



M A N G L E
R E S T A U R A N T



mangleholbox

RESERVATIONS
+52 984 875 2167



Lunch

APPETIZERS

Guacamole 120g ▼ ☒

Avocado, red onion, coriander, tomato, serrano chili, tortilla chips.

\$220

Guacamole with Mango 120g ▼ ☒

Avocado, mango, red onion, coriander, tomato, serrano chili and citrus.

\$240

Guacamole with Tocino 120g ☒

Shrimp, corn, and crispy bacon.

\$260

Vegetable Plate 120g ▼ ☒

Cucumber, jicama and carrot with lemon and agine chili.

\$180

Pescadillas 4pcs

Stuffed with marinated fish and jalapeño dip.

\$200

French Fries 280g

\$160

TOAST

Guajillo Octopus 150g ☒

With roasted tomato, radish, red onion and oregano.

\$240

Marinated Tuna 150g ☒

Cubes of tuna and cucumber marinated with sesame oil, mustard dressing and chicharrón.

\$240

Sauteed Shrimp 120g

With chaya, chipotle dressing, avocado sauce and sweet potato fritters.

\$240

TACOS

Baja Style Tacos 3pcs

Breaded shrimp or fish, accompanied by cabbage and grated carrots, chipotle mayonnaise, and creamy avocado.

\$280

Arrachera Tacos 3pcs ☒

With melted provolone cheese, green sauce, lime and creamy avocado.

\$330

SOUPS

Seafood Soup ☒

Fish stock with shrimp, octopus and mussels.

\$300

Chicken Soup ☒

Served with rice, vegetables and shredded chicken.

\$240

CEVICHES

You can change the meat for soy.

Classic Ceviche 200g ☒

Shrimp, octopus, fish or mixed, with tomato, onion and coriander.

\$360

Peruvian Ceviche 200g

Shrimp, fish, octopus, or a mix. In coconut milk, corn, bell pepper, and red onion.

\$340

Mango Ceviche 200g

Shrimp, octopus, fish or mixed in mango reduction, with cilantro and red onion.

\$360

▼ Vegetarian

☒ Gluten Free

Lunch

FRESH

Green Aguachile 200g 
Shrimp, octopus, fish or mixed, with
cucumber, coriander, chili, lemon,
salt lakes, red onion and avocado.

\$440

Shrimp Cocktail 350grs 
The classic.

\$300

Tuna Tartare 200g
Marinated in soy sauce, sesame and
dijon mustard, chile xcatic, cucumber,
capers, purple onion and avocado.

\$300

SALADS

Caribbean Salad 200g
Roasted tuna in a mix of lettuces
with fruits, orange dressing, balsamic
vinegar and crispy tortillas.

\$360

Watermelon Salad 350g 
Watermelon, mint leaf, feta cheese,
green oil and chopped chili.

\$260

Quinoa Salad 250g  
Lettuce mix, cherry tomato, baby
spinach, alfalfa germ, red pepper
with lime and honey dressing.

\$240

Cesar Salad 150g
Homemade caesar dressing, crispy
parmesan cheese and garlic breadsticks.

\$220

Extra optional chicken 100g \$50

PASTAS

Frutti Di Mare 320g
Shrimp, mussels, and octopus, in
tomato, onion, basil, garlic, olive oil,
and white wine reduction.

\$360

Primavera 320g
Broccoli, carrot, asparagus, cherry
tomato, mushrooms, olive oil, garlic,
salt and pepper.

\$290

Three Cheeses 320g
With shrimps, manchego cheese
sauce, cream and goat cheese
accompanied with crunchy bacon.

\$360

Bolognesa 320g
Our version of the classic rich tomato
and ground-beef sauce.

\$280

*Ask for our gluten free pastas.

BURGERS

Classic Burger 180g
Artisan bread, house recipe, lettuce,
tomato, onion, bacon, pickles and
manchego cheese.

\$330

Shrimp Burger 180g
Artisan bread, house recipe, lettuce,
tomato, onion, pickles, grilled pineapple,
avocado and surimi dressing.

\$380

Tuna Burger 200g
Lettuce, tomato, onion, pickles,
gratin manchego cheese and
tamarind reduction.

\$380

Club Sandwich 3pcs
Chicken, bacon, cheese, ham,
and fried egg with french fries.

\$250

Lunch

GRILL

Shrimps with Tamarindo 220g 
Served with baby vegetables,
wild rice and tamarind and
chipotle reduction.

\$450

Fish Fillet in Butter 200g 
Served with sauteed peppers and
with olives and capers butter.

\$360

Tuna with Lime Reduction 200g 
Tuna steak accompanied with
lettuce and cherry tomato salad,
lime reduction and red onion.

\$400

Grilled Salmon 200g
Salmon en arrise, couscous with
almonds and mint, accompanied
by sauteed vegetables.

\$420

Octopus "Al Pastor" 250g 
With traditional "al pastor dressing,
roasted pineapple, onion, creamy
avocado and tortillas.

\$450

Beef Steak on The Grill 200g 
Accompanied with broccoli pure
and grilled corn.

\$440

Rib Eye 300g 
With oven potato, roasted cherry
tomatoes and baby vegetables,
accompanied with mustard or passion
fruit chimichurri.

