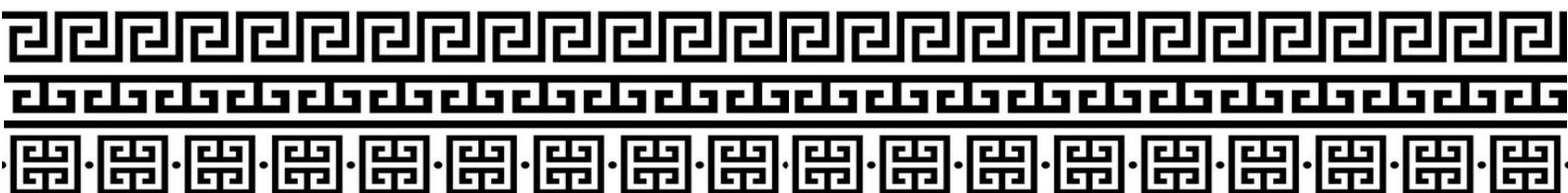
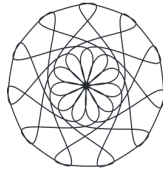


IKAL
RESTAURANTE

DRINKS
BEBIDAS





IKAL

RESTAURANTE

COFFEE / CAFÉ

- Americano **\$55**
- Capuccino **\$70**
- Espresso **\$55**
- Espresso Doppio **\$75**
- Selection of teas / Selección de té **\$45**
- Mocaccino **\$80**
- Cajeta frappuccino **\$85**

WATER / AGUA

- Evian 1 lit **\$120**
- Peñafiel 355 ml **\$55**
- Agua santa maria 500 ml **\$60**
- Agua Perrier 350 ml **\$80** 750 ml **\$140**
- Limonada **\$75**
- Naranjada **\$75**
- Agua de maracuyá **\$80**
- Coca Cola 355 ml / Coca Cola Light 355 ml **\$55**

BEERS / CERVEZAS

National / Nacionales **\$60**

Corona, Tecate Light, Modelo, Modelo Especial, Negra Modelo, XX Lager, XX Ambar.

Imported / Importada **\$95**

Stella Artois, Heineken, Michelob Ultra.

Crafted / Artesanal **\$120**

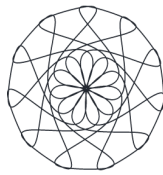
Tulum, Pescadores.

DIGESTIVE / DIGESTIVOS

- Carajillo **\$190**
- Baileys **\$190**
- Frangelico **\$190**
- Sambuca **\$190**
- Campari **\$190**
- Xtabentun **\$180**

Please advise your server if you have any special dietary requirements. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Protein weight is before cooking.
All prices are in MXN pesos including 16% tax and do not include 15% service charge.





IKAL

RESTAURANTE

COCKTAILS / CÓCTELES

Daiquiri \$180

Passion fruit, Strawberry, Mango, White or Añejo Rum / Maracuya, Fresa, Mango con Ron Añejo o Blanco

Aperol Spritz \$180

Aperol and sparkling wine of the house / Aperol y vino espumoso de la casa.

Ruby Red \$180

Vodka, Lime juice, Blackberries syrup, Mineral water / Vodka, Jugo de limón, Jarabe de zarzamoras, Agua mineral.

Long Island Iced Tea \$190

Absolut vodka, Beefeater gin, Cazadores tequila, Rum Bacardi white / Vodka Absolut, Beefeater, Cazadores, Bacardi blanco.

Butterfly \$180

Tequila, Watermelon liqueur, Cranberry and Pineapple juice, Natural syrup /
Tequila, Licor de sandía, Jugo de piña y Arándano y Jarabe natural.

Margarita \$190

Classic : Passion fruit, Strawberry or Mango, Orange Liqueur, Tequila and lemon.
Clásica : Maracuyá, Fresa o Mango, Licor de naranja, Tequila y limón.

Mezcalita \$190

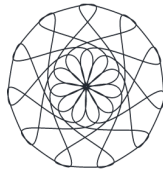
Classic : Passion fruit, Strawberry or Mango, Orange Liqueur, Mezcal and lemon.
Clásica : Maracuyá, Fresa o Mango, Licor de naranja, Mezcal y limón.

Mojito \$190

Mint, Lime, Sugar, White rum, Natural syrup / Menta, Limón, Azúcar, Ron Bacardi blanco, Jarabe natural .

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IKAL

R E S T A U R A N T E

COCKTAILS / CÓCTELES

Piña Colada \$190

Pineapple juice, Coconut cream, White rum / Jugo de piña, Crema de coco, Ron blanco.

Tequila Sunrise \$190

Tequila, Orange juice, Grenadine syrup / Tequila, Jugo de naranja, Jarabe de granadina.

Sangría \$190

Lemon juice, Natural sirop, Mineral water, House red wine / Jugo de limón, Jarabe natural, Agua mineral, Vino tinto de la casa.

Diablito \$190

Mezcal, Aperol Ancho Reyes, Orange, Sugar and Chili / Mezcal, Aperol Ancho Reyes, Jugo de naranja, Azúcar y chile de árbol.

Caipiroska. \$190

classic : Strawberry, Mango or Passion fruit / clásica : Fresa, Mango o maracuyá.

Tulum \$ 190

Havana club, Pineapple juice, Lemon juice and Apple liqueur / Havana club, Jugo de piña, Jugo de limón y Licor de manzana.

Mule \$ 190

Gin, Ginger, Lime, Natural syrup and soda / Ginebra, Jengibre, Jarabe natural y agua mineral.

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