# CATCH BRUNCH

## Sips

**GREEN JUICE** MX 95/USD 5
SPINACH, CHAYA, CELERY, PINEAPPLE, CUCUMBER

**ICED MEXICAN ALMOND COFFEE** MX 114/USD 6
ICED COFFEE DE LA OYA WITH VAINILLA CREAM, LICOR 43 AND CARDAMOMO

## STARTERS

**FRUIT PLATE** MX 152/USD 8
SEASONAL FRESH FRUIT AND WHIPPED MASCARPONE

**AVOCADO TOAST** MX 228/USD 12

**ROMAINE SALAD** MX 209/USD 11
PARMESAN, GARLIC CROUTONS, CAESAR DRESSING.

**BEET SALAD** MX 209/USD 11
BEETS, GOAT CHEESE MOUSSE, CANDIED WALNUT, SHERRY VINAIGRETTE.

## THE ANYTIME WAFFLE TOWER

MX 228/USD 12
MAPLE, MILK CHOCOLATE & BERRIES ICE CREAM,
CHOCOLATE GANACHE, STRAWBERRY JAM, TOASTED ALMONDS.

## CLASSICS

**CROQUE SEÑORA** MX 190/USD 10
CHORIZO, GRUYERE, BECHAMEL, FRIED EGG

**TWO EGGS ANY STYLE** MX 171/USD 9

**TREE EGGS OR EGG WHITE OMELETTE** MX 190/USD 10.

**CLASSIC EGG BENEDICT** MX 247/USD 13
HOME MADE ENGLISH MUFFIN & HOLLANDAISE WITH GREEN MIX SALAD

**CHILAQUILES** MX 171/USD 9

**FRENCH TOAST BRULEÉ** MX 171/USD 9
CINNAMON ROLL SOAKED IN CREME ANGLAISE, SEASONAL FRUIT, LEMON JOCOQUE & MAPLE SYRUP

**CINNAMON ROLL PANCAKES** MX 171/USD 9
BROWN SUGAR-CINNAMON SWIRL, CANDIED ALMONDS, CREAM CHEESE FROSTING.

## MAINS

**QUINOA - GRILLED SHRIMP SALAD** MX 266/USD 14

**FARRO SALMON HEALTH BOWL** MX 247/USD 13
SEARED CHILEAN SALMON, MARKET VEGGIES, FALAFEL, FETA, SUNNY SIDE EGG, TOASTED SESAME SEEDS, SUMAC VINAIGRETTE.

**COCONUT KALE CHICKEN SALAD** MX 228/USD 12
POACHED ORGANIC CHICKEN, HEIRLOOM TOMATO, ROASTED SWEET POTATO, QUINOA, AVOCADO, SHALLOT VINAIGRETTE.

**CRISPY CHICKEN SANDWICH** MX 228/USD 12
SOURDOUG, TOPED WITH CHEDDAR & MONTERREY CHEESE,
PICKELS WITH SRIRACHA AIOLI.

**THE LOBSTER ROLL** MX 247/USD 13

30.03.17

*PRICES ARE IN MEXICAN PESOS AND USD, 16% TAX INCLUDED*

# HOT

**CRISPY SHRIMP** MX 323/USD 17
SPICY MAYO, CHIVES, TOBIKO

**CRUNCHY RICE CAKES** MX 171/USD 9
TUNA TARTAR, HABANERO TOBIKO

**CATCH OF THE DAY LETTUCE "WRAPS"** MX 209/USD 11
ZUCCHINI, TERIYAKI, ICEBERG LETTUCE

**GRILLED OCTOPUS** MX 266/USD 14
CRISPY POTATOES, SOFRITO, GARLIC AÏOLI

**MUSHROOM SPAGHETTI** MX 247/USD 13
WILD MUSHROOM, SUGAR SNAP PEAS, ROASTED TOMATOES, PARMESAN

**MACARONI & LOBSTER CREAM** MX 266/USD 14
MASCARPONE, BREADCRUMBS, PARMESAN

## Simply Cooked

**GRILLED "CATCH" OF THE DAY** MX 380/USD 20
**GRILLED SALMON** MX 342/USD 18
**SEARED TUNA** MX 342/USD 18
**GRILLED SHRIMP** MX 418/USD 22

**CHOICE OF SAUCE**
SCALLION RELISH * TROPICAL RELISH
TAMARIND BROWN BUTTER * TRADITIONAL CHIMICHURRI

## SIDES

**SWEET POTATO MASH** MX 76/USD 4
**CRISPY BACON** MX 57/USD 3
**QUINOA SALAD** MX 133/USD 7
**PORK MAPLE SAUSAGE** MX 57/USD 3
**PARMESAN TRUFFLE FRIES** MX 152/USD 8
**ASPARAGUS WITH ALMONDS** MX 133/USD 7
**ROASTED MUSHROOMS** MX 133/USD 7

WE PRIDE OURSELVES ON USING PRODUCTS FROM LOCAL AND SUSTAINABLE SOURCES WHENEVER POSSIBLE.