\$560

Grilled Chicken Breast 220g 
Served with rustic mashed potatoes
and baby vegetables.

\$290

Grilled Lobster Tail

Served with butter pasta with parsley,
cherry tomatoes ar asparagus.

\$4 Gr

DESSERTS

Crepes 3pcs 

\$180

Ice Cream 3 scoops 

\$150

Churros 7pcs 
Whit cajeta or chocolate.

\$200

Crème Brûlée 150g  
Scented with thyme.

\$200

Walnut Brownie 120g
With ice cream and fresh fruits.

\$210

Chocolate Cake 180g 
With ice cream and fresh fruits.

\$240

Cheese Cake 150g 
Accompanied by red fruit compote.

\$220

Passion Fruit Crepes 3pcs 
Stuffed with cream-cheese,
passion fruit reduction and ice
cream.

\$220

*All our desserts are homemade made
in our pastry.

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 Gluten Free

 Nuts Free

Drinks

SOFT DRINKS

Soft Drinks 355ml	\$85
Natural Coconut	\$150
Fresh Soda 473ml	\$130
<i>Mango, tamarind, horchata, strawberry or jamaica with mineral water.</i>	
Perrier Mineral Water 300ml	\$90
BUI Water 473 ml	\$75
BUI Mineral Water 473 ml	\$75
BUI Water 946 ml	\$150
BUI Mineral Water 946 ml	\$150

COFFEE

Americano	\$85
Espresso	\$85
Double Espresso	\$100
Capuccino	\$90
Latte	\$90
Chai Latte	\$90
Frapuccino	\$110
Mokaccino	\$110

JUICES 220ml

Vitamin	\$140
<i>Orange, grapefruit and watermelon.</i>	
Green	\$140
<i>Orange, mint, parsley and pineapple.</i>	
Caribbean	\$140
<i>Orange, mango and coconut cream.</i>	
Revitalizing	\$140
<i>Pineapple, mango and passion fruit.</i>	

SMOOTHIES 220ml

Made with milk

Frutal	\$140
<i>Strawberry and mango.</i>	
Chocobanana	\$140
<i>Chocolate and banana.</i>	
Local	\$140
<i>Horchata y vanilla.</i>	
Tropical	\$140
<i>Pineapple and mango.</i>	

BEER

National Beer 355ml	\$85
Craft Beer 355ml	\$150
Glass of Ojo Rojo	\$50
Glass of Michelado	\$50
Glass of Chelado	\$40

*Price in mexican pesos with taxes include (16%)

*Please tell a staff member if you suffer from a food allergy.

Cocktails

CLASSIC COCKTAILS

Mexican Machine \$260

Mezcal, tequila, lime, cranberry juice, and lime soda on the top.

Margarita \$240

Reposado tequila, orange liqueur, lemon juice.

Tequila Sunrise \$220

Tequila reposado, orange juice, granadine and cherry.

Mojito \$240

White rum, mint, lemon, sugar.

Pina Colada \$240

White rum, pineapple juice, coconut cream.

Caipirinha \$240

Açaçá, lemon, sugar.

Carajillo \$260

Licor 43, espresso.

Daiquiri \$240

White rum with mango, strawberry or lemon.

Sangría \$200

Red wine, white rum, sparkling water, lime and sugar.

Josefina \$240

Mezcal, orange, cucumber, worm salt, sugar.

Classic Negroni \$260

Gin, campari and red vermouth.

Mezcal Sour \$240

Mezcal, lemon juice and sugar.

Natural Passion Fruit Mojito \$270

White rum, mint, lemon, sugar and passion fruit.

Old Fashion \$250

Whisky, mineral water y sugar.

Mai Tai \$240

Dark rum, orange juice, pineapple juice and triple sec.

Paloma \$220

Pink grapefruit, lemon and tequila.

Liquors

Mezcal

Amores Espadín	\$280
Bruxo No. 2 Pechuga de Maguey	\$320
Sruxo No.5 Tobalá	\$490
Mortal Calavera Cupreata	\$360
Los Danzantes Reposado	\$550
400 Conejos Espadín	\$280
Pescador de Sueños Coyote Joven	\$370

Tequila

Don Julio Reposado	\$280
Don Julio 70	\$410
Don Julio Blanco	\$280
Herradura Ultra	\$380
Maestro Tequilero	\$380

Vodka

Smirnoff	\$220
Absolut	\$260
Stolichnaya	\$260
Grey Goose	\$320
Ketel One	\$280

Gin

Bombay Sapphire	\$240
Beefeater	\$240
Hendrick's	\$280
Monkey 47	\$500

Whisky

Jack Daniel's	\$240
Johnny Walker Black Label	\$420
Whisky Japonés Nobushi	\$350
Macallan Single Malt 12 Años	\$550

Ron

Bacardi Blanco	\$220
Bacardi Añejo	\$220
Malibu	\$240
Havana Club 3 Años	\$220
Havana Club 7 Años	\$280
Zacapa 23 Años	\$460

LIQUORS

Torres 10	\$260
Martell Medaillon Vsop	\$420
Licor 43	\$220
Jägermeister	\$210
Baileys	\$220
Amaretto Disaronno	\$220
Sambuca Negro	\$220
Campari	\$220
Vermouth Carlo Alberto	\$220

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