

# ENTRIES

## CHEESE EMPANADAS \$165

Thin blue corn dough filled with holland cheese & coleslaw. (3pz).

## WRAPPED JALAPEÑOS \$185

Stuffed with cream cheese & wrapped with crispy bacon with coleslaw (3 pz).

## ★ FISH FRITTERS \$235

Lightly breaded tasty fish chunks, fried and browned, served with guacamole.

## FISH AND CHIPS \$235

Fish tenders battered in flour and dark beer with french fries & chipotle mayo

## CHICKEN AND FRIES \$225

Crispy chicken tenders with french fries & chipotle mayo

## TEMPURA VEGGIES \$ 185

Carrot & zucchini sticks, onion and broccoli battered in flour and dark beer, served with house dressing.

## ★ TUNA CARNITAS \$185

Tuna chunks marinated and rested 24hrs in citrus & spices, fried and served with creamed guacamole, pickled onions, fresh radish and lemon mayonnaise.

# TACOS

## AL PASTOR OCTOPUS TACOS \$265

Seasoned in red "al pastor" street style sauce with pineapple chunks, & melted cheese. (3 pz)

## BAJA FISH TACOS \$225

Fish strips battered & fried with melted cheese & coleslaw. (3 pz)

## CRISPY SHRIMP TACOS \$235

Crispy breaded shrimp, with melted cheese & coleslaw. (3 pz)

## 🌱 TEX-MEX VEGETARIAN TACOS \$ 215

Black bean relish, roasted bell peppers, grilled corn kernels, cilantro, lemon juice, and avocado with cilantro-lime dressing and blue corn tortillas.



# RAW BAR

## TOSTADAS

### PACIFIC TUNA TOSTADA \$155

Tuna cubes marinated in Pacific-style shaved sauce, with cucumber, red onion, on blue corn fried tortilla, guacamole and fried leeks.

### CHIPOTLE-MAYO S

### ALMON TOSTADA \$165

raw salmon chunks, red onion, seasoned with lime & chipotle mayo on guacamole in a blue corn tostada.

## AGUACHILES

### GREEN AGUACHILE \$365

Fresh thin slices of shrimp, cucumber, avocado & red onion in cilantro & lime serrano pepper sauce.

### PACÍFICO STYLE BLACK AGUACHILE \$365

Fresh thin shrimp slices in shaved Pacifico-style soy sauce, sweet orange, lime, burnt serrano pepper & cucumber, served with red onion, avocado, cilantro, and fresh radish.



## TIRADITOS

### BLACKENED TUNA SASHIMI \$365

Grilled seared tuna, marinated in house blend spices & ponzu sauce, served with spring onions, avocado, sesame seeds and grilled mango relish.

### MEXICAN POKE TUNA BARTOLOME \$365

Tuna sashimi, seasoned in sesame oil, grilled peppers, lemon peel, coconut mayonnaise, serrano pepper, avocado, spring onion, red onion, grilled pineapple and sesame seeds.

### FISH LION \$365

Thin slices of lion fish, marinated in salt, pepper, eureka lemon and red onion, cilantro, lemon peel, cherry tomato and tequila sangrita.

# SOUPS

## ★ LOBSTER BISQUE \$335

Delicious and creamy lobster soup covered in puff pastry.

## SHRIMP SOUP \$235

Home made shrimp broth with vegetables, served with chopped onion, cilantro & lime.

## SEAFOOD SPICY SOUP \$285

Hearty shrimp broth with octopus, fish & veggies served with chopped onion, chips cilantro and lime.



## GRILLED CESAR SALAD \$235

Grilled lettuce, classic caesar dressing, parmesan cheese and house croutons.

# CEVICHE

## TRADITIONAL STYLE SEASONED

With lime, tomato, onion and cilantro with your choice of:

CONCH	\$345
SHRIMP	\$365
OCTOPUS	\$385
FISH	\$365
MIXED	\$385

# COCKTAILS

## SHRIMP COCKTAIL \$365

Fresh shrimp in cocktail sauce with onion, cilantro & avocado.

## SHRIMP & OCTOPUS COCKTAIL \$385

Both in cocktail sauce with onion, cilantro & avocado.

## CONCH COCKTAIL \$365

Conch slices in cocktail sauce with onion, cilantro & avocado.

