema, Thai herbs.



BOWLS / MAINS

Wasabi Lime Prawn Rice Bowl 420

Mexican rice, grilled prawns, wasabi-lime sauce, avocado.

Soy-Chipotle Grilled Chicken Plate 380

Soy-marinated chicken, charred corn, beans, salsa verde.

Tamarind-Glazed Pork Ribs 520

Slow-cooked pork ribs with tamarind glaze.

SMALL PLATES

Tempura Avocado with Chipotle Mayo 280

Crispy avocado, Japanese batter, smoky dip.

Japanese Chili-Garlic Edamame 220

Light soy, chili, garlic, lime.

Tom Yum Quesadilla 300

Cheese, mushrooms, Thai chili paste, crispy tortilla.



SUSHI-INSPIRED

Shrimp Tempura Maki (Latin Style) 380

Shrimp tempura, avocado, chipotle mayo.

Citrus Ceviche Roll 420

Citrus-marinated fish, rice, nori, coriander.

“Made for sharing. Best with drinks.”

Bar Snacks

Espíritu Callejero



Guacamole With Chips

Fresh avocado dip served with tortilla chips.

220



Salsa Rojas With Chips

House-made tomato salsa with tortilla chips.

180

Chile Jalapeño Rellenos (6 pcs)

Stuffed jalapeños, crispy fried.

280

Fried Calamari

Crispy calamari with lime mayo.

320

Spicy Mexican Wings (6 pcs)

Chili glazed wings.

320



Chile Con Carne

Slow-cooked beef chili, served warm.

340

Chile Con Queso

Warm cheese dip with spice.

260

Potato Wedges

Seasoned potato wedges.

180



French Fries

Classic fries.

160

Cheese & Salsa Plates

Cheese selection with salsa & dips.

380

Chicken Wings (Thai glaze 6 pcs)

Sweet-spicy Thai glazed wings.

320



Drinks

COLD DRINKS

Lemonade Mint Fresh lemon, mint, soda (optional).	120
Carrot Juice Fresh carrot juice..	140
Carrot & Orange Juice Fresh carrot & orange blend.	150
Strawberry Juice Fresh strawberry juice.	160
Mango Juice Fresh mango juice.	160
Apple Juice Chilled apple juice.	120
Orange Juice Fresh orange juice	140
Mineral Water Still water.	60
Perrier Water Sparkling mineral water.	120
Soft Drink Coke / Sprite / Tonic / Soda.	80
Fresh Lime Soda Fresh lime, soda, salt (optional).	120
Red Bull Energy drink.	120



Drinks

HOT DRINKS

Espresso

Single shot espresso.

90

Americano

Black coffee.

110

Café Latte

Espresso with milk.

130

Cappuccino

Espresso with foamed milk.

130



COCKTAILS SILVER SCREEN SIPS

Havana Nights

Dark rum, fresh lime juice, cola, lime wedge.

340

Hangover Mai Tai

White rum, dark rum, orange curaçao, orgeat, fresh lime.

340

Scarface Spritz

White rum, aperol, fresh orange juice, soda, orange wheel.

340

Sunset in Tulum

Tequila, pineapple juice, coconut cream, fresh lime.

340

Fire in Tulum

Tequila, mango purée, fresh lime, agave syrup, chili rim.

340



COCKTAILS CATRIKA MARTINIS

Dirty Martini

Vodka or gin, dry vermouth, olive brine, olives.

380

Catrika Martini

Vodka, elderflower liqueur, fresh lime, sugar syrup.

380

La Catrina

Blanco tequila, blood orange juice, agave syrup, lime, chili mist.

380

Midnight Agave

Reposado tequila, coffee liqueur, vanilla syrup.

380



All Pictures Shown Are For Illustration Purpose only

Drinks

COCKTAILS MARGARITAS

Blood Orange Margarita

Tequila, blood orange juice, lime, agave syrup.

380

Smoky Mezcal Margarita

Mezcal, lime, agave syrup.

380



COCKTAILS LATIN HIGHBALLS

Paloma Royale

Tequila, fresh grapefruit juice, lime, soda, prosecco float.

380

Agave Mule

Tequila, fresh lime, ginger beer.

380

Mezcal & Tonic

Mezcal, tonic water, lime wedge.

380

Spicy Pineapple Spritz

Tequila, pineapple juice, chili syrup, soda.

380

Verde Mojito

White rum, fresh lime, sugar syrup, mint, soda.

380

COCKTAILS SHOW-STOPPERS

Coyote del Fuego

Tequila, lime, chili syrup, agave syrup, smoked rosemary.

420

La Catrina Bloom

Gin, hibiscus syrup, lemon, butterfly pea tea (color-change).

420

The Black Jaguar

White rum, vodka, gin, triple sec, lime, cola, lemon wheel/black cherry.

420



MOCKTAILS

Drinks

Catrina Bloom (Zero Proof) 250

Hibiscus tea, fresh lemon, agave syrup, soda.

Blood Moon Spritz 250

Blood orange juice, lime, agave syrup, soda.

Pineapple & Fire 250

Pineapple juice, lime, chili syrup, soda.

Mango Sol 250

Mango purée, lime, agave syrup, soda.

Cucumber Caliente 250

Cucumber juice, lime, agave syrup, soda.

Paloma Zero 250

Grapefruit juice, lime, agave syrup, soda.

Berry Rosa 250

Cranberry juice, hibiscus tea, lime, soda.

Ginger Agave Fizz 250

Lime, agave syrup, ginger beer.

Midnight Citrus 250

Blood orange juice, lemon, agave syrup, soda

Midnight Citrus 250

Blood orange juice, lemon, agave syrup, soda.

Verde Mojito Zero 250

Lime, sugar syrup, mint, soda.



WINE COCKTAILS

Marigold Spritz 420

Prosecco, aperol, fresh orange, soda.

Blood Orange Royale 420

Prosecco, blood orange juice, agave syrup.

French 75 Royale 420

Gin, lemon, sugar syrup, prosecco.

Paloma Fizz 420

Tequila, grapefruit juice, prosecco.

Rosé Spritz 420

Rosé spritz (wine), aperol, soda.

Hibiscus Wine Spritz 420

White wine, hibiscus tea, agave syrup, soda.



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Dessert

Churros con Chocolate

Crispy fried churros dusted with cinnamon sugar, served with warm chocolate dipping sauce

240

Molten Chocolate Lava Cake

Warm chocolate cake with a rich molten centre, served with vanilla ice cream

320

Mexican Fried Ice Cream

Crispy fried vanilla ice cream, drizzled with honey and chocolate sauce

280

Basque Burnt Cheesecake

Creamy burnt-top cheesecake with caramelised finish, served plain or with berry coulis

280

Chocolate Brownie with Ice Cream

Warm chocolate brownie served with vanilla ice cream and chocolate drizzle

260

