MOBULA
COCINA DE MAR

BREAKFAST

8:00 - 11:30 A.M

APPETIZER

Fruit plate
Watermelon, cantaloupe, papaya, pineapple, and the best seasonal fruits.

Fruit plate with yogurt and granola

Shrimp quesadillas
3 large corn tortillas filled with a blend of cheeses and cooked shrimp, served with red cabbage, radishes, pickled onions, avocado, cream, cilantro sprouts, and fresh green salsa.

CROISSANTS

Fit panela
Turkey breast ham, panela cheese, vegetables, and pesto.

Bacon-cheddar
Turkey breast, cheddar cheese, bacon, and delicious cilantro mayonnaise.



RED SHRIMP AGUACHILE

OMELETTES

Ham & cheese omelette
Made with 3 eggs, ham, and cheese, served with beans and house bread.

Bacon omelette
Made with 3 eggs and bacon, served with beans and house bread.

Yucatecan omelette
Filled with mushrooms, xcatic chili, ham, Oaxaca cheese, and spinach, served with beans and ranchera sauce.

Valladolid omelette
Made with 3 eggs, Valladolid sausage, and manchego cheese, served with refried beans and salad.

Spinach & philadelphia omelette
Filled with spinach and cream cheese, served with avocado and salad with vinaigrette.

Poblano omelette
Filled with poblano pepper strips, corn kernels, shredded cheese, and poblano sauce, served with beans and salad.

EGGS

fried eggs
Traditional fried eggs served with refried beans and a fresh salad.

Scrambled eggs (your choice)
With ham, bacon, or Mexican-style.

Divorced eggs
Two fried eggs on lightly fried tortillas, one topped with red salsa and the other with green salsa, served with refried beans.

Scrambled eggs with valladolid sausage
Three eggs scrambled with Valladolid sausage, onion, tomato, and fresh cilantro. Served with beans and avocado.

Motuleños eggs
Fried egg on a corn tostada with traditional Yucatecan tomato sauce, fried plantain, ham, and peas. A Yucatán classic!

HOT CAKES & FRENCH TOAST

Hot cakes
Served with your choice of honey, maple syrup, or jam of the day.

French toast
Made with brioche bread, served with your choice of honey, maple syrup, or jam of the day.

Banana hot cakes
Served with chopped banana, flambéed banana, and cinnamon.

Banana french toast
Brioche bread with chopped banana, flambéed banana, berries, and cinnamon.

Nutella french toast
Brioche bread with Nutella, Edam cheese, and berries.

Philadelphia french toast
Brioche bread with cream cheese and berries.

FROM OUR OVENS

Concha

Cheese ball

Berliner

Chocolatín

Brioche with cream cheese

Chocolate croissant

Nutella & edam cheese croissant



MARLÍN TOSTADA WITH SKIRT STEAK

CHILAQUILES & ENCHILADAS

Chilaquiles with eggs
Choice of red or green salsa, served with two fried eggs, avocado, red onion, cream, and cheese.

Chilaquiles with chicken
Choice of salsa, served with grilled chicken breast (110g), avocado, red onion, cream, and cheese.

Chilaquiles with sausage
Choice of salsa, served with traditional Valladolid sausage and pico de gallo.

Swiss enchiladas
Flour tortillas filled with chicken, topped with green sauce and melted cheese.

Chilaquiles with shrimp
Choice of salsa, served with sautéed shrimp, avocado, red onion, and cream.

Chilaquiles with skirt steak
Choice of salsa, served with grilled skirt steak (110g), avocado, red onion, and cream.
*Add lobster per gram *


SEAFOOD TOWER



TEMPURA SHRIMP TOSTADA

CEVICHES & AGUACHILES

Ceviches
Fresh seafood of your choice marinated in lime juice with xnipec base and cilantro.
* Fish * Snail * Shrimp * Octopus * Mixed

Green aguachile
Seafood marinated in our green aguachile recipe, served with avocado, radish, cucumber, red onion, and cilantro.
* Shrimp * Snail * Mixed

Black charred shrimp aguachile
Shrimp marinated in seafood sauce with chiltepin chili, charred serrano chili, avocado, cucumber, cilantro, radish, and red onion.

Progreso aguachile
Shrimp and conch marinated in chili-based aguachile juices, served with avocado, radish, cucumber, red onion, and cilantro.

Tropical aguachile
Shrimp marinated in mango and habanero aguachile, with avocado, mango cubes, radish, cucumber, red onion, and cilantro.

Seafood tower
Raw shrimp, cooked shrimp, catch of the day, tuna, marinated in house seafood sauce, avocado, cucumber, crispy leek, and red aguachile.

