



# 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 4527

## 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

