



COCKTAILS

CLERICOTTE / SANGRIA

  
\$140 \$280 \$450

PALOMA \$165
Tequila, grapefruit, salt and lemon

BLOODY MARY \$165
Vodka, tomato juice

PIÑA COLADA \$180
Rum, pineapple, coconut cream

CAIPIRINHA \$180
Cachaca Pitú, sugar, lemon

RIVIERA MAYA \$180
Rum, strawberry, orange, melon liqueur

BAILEYS COLADA \$180
Baileys, Kahlúa, hershey's

SEX ON THE BEACH \$180
Vodka, peach liqueur, cranberry, orange

MARGARITA CLASICA \$190
Tequila, lemon, salt

MARGARITA SABOR \$190
Tequila + habanero / pineapple serrano / mango / passion fruit

MOJITO CLASICO \$190
Rum, mint, sugar

MOJITO SABOR \$190
Rum, mint, sugar + pineapple / strawberry / passion fruit

DAIQUIRI \$190
Rum + mango / strawberry / passion fruit

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

SPRITZ \$200
Prosecco, Aperol / Campari, sparkling water, orange

LONG ISLAND \$210
Tequila, controy, gin, rum, vodka, lemon, coke

NEGRONI \$220
Ginebra, vermouht, Campari extra fruit +\$15

ITALIAN WINE SELECTION

RED

MERLOT IGP   
Abruzzo / Rocca Ventosa \$160 \$380 \$600

SANGIOVESE IGP   
Abruzzo / Rocca Ventosa \$160 \$380 \$600

CABERNET SAUVIGNON   
Abruzzo / Balleretta \$160 \$380 \$600

MONTEPULCIANO DOP   
Abruzzo / Rocca Ventosa \$160 \$380 \$600

NERO DAVOLA DOC   
Sicilia / Cantine Maduado \$160 \$380 \$600

CHIANTI DOCG   
Toscana / Borgo Cipressi \$950

NEGROAMARO IGT   
Salento / Montemajor \$210 \$1,250

WHITE

PINOT GRIGIO IGP   
Abruzzo / Rocca Ventosa \$160 \$380 \$600

CHARDONNAY   
Abruzzo / Balleretta \$160 \$380 \$600

ROSE SECCO   
Abruzzo / Barba \$180 \$850

TREBIANO DOP   
Abruzzo / Rocca Ventosa (afrutado) \$850

PROSECCO ESPUMOSO   
Veneto / Antoniotti (seco) \$850

WINE FROM OTHER COUNTRIES

PINOT NOIR   
SAUVIGNON BLANC   
ROSE ZINFANDEL   
\$160 \$380 \$600

DESTILLATES

RON
Bacardi blanco \$120
Flor de Caña 7 años \$150
Havana Club 7 años \$150

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

TEQUILA
Tradicional plata \$120
1800 reposado \$140
Don Julio blanco \$140
Don Julio reposado \$160
Don Julio 70 \$190

GIN
Tanqueray \$190
Hendricks \$210

VODKA
Absolut \$160
Stolichnaya \$160

WHISKY
Red Label \$150
Jack Daniels \$160
Black Label \$200



SPECIALS

GOURMET PIZZAS

PORCHETTA \$330
Porchetta, gorgonzola and fresh arugula.

HIGOLES \$330
Higo and speck.

PERAME TANTITO \$330
San Daniele D.O.P., gorgonzola, pear and arugula.

FRUTTI DI MARE \$380
Shrimp in white wine, octopus, mussels, squid, garlic oil, tomato and basil.

GOURMET PASTAS

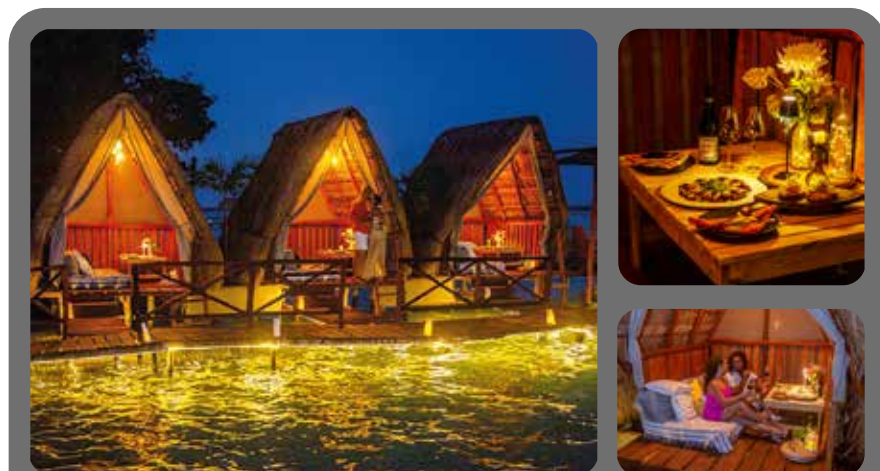
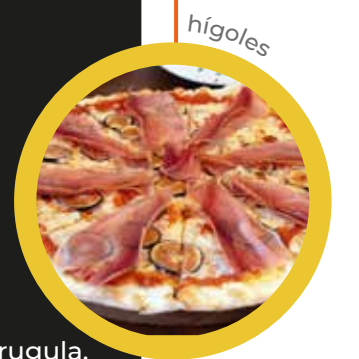
GNOCCHI ROSA \$280
Based on potato and beet in butter and sage.