Seafood tower (seafood sauce)
Shrimp, octopus, tuna, avocado, cucumber, onion, jicama, radish, and chiltepin seafood sauce.

Mixed black aguachile
Scallops, shrimp, black seafood sauce, red onion, cucumber, and radish.

Mixed red aguachile
Scallops, shrimp, avocado, serrano chili, ground chili, onion, and cucumber.

SPECIALTIES

Avocado toast
Sourdough toast with guacamole, poached eggs, and salad.

Croque madame
Brioche bread with turkey ham, cheese sauce, fried egg, and salad. *Add bacon

Yucatecan benedicts
Two poached eggs on house English muffin, topped with guacamole, pork, Valladolid sausage, and pico de gallo. Served with salad and vinaigrette.

Skirt steak with fried egg & chilaquiles
Grilled steak cooked to your liking, served with a fried egg and freshly made chilaquiles.

MOLLETES

Mexican-style molletes
Our delicious bread topped with refried beans, turkey ham, serrano chili, and melted manchego cheese, served with xnipec salsa.

Three-cheese molletes
Served with three-cheese sauce and xnipec salsa.

Valladolid molletes
Our delicious bread with refried beans, melted manchego cheese, Valladolid sausage, and xnipec salsa.

Molletes with shrimp in cheese sauce
Our delicious molletes served with shrimp in cheese sauce and xnipec salsa.

COCKTAILS

Fresh seafood of your choice served with our Calypso sauce, cilantro, onion, and avocado.
* Shrimp * Snail * Octopus * Mixed

COCTEL NORTEÑO

Cura cruda
3 aguachile shots:
- Seafood-style sauce with Scallop, Oyster, onion, and cucumber.
- Red chiltepin aguachile with octopus, shrimp, onion, and cucumber.
- Green and red chiltepin aguachile with shrimp, onion, and cucumber.

Chiltepin cocktail
With shrimp broth, red aguachile, cucumber, avocado, onion, and cilantro.

LUNCH

12:00 - 10:00 P.M

APPETIZER

Fresh guacamole

Melted cheese
* With Valladolid sausage * With chistorra
* With castacán

Chilpacholes
Rich seafood and chili-based broth. Pair it with your choice of seafood.
* Snail * Crab * Shrimp * Mixed

Stuffed dogfish empanadas
Corn empanadas filled with our delicious seasoned dogfish, served with tomato sauce and beans.

Grilled Chistorra
Served with avocado, pickled red onion, sour orange, tortillas, and salsa.

Crispy Chicken strips
Served with French fries, buffalo sauce, and ranch dressing.

Seafood rice
Al dente rice mixed with shrimp, snail, crab, and octopus.

Guacamole with chistorra

Guacamole with castacán

Shrimp quesadillas
3 large corn tortillas filled with a cheese blend and cooked shrimp, served with red cabbage, radish, pickled onion, avocado, cream, cilantro sprouts, and fresh green sauce.

Tuna carnitas
Our signature tuna carnitas recipe, served with salsa and xnipec. Perfect for sharing and making tacos.

Oysters 6pcs
* Naturales * Shaved * Rockefeller

Tuna tiradito
Marinated tuna in ponzu sauce over sliced cucumber, topped with avocado, radish, serrano chili, spring onion, cilantro sprouts, and chili oil.

Fish cracklings
Crispy skin-on fish coated in rice flour, marinated with dark sauces, served with guacamole, pico de gallo, morita chili sauce, and tortillas—ideal for sharing.

Chocolate clams 3pcs
Served with chiltepin seafood sauce or green/red aguachile.

Clams & oysters
3 oysters and 3 clams, served with chiltepin seafood sauce or red/green aguachile.

CEVICHES & AGUACHILES

Ceviches
Fresh seafood of your choice marinated in lime juice with xnipec base and cilantro.
* Fish * Snail * Shrimp * Octopus * Mixed

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* Shrimp * Snail * Mixed

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Seafood tower (seafood sauce)
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Mixed black aguachile
Scallops, shrimp, black seafood sauce, red onion, cucumber, and radish.

Mixed red aguachile
Scallops, shrimp, avocado, serrano chili, ground chili, onion, and cucumber.

COCKTAILS

Fresh seafood of your choice served with our Calypso sauce, cilantro, onion, and avocado.
* Shrimp * Snail * Octopus * Mixed

COCTEL NORTEÑO

Cura cruda
3 aguachile shots:
- Seafood-style sauce with Scallop, Oyster, onion, and cucumber.
- Red chiltepin aguachile with octopus, shrimp, onion, and cucumber.
- Green and red chiltepin aguachile with shrimp, onion, and cucumber.

