



Crocodile

Casitas & Glamping

RESTAURANT HOURS: 8 A.M.-8 P.M.
BREAKFAST 8 A.M.-1 P.M.
LUNCH/DINNER: 12 P.M.-7:30 P.M.

HAPPY HOUR PROMOS

Lunes a viernes, 3 p.m.-4 p.m.
•Cubeta de 6 cervezas,
Corona o Victoria 180
•Free Coronita with tequila shot
•Margarita 60

BEST WITH THE BAR

Fries 60 Chili cheese fries 100
Onion rings 80
Guacamole 110
Nachos 140
add chicken 40, add chili 40, add arrachera 60
Chili 150
Boneless BBQ chicken 180
Chimichanga w/ shrimp 190 or chicken 170
Fish and Chips 200
LA CHAROLA SAMPLER: Boneless, fried fish
onion rings & fries 400

CROCODILE CLASSICS

Abanico (quesadilla) 140
Tacos vegetarianos 110
Tacos de pescado 140
Tacos de camarón 160
Sopa Azteca con camarón 160 o pollo 140
Chile relleno de camarón 170

Note: Default for fish and shrimp tacos is with a coating cooked on the frying pan. If you wish to have no coating on your tacos, please order them "a la plancha" for grilled tacos.

ENSALADA

Sencilla 120
con pollo 140, con camarón 160

SPECIALS

5 p.m.-7 p.m.
Sunday, Shrimp burger, 250
Monday, Mole, 190
Wednesday, Skewers, 190
Thursday, Bargain night: Guacamole 80,
Nachos Sencillos 100,
Sopa Azteca: Chicken 110, Shrimp 130
Friday, Hamburger, 150
Saturday, Baked potato, 130

BEBIDAS

Coca-Cola 30
Coca-Cola Light 30
Dr. Pepper 30
Jugo 30
Agua mineral 40
Limonada 40
Jamaica 40
Piñada 80

BAR

Coronita Cero 30
Corona 40
Corona Light 40
Victoria 40
Heineken Cero 40
Pacifico 50
Modelo Especial 50
Negra Modelo 50
Noche Buena 50
Amstel Ultra 50

Classic Margarita 90
Piña Colada 120
Cabernet 90
Sauvignon Blanc 90

Reservations hotel and restaurant: +52 33 2817 9527

FINER DINING

If you're not in the mood for bar food, we recommend the items below.
The following dishes are served with grilled vegetables and homemade mashed potatoes.

PECHUGA A LA CREMA

Chicken breast cooked in a pan, seasoned with salt and pepper, and topped with a creamy mozzarella based cheese sauce. 220

ARRACHERA

This beef cut is grilled, marinated with our house chimichurri sauce, salt, and pepper, and flavored with a touch of aromatic rosemary. 290

FRESH OFF THE BOAT

All of following seafood dishes are served with grilled vegetables and homemade mashed potatoes.

AL AJO

Pan-cooked in a savory garlic infused butter sauce, seasoned to taste.

Marlin 190, camarón 250, dorado 290

AL AJILLO

Pan-cooked in a savory butter sauce infused with garlic and a mild heat, seasoned to taste.

Marlin 200, camarón 250, dorado 290

A LA MANTEQUILLA

Pan-cooked in a savory butter sauce, seasoned to taste.

Marlin 190, camarón 250, dorado 290

CON CREMA DE CHIPOTLE

Preseasoned and pan-cooked with pepper and aromatic spices, bathed in a bold, creamy chipotle sauce.

Marlin 220, camarón 280, dorado 290

CON CREMA DE CHAMPIÑONES

Preseasoned and pan-cooked with pepper and aromatic spices, bathed in a rich mushroom cream.

Marlin 220, camarón 280, dorado 290

EMPANIZANDO

Fried to golden perfection with a crispy panko breading and seasoned to taste.

Marlin 250, camarón 280, dorado 290

A LA PLANCHA

Delicate fish fillets cooked on the grill with a light aromatic blend of spices and rosemary.

Marlin 190, dorado 290

A LA VERACRUZANA

Delicate fish fillets pan-cooked and bathed in a signature Veracruz sauce that combines slow simmered tomatoes, onions & garlic with a blend of green olives, rosemary, white wine and a sprinkle of parsley.

Marlin 250, dorado 290

CAMARON AL COCO

Shrimp deep-fried to golden perfection, breaded with panko and shredded coconut, served with a sweet pineapple sauce. 280

CAMARON CON CREMA DE QUESO

Succulent shrimp, pan-cooked and topped with a delectable cream sauce, blended with parmesan, cheddar and cream cheese. 280