## BACK TO LIFE \$365

Fresh shrimp, octopus & conch in cocktail sauce with onion, cilantro & avocado.

★ CHEF'S RECOMMENDATION

🌱 VEGETARIAN

# SPECIALTIES

## FISH

### ★ SGRILLED RED CHIMICHURRI SALMON \$365

Delicious grilled salmon marinated in red chimichurri, served squid ink black rice, spinach & grilled lime onion.

### GRILLED FISH FILLET \$365

Grilled fish fillet with house garlic sauce, served with mashed potatoes and sautéed vegetables.

### CRISPY BREADED FISH FILLET \$365

Crispy breaded fish fillet served with French fries, house dressing and coleslaw.

## OCTOPUS

### ZARANDEADO STYLE \$365

Grilled octopus, marinated in zarandeadá sauce, made with: clarified butter, mojo, achiote and mayonnaise, served with black rice and sautéed vegetables.

### PAN-FRIED OCTOPUS \$465

Pan-fried octopus, to taste, garlic or ajillo sauce, with white wine, served with black rice and sautéed vegetables

### ★ BARTOLOMÉ OCTOPUS

\*VALLE DE GUADALUPE AWARD WINNING\*

Grilled octopus, marinated in red blend of spices & a variety of dried chili peppers, served with mashed potatoes and sautéed vegetables.



★ CHEF'S RECOMMENDATION  
VEGETARIAN

## SHRIMP

### ★ ZARANDEADO SHRIMP \$395

Grilled shrimp marinated in green zarandeadá sauce made with serrano pepper, mustard, butter and mayonnaise, served in a heart of grilled lettuce.



### FLAMED SHRIMP \$495

Brandy-Citrus Sautéed Shrimp served with mashed Potatoes and sautéed vegetables

### BREADED SHRIMP \$495

Crispy panko breaded shrimp, served with mashed potatoes and sautéed vegetables.

### COCONUT BREADED SHRIMP \$435

Breaded in coconut flakes, fried and served with coconut-mango habanero sauce, mashed potatoes and sautéed vegetables.

### BREADED SHRIMP \$435

Crispy panko breaded shrimp, served with mashed potatoes and sautéed vegetables.

## GRILLED STEAKS

### RIB EYE \$555

(360 GR)

Juicy select grilled beef rib eye, served with mashed potatoes and sautéed vegetables

### FLANK STEAK \$475

(300 GR)

Grilled Flank steak with mashed potatoes & sautéed vegetables



## LOBSTERS

### ★ LIVE LOBSTER (P.P.G.)

(WHEN IN SEASON)

Caribbean lobster fresh from the sea, cooked to your preference with garlic, butter, accompanied by mashed potatoes and sautéed vegetables.

### LOBSTER TAIL (P.P.G.)

The size of your choice, cooked to your preference with garlic, butter, accompanied by mashed potatoes and sautéed vegetables.

## CATCH OF THE DAY

### GRILLED FISH (P.P.G)

Grilled whole fish, served with mashed tomato sauce, tortillas and black rice.

### FRIED FISH (P.P.G)

Crispy whole fried fish served with pico de gallo, pickled onions, mashed tomato sauce and black rice.

### TIKINXIK GRILLED STYLE (P.P.G)

Traditional dish from Isla Mujeres, grilled whole fish marinated in red spices and chili peppers, served with coleslaw, tortillas, beans and black rice.

## SEAFOOD PASTAS

### FRUTTI DI MARE \$320

Mussels, clams, squid and shrimp sautéed in white wine and pomodoro sauce, basil and Parmesan cheese spaghetti.

### SHRIMP ALFREDO \$290

Creamy spaghetti with alfredo sauce, sautéed shrimp, white wine, citrus and parmesan cheese.

## CLASSIC PASTAS

### CHICKEN ALFREDO \$290

Creamy spaghetti with alfredo sauce, grilled chicken, white wine, citrus and parmesan cheese.

### ESPAGUETI AL PESTO \$235

Spaghetti with house pesto sauce made with peanuts, basil, olive oil, white wine and Parmesan cheese.



## BURGUERS

### BACON CHEESE BURGUER \$235

Lettuce, tomato, onion & house dressing with french fries

### CRISPY CHICKEN BUFFALO \$235

Pickled purple cabbage & house dressing with french fries

★ CHEF'S RECOMMENDATION  
VEGETARIAN



## PIZZAS

### ★ LOBSTER PIZZA \$495

Exquisite lobster with garlic butter, traditional pomodoro sauce, oregano and mozzarella cheese.