Chiltepin cocktail
With shrimp broth, red aguachile, cucumber, avocado, onion, and cilantro.

SALADS & CARPACCIOS

House salad
Mixed greens with tomato, onion, and marinated vegetables in vinaigrette.
*Add chicken or shrimp

Caesar salad
Romaine lettuce with our Caesar dressing, parmesan cheese, crispy bacon, tomato, radish, and croutons.
*Add chicken or shrimp

Snail carpaccio
Thin slices of snail marinated in lemon vinaigrette, served with avocado, radish, and crostini.

Salmon carpaccio
Thin slices of salmon marinated in lemon vinaigrette, served with avocado, radish, and crostini.



MORO CRAB CLAWS
per gram

LOBSTER
per gram
* Grilled
* Garlic style
* Garlic butter
* Butter
* Cheese sauce

SNAIL
* Garlic butter
* Garlic style
* Grilled

FISH FILLET
* Grilled
* Garlic butter
* Guajillo sauce
* Breaded

SHRIMP
6 pcs
* Grilled
* Garlic butter
* Guajillo
* Spicy (Diabla)
* Breaded
* Cheese sauce
* Mango sauce

OCTOPUS
300g
* Grilled
* Garlic style
* Garlic butter

SALMON & TUNA
* Grilled
* Fine herbs
* Pepper sauce
* Sesame crust

EXTRA ORDER

Egg
Nutella
Edam or manchego cheese
Fresh salad with vinaigrette
Berries
Ham or bacon
Chives potatoes
Valladolid sausage
Catacán

TOSTADAS & TACOS

Tempura shrimp tostada pc
Tempura shrimp with chipotle mayo, avocado, teriyaki sauce, sesame seeds, and crispy onion.

Smoked marlín & skirt steak tostada pc
Smoked marlin in chili sauce, skirt steak, manchego cheese, crispy onion, avocado, and pico de gallo.

Tuna & tempura shrimp tostada pc
Sliced tuna with avocado, house tamarind sauce, tempura onion, and tempura shrimp.

Scallop tostada pc
Scallops with guacamole, green aguachile, red onion, cilantro, and cucumber.

Baja shrimp tacos
Tempura shrimp with chipotle mayo, sesame seeds, avocado, cilantro, pico de gallo, and green salsa.

Skirt steak & cheese tacos
Grilled skirt steak with melted manchego cheese, beans, grilled onion, avocado, and cilantro, served with green salsa.

Governor tacos
Traditional tacos with shrimp, bell peppers, onion, and melted cheese.

Pulpo enamorado tostadas
Cooked octopus with tomato, red onion, serrano chili, mayo, cilantro, olive oil, chili sauce, avocado, radish, and red cabbage.

ORDER OF 3 PIECES

PIZZAS

Four cheese pizza
Manchego, cheddar, cream cheese, and parmesan over our traditional pomodoro sauce.

Mushroom pizza
Gouda, cheddar, mushrooms, ham, salami, and roasted peppers.

Cold cuts pizza
Ham, bacon, salami, red pepper, gouda, and cheddar.

Salami pizza
Gouda, sliced tomato, basil, balsamic reduction, pistachio, and salami.

BURGERS

Angus beef burger 8oz
Juicy beef patty with manchego cheese, bacon, onion, pickles, tomato, and lettuce.

Shrimp burger
Shrimp patty served over guacamole with manchego and cheddar cheese, bacon, onion, pickles, tomato, and lettuce.

TO SHARE

Mobula Grill Platter
Delicious grill platter with skirt steak strips, garlic shrimp, zarandeado-style shrimp, and smoked Valladolid longaniza. Served with grilled cactus, beans, guacamole, and melted cheese. (Serves 4 to 6)

Seafood Ceviche
A perfect combination of fresh seafood: shrimp, fish, and conch, mixed with onion, tomato, cilantro, and jicama, in your choice of sauce: classic ceviche, marisquera, red chiltepin, green aguachile, or roasted chili aguachile. (Serves 4 to 5)

amily-Style Fish Chicharrón
Crispy fried fish bites served over a bed of guacamole, topped with chiltepin mayo, pico de gallo, cucumber, and lime. (Serves 4)

Botanera Platter
Delicious seafood quesadillas, dogfish empanadas, and edam cheese empanadas, smoked Valladolid longaniza, beans, and guacamole with crispy pork belly, served with red and roasted salsas. (Serves 4 to 6)

SPECIALTIES

Fried fish per gram
Catch of the day, crispy and served with pickled red onion, jalapeño, lime, and cabbage—perfect for tacos. Choose your sauce: Natural / Garlic / Garlic chili

Pan de cazón
Perfectly cooked dogfish shark layered with tortillas and black beans, topped with ranchera sauce, and served with avocado and fire-roasted habanero chili.

