





BITES

S O	BUFFALO OR BBQ CAULIFLOWER WINGS	\$ 120
	BUFFALO OR BBQ CHICKEN WINGS	\$ 150
(FINGERS Tempura strips served with alioli dip. Cheese	\$ 150
	ChickenFish	
	SHRIMP POPCORN A LA DIABLA Tempura shrimp with diabla sauce.	\$ 17 0
	CALAMARI	\$ 160

	Chickpea patties served with vegan ranchero dip and pita bread.	
·	SWEET POTATO FRIES Crispy seasoned sweet potato strips served with vegan ranchero dip.)

POTATO WEDGES	. \$ 100
Crispy seasoned potato wedges served with sweet mustard dip.	•
ONION RINGS Tempura onion rings served with blue cheese dip.	\$ 90
THREE TO SHARE	\$ 290

Pick three of the previously mentioned bites!

Served with blue cheese dip, honey mustard dip

and alioli dip.

SALADS	
ADD: Chicken Shrimp Salmon Seared tuna	+ \$ 60 + \$ 70
Value of the body strain of t	\$ 140 ed
ADRIATIC SALAD	\$ 140
BEET AND GOAT CHEESE SALAD Spinach, red chard, beet, goat cheese, cranberries and toasted almonds with a honey mustard vinaigrette	-
CAESAR SALAD Romaine lettuce covered with Caesar dressing with anchovies, crunchy garlic croutons and parmensan cheese flakes.	\$ 140
© CAPRESE SALAD	
BUDDHA BOWL Mixed greens, spinach, hummus, sweet potato, beet,	\$ 150

avocado, whole beans, carrot, cherry tomato, red cabbage,

radish and pumpkin seeds with vegan ranchero dip.

STARTERS

	SEAFOOD SOUP Seafood broth with shrimp, octopus, fish, calamari and mussels.	. \$ 180
6	AZTEC SOUP	\$ 150
	SALMON CARPACCIO Thin slices of raw salmon, parmesan cheese, red chard, purple onion, radish, capers and coriander sprouts in a citric vinaigrette.	\$ 190
	TUNA TOSTADA (1)	\$ 100
	GARLIC SHRIMP	\$ 17 0
	SHRIMP TIMBAL	\$ 180
(A)	HUMMUS	\$ 110
60	GUACAMOLE Mashed avocado with onion, tomato, coriander and a pinch of cotija cheese.	\$ 110
6	Tortilla chips covered with whole beans, manchego cheese,	. \$ 140
(A)	serrano chili, radish and pico de gallo with avocado. With chicken With flank steak With jackfruit al pastor Order them with vegan cheese!	+ \$ 40 + \$ 50 + \$ 50
	SLIDERS	
	CHOOSE: Potato wedges or sweet potato fries with honey mustard dip.	
	Angus beef patty topped with bacon, manchego cheese, mushrooms, lettuce, tomato, onion rings, pickles, jalapeño chilis and chipotle dip. Add suppy side up egg + \$ 20	\$ 150

PORTOBELLO BURGER\$ 140 Grilled portobello mushroom topped with lettuce, roasted pepper, purple onion, pesto sauce and vegan ranchero dip. Add vegan cheese + \$30 / Add manchego cheese + \$30 Add sunny side up egg + \$20

☞ LENTIL AND CHICKPEA BURGER \$ 130 Lentil and chickpea patty topped with spinach, avocado, caramelized onion, red cabbage and vegan ranchero dip. Add vegan cheese + \$30 / Add manchego cheese + \$30 Add sunny side up egg + \$ 20

CLUB SANDWICH \$ 140 The classic style with chicken, turkey ham, bacon, manchego cheese, lettuce, tomato, avocado, coriander sprouts and honey mustard dip.

Add sunny side up egg + \$ 20 **PITA FALAFEL** \$ 130

Pita bread filled with falafel, hummus, cucumber, tomato, carrot, purple onion, lettuce, coriander sprouts and vegan ranchero dip. EGGPLANT PARMIGIANA FOCACCIA \$ 150 Homemade Italian style bread with tempura eggplant,

SALMON FOCACCIA \$ 180 Homemade Italian style bread with smoked salmon, fine herb cream cheese, hard boiled egg, capers and dill.

tomato, mozzarella and parmesan cheese au gratin.

