

BERTILLA LAGOON

Beach Club



antipasto italiano

STARTERS

BRUSCHETTA CLASSICA \$100

Homemade bread with garlic, fresh tomato, parsley and olive oil.

BRUSCHETTA DI AGUACATE \$150

Homemade bread with a mixture of creamy avocado, mixed seeds, tomato, mango and radish.

BRUSCHETTA DI SALMONE \$180

Homemade bread with smoked salmon on a base of ricotta cheese, caper tartar, red onion, avocado and black sesame seeds.

ANTIPASTO ITALIANO \$500

Italian meats and cheeses accompanied with a focaccia.

MEZZO ANTIPASTO \$360

Half order of antipasto, accompanied with a homemade bread order.

CARPACCIO DI RAPA ROSSA \$200

Poached beet slices with citrus dressing, goat cheese and fresh arugula.

CARPACCIO DI FILETTO \$250

Beef fillet, fresh arugula and parmesan slices.

CARPACCIO DI SALMONE \$250

Salmon slices, fresh arugula, caper tartar and preserved eureka lemon.

fettuccine frutti di mare



SPECIALS

GOURMET PIZZAS

PORCHETTA \$300

Porchetta, gorgonzola and fresh arugula.

HIGOLES \$300

Fig and speck.

PERAME TANTITO \$300

San Daniele D.O.P., gorgonzola, pear and fresh arugula.

FRUTTI DI MARE \$350

Shrimp in white wine, octopus, mussels, squid, garlic oil, tomato and basil.

GOURMET PASTAS

GNOCCHI ROSA \$280

Based on potato and beet in butter and sage.

PASTA COLORATA \$300

Fusilli of various natural colors with shrimp in white wine, garlic, olive oil, cherry tomato and zucchini.

FRUTTI DI MARE \$350

Black or white fettuccine (your choice) with shrimp in white wine, octopus, mussels, squid, garlic oil, tomato and basil.

caprese with burrata



SALADS

TARTAR DE AGUACATE \$170

Avocado cubes, red onion, tomato, cilantro, serrano chili, mango, red cabbage and celery, dressed in citrus sauce, olive oil and pumpkin seeds.

QUINOA \$180

With red cabbage, cucumber, tomato, carrot, mixed peppers, cherry tomato, chives, cilantro, lemon and ginger dressed with maple syrup, soy sauce, peanut butter and olive oil.

CAPRESE \$180 / \$300

Fresh tomato, mozzarella or burrata (your choice) and basil.

FROM SEA

TARTAR DE ATUN \$260

Tuna cubes dressed in ponzu sauce, onion, avocado, mango, chives, fresh cilantro, quinoa and black sesame.

CEVICHE \$350 / TOSTADA \$110

Shrimp or mixed (fish, shrimp and octopus) tanned in witch sauce, onion, cilantro, cucumber, tomato, serrano and habanero chili.

AGUACHILE \$350 / TOSTADA \$110

Shrimp and ax callus marinated in green serrano chile sauce or chef's recipe black chili sauce with lemon, cucumber, cilantro and red onion.

GAMBERI APPASSIONATO \$350

Shrimp and scallops tanned in emulsion of passion fruit, ginger and habanero with tomato, red onion and cucumber.

MEJILLONES AL VINO BIANCO \$350

Mussels cooked in white wine with garlic, parsley, shallots, celery, carrot and butter, accompanied with a homemade bread order.

mejillones al vino blanco



BUILD YOUR OWN PIZZA & SALAD

BASES

PIZZA with homemade tomato sauce \$120

LETTUCE / LEAVES MIX \$120

vegetables & fruits

mushroom / eggplant / pumpkin / tomato / carrot
cucumber / avocado / pepper / onion / olives / capers
artichoke / arugula / basil / pesto / mix red fruits / apple
peach / pear / dried cranberry

cheese

mozzarella / grana padano / gorgonzola / scamorza / pecorino

proteins

chicken / bacon / ham / anchovies

sausages

homemade sausage, natural or spicy / calabrese salami

seafood

shrimp / salmon / fresh tuna / octopus / squid / mussels

italian meats & specialties

speck / San Daniele D.O.P. / porchetta / pancetta arrotolata
guanciale / salame ungherese / burrata

dressings & toppings

Choose a dressing and topping for your salad
Caesar (includes croutons) / honey-mustard / garlic aioli / red fruits
seeds / almonds / sesame

PASTAS

ALFREDO \$180

Spaghetti with garlic, butter, cream and grana padano.