PASTA COLORATA \$300
Fusilli of various natural colors with shrimp in white wine, garlic, olive oil, cherry tomato and zucchini.

FRUTTI DI MARE \$380
Black or white fettuccine (your choice) with shrimp in white wine, octopus, mussels, squid, garlic oil, tomato and basil.

PEPATA DI COZZE

MUSSELS IN WITHE WINE \$350
Cooked in white wine with garlic and parsley, accompanied by a side of bread.



Romantic Dinner
over the lagoon

For more information and reservations,
ask here or send a WhatsApp
+52 983 185 5018

BERTILLA LAGOON

Beach Club

STARTERS

TRIOLOGIA DI BRUSCHETTE \$190

Three of our traditional "bruschettas" with homemade bread:
Classica / San Daniele / Porchetta

CARPACCIO DI SALMONE \$260

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

CARPACCIO DI FILETTO \$300

Beef fillet slices, arugula and parmesan slices.

PROSCIUTTO E MELONE \$300

Prosciutto San Daniele D.O.P. with melon, arugula, cherry tomatoes, peach, balsamic reduction and pesto.

ANTIPASTO ITALIANO \$500

Italian meats and cheese board accompanied with pizza bread,

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 tomatoes, chives, cilantro, lemon and ginger seasoned with maple honey, soy sauce, peanut butter and olive oil.

CAPRESE C/ MOZZARELLA \$230

Fresh tomato and mozzarella.

CAPRESE C/ BURRATA \$300

Fresh tomato and burrata.

HIGO & PROSCIUTTO \$250

Mix of green leaves, figs, peach, cherry tomatoes, blackberries, mozzarella and San Daniele D.O.P.

DURAZNO & BURRATA \$320

Grilled peach, burrata, pesto, pistachios, sun-dried tomato, basil and balsamic reduction.



antipasto italiano



prosciutto e melone



caprese with burrata



higo & prosciutto



tartar de atún

FROM SEA

TARTAR DE ATUN \$300

Tuna cubes seasoned with ponzu sauce, onion, avocado, mango, chives, cilantro, quinoa and black sesame.

CEVICHE \$350

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

AGUACHILE \$350

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

GAMBERI APPASSIONATO \$350

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

HOMEMADE PASTA

Choose any type of our homemade pasta

FETTUCCINE BIANCO O NERO MAFALDINE SPAGHETTI SPAGHETTONE
PACCHERI CAMPANELLE GHOCCHI +\$80 RAVIOLI \$80

GLUTEN FREE SPAGHETTI / PENNE / FUSILLI +\$40

BOLOGNESE \$230

Traditional homemade bolognese sauce.

VALLIGIANA \$250

Smoked pancetta, mushrooms, gorgonzola and cream.

CARBONARA \$250

Egg yolk, pecorino cheese, pepper and smoked pancetta.

RAVIOLI DE ESPINACA Y RICOTTA AI 4 FORMAGGI \$280

4 cheese sauce, mozzarella, pecorino, gorgonzola and grana padano.



spaghettono carbonara

EXTRAS

price per ingredient

DISPOSABLES \$10

pizza box / dome / glass

HOMEMADE BREAD ORDER \$40

VEGETABLES & FRUITS \$40

mushroom / eggplant / pumpkin / tomato / pepper / onion / olives / capers artichoke / arugula / basil / pesto / berries / apple / pear / fig

CHEESES \$50

mozzarella / grana padano / gorgonzola scamorza / pecorino

PROTEINS \$60

chicken / bacon / ham / anchovies

COLD CUTS \$100

natural or spicy house sausage Calabrese salami / pepperoni

SEAFOOD \$120

shrimp / salmon / octopus / squid mussels

ITALIAN MEATS & BURRATA \$120

Burrata / Speck / San Daniele D.O.P. Porchetta / pancetta arrotolata guanciale / ungherese salami

BASE DE PIZZA \$180

tomato and mozzarella



salame di cioccolato

DESSERTS & COFFEE

SALAME DI CIOCCOLATO \$140

Crushed biscuit, Nutella, cocoa and mascarpone.

TIRAMISU \$150

Savoardi, mascarpone cream and coffee.

PIZZA DOLCE \$180

Pizza dough with Nutella, banana and red fruits.

ESPRESSO / AMERICANO / TE \$40

CAFFE LATTE / CAPUCCINO \$70

FRAPUCCINO \$100

extra milk +\$15

DRINKS

NATURAL JUICES

Orange / Pineapple / Strawberry / Mango / Red fruits / Maracuyá

SMOOTHIES

Piñada / Strawberry / Red fruits Mango / Maracuyá \$120

WATER

Purified refilled 750 ml \$25
Sparkling water \$40
S. Pelegrino \$50
Tonic water \$50
Agua de piedra \$100

FLAVORED WATER

Jamaica / Horchata / Tamarindo

\$50 \$100 \$150

Limonada / Naranjada (mineral +\$10)

\$60 \$90 \$160

SODAS

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

Coca light / Coca zero
Fuze tea \$45



clamato with shrimps

BEERS

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 w/ shrimp \$140