EATING RAW OR UNDERCOOKED MENU ITEMS SUCH AS MEATS, POULTRY, SEAFOOD SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS SPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

**INSTAGRAM: #CATCHPLAYA**

31.03.17

*PRICES ARE IN MEXICAN PESOS AND USD, 16% TAX INCLUDED*

# CATCH
## CELEBRITY BRUNCH

### FIRST COURSE: *For the Table*

**AVOCADO TOAST**
COTIJA CHEESE, POACHED EGG, RADISH

**HELLFIRE ROLL**
SPICY TUNA TWO WAYS, GREEN APPLE, BALSAMIC

**BEET SALAD**
BEETS, GOAT CHEESE, CANDIED WALNUT, SHAVE RADISH, SHERRY VINAIGRETTE

### SECOND COURSE: *For the Table*

**CHILAQUILES**
RED SAUCE, COTIJA CHEESE, CREME, RED ONION

**FRENCH TOAST**
GUAVAS, LIME JOCOQUE, PLUM SYRUP

**CROQUE SEÑORA**
BRIOCHE BREAD, SMOKED TURKEY, GRUYERE CHEESE

### THIRD COURSE: *For the Table*

**KALE AND CHICKEN SALAD**
KALE, CHICKEN BREAST, COCONUT, ONION RINGS

**CLUB CHICKEN**

## *THE STARS*

**ANYTIME WAFFLE TOWER**
CHOCOLATE, VANILLA AND BERRIES ICECREAM
CHOCOLATE SAUCE, CARAMELIZED ALMONDS

**MANGO & HABANERO BLOODY MARY**

**HOUSE MIX SPRITZER**

**YOUR FAVOURITE FLAVOR RASPADO**

# Raw Bar

**SEAFOOD TOWER MX 1,045/USD 55**
HALF REEF LOBSTER, SHRIMP, BAJA CALIFORNIA OYSTER
CEVICHE OF THE DAY, SALMON SASHIMI, SCALLOPS CRUDO

**OYSTERS SELECTION MX 342/USD 18**
1/2 DOZEN OR 1 DOZEN- ASK SERVER FOR DAILY SELECTION

**JUMBO SHRIMP COCKTAIL (5 PIECES) MX 342/USD 18**
COCKTAIL SAUCE, LEMON, AVOCADO

**LOBSTER COCKTAIL**
COCKTAIL SAUCE, LEMON
**1/2 ORD MX 437/USD 23** **1 ORD MX 874/USD 46**

# SIGNATURE COLD

**TRUFFLE SASHIMI MX 380/USD 20**
TUNA, HAMACHI, CHILI OIL, PONZU, AMERICAN CAVIAR, SHAVED BLACK TRUFFLE

**TARTAR TRIO MX 342/USD 18**
SALMON, HAMACHI, BLUE FIN TUNA, AMERICAN CAVIAR, WASABI CREME FRAICHE

**SALMON BELLY CARPACCIO MX 228/USD 12**
ORANGE, AVOCADO, MANGO, PICKLED ONION, CITRUS GINGER VINAIGRETT

**PDC CEVICHE MX 228/USD 12**
"CATCH" OF THE DAY, SEASONAL INGREDIENTS E

# ROLLED

*BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST*

**MRC ROLL MX 228/USD 12**
SEARED TUNA, SHRIMP,
PONZU BROWN BUTTER

**HELLFIRE ROLL MX 209/USD 11**
SPICY TUNA TWO-WAYS,
GREEN APPLE, BALSAMIC

**CEVICHE ROLL MX 247/USD 13**
GRILLED OCTOPUS, CRAB,
LOBSTER, CUCUMBER WRAP,
PASSION FRUIT VINAIGRETTE

**CATCH ROLL MX 228/USD 12**
CRAB, SALMON, MISO-HONEY

**SURF AND TURF ROLL MX 266/USD 14**
WAGYU TOP SIRLOIN, JICAMA, CHILI
POWDER, SCALLIONS, TERIYAKI SAUCE.

**VEGGIE ROLL MX 209/USD 11**
SHITAKE MUSHROOM, CARROTS, MANGO,
BEET, PLANTAIN PICKLED JALAPEÑO
AND WHITE CHOCOLATE SAUCE.

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