### SHRIMP PIZZA \$290

Pomodoro sauce, shrimp, oregano, mozzarella cheese.

### PEPPERONI PIZZA \$255

Classic, pomodoro sauce, mozzarella cheese & pepperoni.

### VEGGIE LOVER'S \$255

Pomodoro sauce, green & red peppers, red onion and mushrooms with mozzarella cheese.

## DESSERTS

### CHEESE CAKE \$125

With strawberry topping and whipped cream.

### CHOCOLATE CAKE \$125

With hard chocolate, walnut and Chantilly topping

## SIDES DISH

-GUACAMOLE	\$185
-VEGETABLES AND MASHED POTATO	\$125
-FRENCH FRIES	\$125
-EXTRA CHICKEN	\$ 65
-EXTRA SHRIMP	\$ 75
-CHICKEN EXTRA CRONCHY	\$ 75
-EXTRA LOBSTER 90 GR	\$190
-PICO DE GALLO	\$ 75

## ARTESANAL BEER

### MARINA BARTOLOMÉ \$120

SESSION IPA 4.1%

Mild beer with moderate bitterness, floral, citrus and tropical notes.



## COCKTAILS

CARAJILLO	\$215
LONG ISLAND	\$180
ALFONSO VÍIL	\$160
RUSO BLANCO	\$160
BERRY COLADA	\$140
TEQUILA SUNRISE	\$130
PIÑA COLADA	\$130
RUM PUNCH	\$120
BLUE HAWAI	\$140
PALOMA	\$120
MAI TAI	\$120
PIÑADA	\$ 80
CUBA LIBRE	\$135
LUCES DE LA HABANA	\$135
TOM COLLINS	\$130
SEX ON THE BEACH	\$130

## MOJITO, MARGARITAS & DAIQUIRIES

PASSION/MARACUYÁ	\$160
STRAWBERRY/FRESA	\$160
HIBISCUS/JAMAICA	\$130
BLUE MARGARITA	\$130
TAMARINDO	\$130
MANGO	\$160
LIMÓN	\$130

## LIQUORS

BAYLEY'S	\$140
LICOR 43	\$130
KAHLUA	\$100
XTABENTÚN	\$100
JAGGERMEISTER	\$140
FIVE BALL	\$140

## MEZCALITAS

Cocteles preparados a base de de mezcal escarchadas con sal de jalapeño o jamaica.

### PASSION \$235

Passion fruit, agave honey, controy, basil.

### CUCUMBER HONEY \$180

Cucumber, basil, honey, soda, tonic and lemon splash.

### GAVILÁN REYES \$180

Grapefruit, cucumber, ancho reyes liqueur, basil, rosemary, agave honey.

### SIRENA ROJA \$180

Jamaica, agave honey, controy, lemon.



## SOFT DRINKS

ORANGE JUICE	\$ 45
ORANGE WATER	\$ 45
ORANGE & SODA	\$ 50
LEMONADE	\$ 45
LEMONADE & SODA	\$ 50
PERRIER	\$ 75
SPRITE	\$ 45
COCA	\$ 45
COCA LIGHT	\$ 45
COCA ZERO	\$ 45
FANTA	\$ 45
FRESCA	\$ 45
GINGER ALE	\$ 45
BOTTLE	\$ 40
SPARKLING WATER	\$ 40
QUINA WATER	\$ 40
JAMAICA WATER	\$ 45
HORCHATA WATER	\$ 45
TAMARINDO WATER	\$ 45
RED BULL	\$ 90
BOOST	\$ 70
COFFEE	\$ 40
ESPRESSO	\$ 40
DOBBLE	\$ 60
LATTE	\$ 60
CAPUCCINO	\$ 60

## BEER

SOL	\$55
TECATE LIGHT	\$55
HEINEKEN CERO	\$50
XX LAGER	\$60
MICHELOB ULTRA	\$65
HEINEKEN	\$65
MODELO NEGRA	\$60
MODELO ESPECIAL	\$60
CORONA	\$45
PACIFICO	\$45



 998 274 8169

 MARINA BARTOLOMÉ

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 MONDAY TO SUNDAY  
9:00 A.M. A 10:00 P.M.