LIDO SPECIALTIES

CHOOSE: Sweet potato fries, potato wedges, mashed potatoes, baby potatoes, salad or sautéed veggies.	
Extra side dish +	\$ 60
LIDO SHRIMP Cream cheese stuffed shrimp wrapped in bacon and covered with a pineapple sauce and shredded coconut.	\$ 260
COCONUT SHRIMP KEBABShrimp breaded with shredded coconut with pineapple and served with mango sauce.	\$ 210
SESAME CRUSTED TUNA FILLET Seared tuna fillet with a touch of soy sauce covered with a sesame seed crust.	\$ 240
TUNA TARTAR WITH AVOCADO AND MANGO	\$ 240
GARLIC SALMON WITH A CREAMY DILL SAUCE	\$ 240
PAPRIKA OCTOPUSGrilled octopus with paprika olive oil.	•
NEAPOLITAN CHICKEN SUPREME	
FLANK STEAK BORRACHO	\$ 220
TIKIN-XIC FISH FILLET (PRICE PER WE Fish fillet marinated with achiote spice and sour oranges wrapped in a banana leaf.	iGHT)
CATCH OF THE DAY (PRICE PER WE	IGHT)



ALL OUR DISHES ARE PREPARED WITH LYVE AND AT THE MOMENT

ALA MEXICAN

COCKTAILS Cocktail sauce with tomato, cucumber, onion and coriander served with sliced avocado. OCTOPUS \$ 190 / SHRIMP \$ 170 / MIXED \$ 190 **CEVICHES** Ceviche with avocado, tomato, cucumber, purple onion, radish, coriander and a touch of pasilla chili. **© CAULIFLOWER AND MANGO \$ 120 / OCTOPUS \$ 210** FISH \$ 180 / SHRIMP \$ 200 / MIXED \$ 210 AGUACHILES Aguachile cooked in lime juice with a green sauce made of ground serrano chili, cucumber, purple onion and coriander. OCTOPUS......\$ 190 / SHRIMP......\$ 170 FISH......\$ 160 / MIXED\$ 190 **FAJITAS** Sautéed with bell pepper and purple onion accompanied with flour tortillas and pot beans.

FLANK STEAK......\$ 210 / SHRIMP......\$ 210 PASTA ADD: Chicken + \$ 40 / Shrimp...... + \$ 60 Salmon...... + \$ 70 / Seared tuna + \$ 70 Spaghetti sautéed with spinach, cherry tomatoes, black olives and spring onion in a garlic white wine sauce.

 PASTA PESTO ROJO \$ 140

Spaghetti with red pesto made of basil and roasted

pepper.

TACOS

ADD: Manchego cheese or vegan cheese + \$ 30 FROM THE GRILL Served with purple onion, coriander, avocado and chipotle dip. 🅉 JACKFRUIT AL PASTOR WITH PINEAPPLE (1)...... \$ 70 PIBIL CHICKEN (1) \$ 70 FLANK STEAK (1) \$ 80 CRISPY SALMON (1)\$ 80 PAPRIKA OCTOPUS (1)\$ 90 **TEMPURA** Served with red cabbage, crispy leek and mango dip. FISH (1) \$ 60 SHRIMP (1)\$ 70 POSTRES

(A)	MEXICAN LEMON PIE CARAMEL AND PECAN NUT CHEESECAKE BROWNIE WITH YOUR CHOICE OF ICE CREAM (1)	\$ 100)
@	CARAMEL AND PECAN NUT CHEESECAKE	\$ 110)
@	BROWNIE WITH YOUR CHOICE OF ICE CREAM (1)	\$ 110)
(A)	FRUIT COCKTAIL	\$ 80)
(60)	FRUIT COCKTAIL ICE CREAM (2)	\$ 90	
	Vanilla, chocolate or cookies and cream.		

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