Coconut shrimp
Breaded shrimp with coconut, served with mixed salad and mango sauce.

Stuffed poblano pepper with shrimp & cheese
Breaded and fried poblano pepper stuffed with shrimp and cheese, served over pepper sauce, garnished with avocado, radish, greens, and tortilla dust.

Mixed molcajete
Skirt steak, grilled chicken, guajillo shrimp, and chistorra. Served with guacamole, grilled cactus, panela cheese, grilled spring onion, green salsa, onion, and cilantro.

Fried octopus
Golden fried octopus marinated with lime juice, xnipec, and chili. *Add castacán



SEAFOOD TOWER IN SEAFOOD SAUCE

PASTA & MEATS

Grilled chicken breast
Served with buttered vegetables, rice, and mixed greens salad with cucumber.

Fettuccine in cheese sauce with chicken
Al dente fettuccine tossed in cheese sauce, served with grilled chicken and parmesan.

Chicken parmesan
Crispy breaded chicken breast topped with melted cheese, served with creamy fettuccine and parmesan.

Fettuccine with cheese sauce & shrimp
Garlic sautéed shrimp served with fettuccine in cheese sauce and parmesan.

Grilled skirt steak
Served with potatoes, beans, and cactus salad with panela cheese, tomato, onion, and guacamole.



FISH CRACKLINGS

EST. 2022

DESERTS

- Seasonal ice cream
- Triple chocolate
- Flan de cajeta
- Basque pistachio cheesecake



MIXOLOGY

Cocktails, beach & sunsets.



CHARCOALT VELVET

Tiki Flamingo
Vodka with lychee syrup and peach juice.

Charcoal Velvet
Gin, tonic water, and activated charcoal for a smooth texture.

Watermelon Mezcalita
Fresh watermelon with Oaxacan mezcal and mint.

Jamaican Spicy
Tequila mixed with hibiscus and worm salt rim, finished with basil aroma.

Chabela Mobula
Mango, tequila, triple sec, lime, and light beer.

Mojito Runner
A blend of 3-year Mosquito Runner rum, fresh lime juice, passion fruit, mango, and sparkling water.

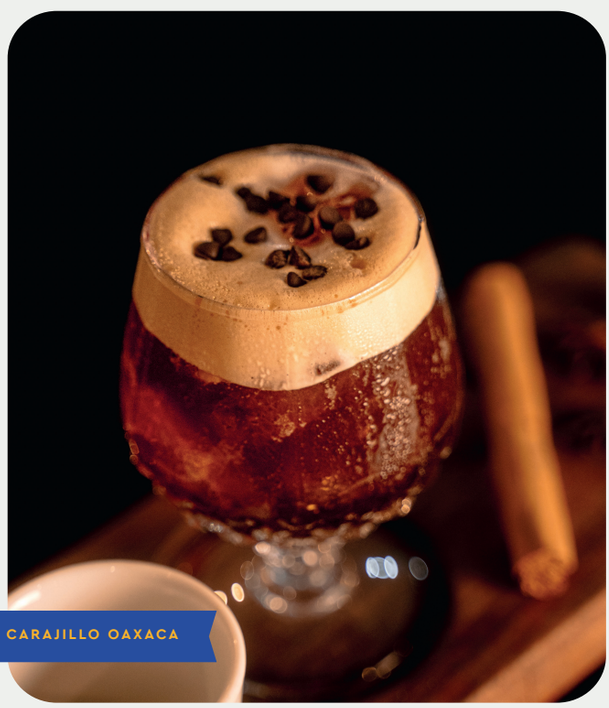
Rose Collins
Gin-based cocktail with lemon, sweetener, and soda, with a distinctive rose flavor.

Abyssal Tiki
Tropical fusion with rum, macerated apple, mango liqueur, and worm salt.

Coco Chelem
Coconut water, coconut cream, macerated pineapple, and orange liqueur.



COLLINS ROSAS



CARAJILLO OAXACA

MOCKTAILS

Forest Blend
Red berries with mint syrup.

Pineapple & Rosemary
Rosemary syrup infusion with fresh pineapple and lime juice.

Watermelon Citrus
Watermelon with sour orange, mandarin, and sparkling soda.

CARAJILLOS

Mobula
Coffee and liqueur with flamed meringue.

Oaxaca
Mezcal, espresso, and cacao nibs.

Maya
Honey-anise liqueur with espresso and grated cacao.

Irish
Irish cream liqueur with espresso and almond milk.

Valencia
Espresso with rice-based liqueur.

Mazapán
Espresso with liqueur and almond milk with marzipan.



COCO CHELEM