AGLIO OLIO PEPERONCINO \$180

Spaghetti with garlic, olive oil and chopped dried chili.

PRIMAVERA \$220

Penne with olive oil, cream, pepper, zucchini, onion and eggplant.

GLUTEN FREE SPAGHETTI, PENNE, FUSILLI +\$40
GNOCCHI, RAVIOLI +\$80

\$40

\$50

\$60

\$100

\$120

\$120

TIRAMISU / SALAME DI CIOCCOLATO \$110

EXPRESO / AMERICANO / TEA \$40

CAFFE LATTE / CAPUCCINO / MOKA \$70

FRAPUCCINO \$100

extra milk +\$15 / vegetable milk +\$20



salame di cioccolato

DESSERTS

ITALIAN WINE SELECTION

MERLOT IGP

Abruzzo / Rocca Ventosa

PRIMITIVO

Puglia / Chiaro

SANGIOVESE IGP

Abruzzo / Rocca Ventosa

CABERNET SAUVIGNON

Abruzzo / Balleretta

MONTEPULCIANO DOP

Abruzzo / Rocca Ventosa

NERO DAVOLA DOC

Sicilia / Cantine Maduado

CHIANTI DOCG

Toscana / Borgo Cipressi

\$160 \$380 \$600

NEGROAMARO IGT

Salento / Montemajor

\$850

RIPASSO DOC

Veneto / Manara (woody)

\$1,550

Pinot Noir / Carmenere

Tempranillo / Malbec

Shiraz Malbec

\$160 \$380 \$600

WINE FROM OTHER COUNTRIES

Sauvignon Blanco

Rose Zinfandel

\$160 \$380 \$600

3V / 2V / V / Malbec

\$1,150

PINOT GRIGIO IGP

Abruzzo / Rocca Ventosa

CHARDONNAY

Abruzzo / Balleretta

ROSE SECCO

Abruzzo / Barba

TREBIANO DOP

Abruzzo / Rocca Ventosa (fruity)

PROSECCO ESPUMOSO

Veneto / Antoniotti (dry)

MOSCATO*

Veneto / Oro (sweet)

FRAGOLINO ROSE*

Veneto / Oro (sweet)

\$750

*Seasonal

DRINKS

BOTTLED BEER

XX lager / XX ambar /Indio / Ultra
Tecate roja / Tecate light \$50

Bohemia clara / Bohemia cristal
Bohemia oscura \$60

Heineken / Heineken Silver
Heineken cero \$80

Noche buena* \$80

DRAFT BEER

XX lager / XX ambar

\$50 \$80 \$140

MIXES

Vaso chelado \$35

Vaso michelado \$45

Ojo rojo \$55

Suero \$75

Clamato with shrimp \$140
+beer of your choice

SODAS

Coca / Sprite / Fanta
Sidral Mundet / Fresca \$40

Coca light / Coca zero
Fuze tea \$45

NATURAL JUICES

Orange / Pineapple / Strawberry
Mango/ Red fruits / Passion fruit
\$90

SMOOTHIES

Pineapple / Strawberry / Red fruits
Mango / Passion fruit \$120

WATER

Purified refilled 750 ml \$25

Sparkling water \$40

San Pellegrino water \$50

Tonic water \$50

Bui water \$100

FLAVOR WATER

Jamaica / Horchata / Tamarindo
\$50 \$100 \$150

Lemonade / Orangade

(sparkling water +\$10)

