

PLAYA DEL CARMEN



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MAKESH

BEACH CLUB

Food

PLAYA DEL CARMEN



The legend of the Makech

A beautiful Mayan tale rooted in love and sacrifice. It tells the story of a prince who falls deeply in love with a maiden from a rival kingdom. Their forbidden love enrages their families, leading to a deadly pursuit of the prince. In an act of ultimate compassion, the gods transform him into a beetle, the Makech, allowing him to survive and remain close to his beloved without harm.

In Mayan culture, the Makech beetle became a symbol of devotion and loyalty. Even today, Makech beetles are adorned with jewels and worn as living brooches, representing the enduring bond of love. It's a story that blends mythology, nature, and cultural significance beautifully.

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Desserts

Baked Plantains 150

Baked Plantain, fried sweet potato, condensed milk, pumpkin seeds

Honey Panna Cotta 180

Cooked Cream, melipona honey, mixed berries, shredded citrus

Chocolate lava cake with ice cream 190

A must-try, this dessert is filled with molten chocolate.

Churros with cajeta & ice cream 170

Traditional churros served with ice cream and dulce de leche. A flavor explosion.

Starters

Beef Carpaccio 380

Pepper seared beef filet, nopal salad, sliced parmesan cheese and purslane

Mac'N'Brie 265

House pasta with brie cheese sauce

Rock Shrimp Tempura Tostada 175

Served on a lettuce bed, yuzu dressing, shrimp tempura, spicy mayo, chives

Fresh Tuna Tostada 185

Spicy mayo, avocado, fresh tuna, ponzu, red onion, red cabbage, cucumber, pea sprout

Grilled Veggies 350

Carrot, potato, local pumpkin, sweet potato, beetroots, onion, tomato with reduced balsamic

Guacamole 220

Traditional guacamole, pico de gallo, pumpkin seeds

Makesh Fries 220

Potato, sweet potato, parmesan cheese, truffle oil, and Colima salt

Hummus 220

Chickpeas, tahini, lemon, garlic, cumin, extra virgin oil, za'atar, boiled egg, fried chaya, pita bread



Saladas

Cotija Cheese and Watermelon 250

Arugula, watermelon, cotija cheese, lime dressing

Burrata salad with berries 290

Fresh and sophisticated, accompanied by berries, a mix of dressed lettuces with pesto sauce—a perfect option.

Spinach, pear & gorgonzola salad 230

With the classic flavor of our fresh cuisine, this delicious combination of balanced flavors will give your palate a sublime experience.

Cesar Salad 250

Romaine lettuce, cesar dressing, croutons, parmesan cheese. with an option of shrimp or chicken

Shrimp Cesar Salad 350

Chicken Cesar Salad 320

Pasta

Fettuccine Alfredo with Chicken 370

Delicious al dente pasta bathed in Alfredo sauce.
An incredible flavor.

Main Dishes

Beef Hamburger 320

100% Angus beef, brioche bread, american cheese, tomato, onion, lettuce, pickles, Makesh fries

Shrimp Sliders (3) 290

Shrimp, carrot, celery, pea sprouts, sweet and sower sauce, wrapped in rice leafs

Pastor Shrimp Tacos 330

Shrimp al Pastor, blue corn tortilla, onion, cilantro, grilled pineapple

Fish and chips 290

Battered Sea Bass, french fries, tartar sauce, malta vinager

Glazed Sea Bass Lettuce Wraps 350

Glazed Sea Bass, french lettuce leafs, pineapple

Buda bowl 250

Mexican Rice, quinoa, fried chaya, grilled sweet potato, chickpeas, red cabbage, pea sprout, radish, tzatziki dressing

Tacos baja 280

Crispy beer-battered sea bass fillets, served in warm flour tortillas with refried beans, chipotle sauce, cilantro-lime rice, shredded lettuce, fresh tomato, and pickled onions.

Sea dishes

Grilled salmon with citrus sauce 420

Delicious and tender salmon bathed in a citrus sauce that enhances its flavor, accompanied by a vegetable puree.

Sesame-cruste seared tuna 410

A perfect combination of seared tuna flavor accompanied by asparagus that makes this dish a great choice.

Snapper fillet with dill sauce 390

A fish fillet drizzled with dill sauce and a smooth yuca puree, a regional ingredient.

Shrimp and Octopus Skewers with Pineapple Sauce 360

A combination of flavors that results in an incredible option for your palate, marinated to perfection.



Aguachiles, Ceviches & Raw

Leche de Tigre Ceviche 320

Seabass, leche de tigre, red onion, white corn, yellow corn, celery, ginger

Sea Bass Tiradito 310

Thinly sliced seared sea bass, garlic, ginger and chives

Shrimp Blackened Aguachile 320

Lime cured shrimp, mixed chile ashes, tortilla ashes, green tomatillo

Meats

Grilled Ribeye with vegetables and roasted potatoes 480

A delicious grilled cut accompanied by baby vegetables, creating a perfect balance, complemented by a pepper sauce.

Chicken cordon bleu 390

A traditional chicken cordon bleu recipe, served with mashed potatoes.