\$60 \$90 \$160



clamato with shrimp

LIQUORS & DIGESTIVES

ITALIAN LIQUEURS

Frangelico \$150

Cinzano \$150

Amareto \$150

Averna \$150

Fernet Branca \$150

Vaccari nero o bianco \$160

Grappa Bianca \$160

Limoncello \$150

DIGESTIVE

Kahlúa \$120

Xtabentun \$140

Baileys \$150

Licor 43 \$150




Jagermeister \$150

mezcalita tutti frutti



COCKTAILS

CLERICOTTE / SANGRIA

  
\$140 \$280 \$450

PALOMA \$150

Tequila, grapefruit, salt, lemon

MIMOSA \$150

Prosecco, orange juice

PIÑA COLADA \$170

Rum, pineapple juice, coconut cream

BLOODY MARY \$150

Vodka, tomato juice

CAIPIROSKA \$170

Vodka, sugar, lemon

CAIPIRINHA \$170

Cachaca Pitú, sugar, lemon

MARGARITA CLASICA \$170

Tequila, lemon, salt

MARGARITA SABOR \$190

Tequila + habanero / pineapple & serrano chilli / mango / passion fruit

MOJITO CLASICO \$170

Rum, peppermint, sugar

MOJITO SABOR \$190

Rum, peppermint, sugar + pineapple strawberry / passion fruit

DAIQUIRI \$190

Rum + mango / strawberry / passion fruit

RIVIERA MAYA \$180

Rum, strawberry, orange juice, melon liqueur

BAILEYS COLADA \$180

Baileys, Kahlúa, hershey´s

COSMOPOLITAN \$180

Vodka, controy, cranberry, lemon

SEX ON THE BEACH \$180

Vodka, peach liqueur, cranberry, orange

CARAJILLO \$200

43 liqueur, espresso coffee

MIAMI VICE \$200

Rum, pineapple juice, milk, coconut cream, strawberry and syrup

GIN TONIC \$200

Gin, tonic + rosemary lime red fruits / cucumber ginger

MEZCALITA \$200

Mezcal + hibiscus / tutti frutti / passion fruit

MARTINI CLASICO \$200

Vodka, vermouth, olive

MARTINI EXPRESO \$200

Vodka, 43 liqueur, espresso coffee

SPRITZ \$210

Prosecco, Aperol / Campari, sparkling water / orange

LONG ISLAND \$210

Tequila, controy, gin, rum, vodka, lemon, coke

NEGRONI \$220

Gin, vermouth, Campari

extra fruit +\$15

DISTILLATES PER GLASS

RON

Bacardi blanco \$110
Flor de Caña 7 años \$120
Havana Club 7 años \$140

TEQUILA

Tradicional reposado \$120
Tradicional plata \$120
1800 reposado \$140
Don Julio blanco \$140
Herradura reposado \$150
Don Julio reposado \$160
1800 Cristalino \$180
Don Julio 70 \$190

MEZCAL

Amarás \$160
Ojo de trigre \$180
Montelobos \$190

GIN

Beefeather \$140
Bombay \$170
Tanqueray \$170
Hendricks \$200

VODKA

Absolut \$150
Stolichnaya \$150
Belvedere \$180
Grey Goose \$180

BRANDY

Torres 10 \$120

WHISKY

Red Label \$120
Jack Daniels \$140
Chivas Regal \$160

DISTILLATES PER BOTTLE

RON

Bacardi blanco \$1000
Apleton State \$1200
Flor de Caña 7 años \$1200

GIN

Beefeather \$1400
Tanqueray \$1600

VODKA

Smirnoff tamarindo \$750
Stolichnaya \$1200
Absolut \$1500

TEQUILA

Tradicional plata \$1200
Tradicional reposado \$1400
1800 Cristalino \$1600

WHISKY

Jack Daniels \$1500
Black Label \$2300

Includes 4 mixers to choose from.
Coke / Sprite / Fanta / Sidral / Fresca
Sparkling water / Tonic water / Refilled purified water



Romantic dinner over the lagoon

- Cabin assembly and decoration
- Welcome cocktail
- 4 course menu (to choose)
- Wine bottle or pitcher of clericotte / sangria
- Service

For more information and reservations, ask here or send a wapp +52 983 120 2134