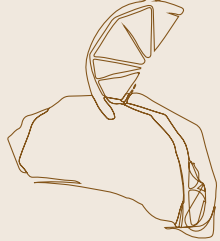




The best spirits, wines and the real flavors of Mexico

11:00- 1:00



LA COPA

MEXICAN TERRACE BAR



Menu

GUACAMOLE A LA COPA

Traditional guacamole and mexican sauce accompanied by beans, pork rinds & tortilla chips / *Guacamole y salsa mexicana acompañados de frijoles, chicharrón y totopos.*

XE'EK

Jicama, orange, grapefruit, cucumber & coriander salad with lemon vinaigrette & ground chilli. / *Ensalada de jícama, naranja, toronja, pepino, cilantro, vinagreta de limón y chile molido.*

PANELA CHEESE SALAD

ENSALADA DE QUESO PANELA 

Roasted panela cheese, roasted sweet potato, honey & amaranth salad / *Ensalada de queso panela asado, camote rostizado, miel de abeja y amaranto.*

VEGETARIAN TLAYUDA

TLAYUDA VETERIANA 

Regional corn tortilla with local pumpkin, zucchini blossom, cheese, corn & avocado. / *Tortilla regional con calabaza local, flor de calabaza, queso, elote y aguacate.*

PULPO ENAMORADO

Octopus ceviche, mexican sauce, “adobo” & chipotle dressing. / *Ceviche de pulpo, salsa mexicana, adobo y aderezo de chipotle.*

AGUACHILE

Marinated fish, cooked shrimp, serrano chilli & coriander sauce. / *Pescado encurtido, camarón cocido, salsa de chile serrano y cilantro.*

CASTACÁN CEVICHE

CEVICHE DE CASTACÁN 

Fried pork marinated with lemon juice, habanero oil, mexican sauce and avocado. / *Cerdo frito marinado con jugo de limón, aceite de chile habanero, salsa mexicana y aguacate.*

QUESADILLA

Corn blue tortilla, cheese, mexican sauce & guacamole. / *Tortilla de maíz azul, salsa mexicana y guacamole.*

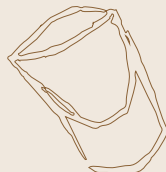
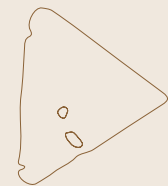
With Beef / *Con Carne*

With Shrimp / *Con Camarón*

With Chicken / *Con Pollo*

Wellbeing program 
Programa Bienestar

At Banyan Tree Mayakoba, we strive to meet the highest quality standards, however the consumption of uncooked food of animal origin could be harmful to your health and we leave that to your discretion. Total price in USD & MXN. Vat is included. Service charge is not included





LA COPA

MEXICAN TERRACE BAR

Menu

SOPES

Three corn “sopes”, flank steak, beans and fresh cheese. / *Tres sopes de maíz, arrachera, frijol y queso fresco.*

FLAUTAS

Fried corn tortillas stuffed with potatoes and epazote, served with green sauce, purple coleslaw, coriander, cheese and cream. *Tortillas de maíz fritas, rellenas de papa con epazote, acompañadas con salsa verde, ensalada de col morada, cilantro, queso y crema.*

PESCADILLAS

Three fried smoked tuna quesadilla with shrimp and spicy “xcatic” cream. *Tres quesadillas fritas de atún ahumado con camarón y crema de chile xcatic.*

TACO “AL PASTOR”

Pork meat marinated with “axiote” and dried chilies accompanied with roasted pineapple, coriander and onion. Accompanied with our hot sauce trio: Habanero, jalapeño & chile de arbol sauce. / *Carne de puerco marinada con axiote y chiles secos acompañado con piña asada, cilantro y cebolla. Acompañado de nuestro trio de salsas: Habanero, jalapeño y chile de árbol.*

CHICKEN ENMOLADAS ENMOLADAS DE POLLO

Corn tortillas stuffed with chicken breast, covered with homemade mole, served with cheese, onion, coriander and cream. / *Tortillas de maíz rellenas de pechuga de pollo, bañadas con mole hecho en casa, acompañadas de queso, cebolla, cilantro y crema.*

DESSERTS / POSTRES

STUFFED CHURROS CHURROS RELLENOS

Traditional mexican churros stuffed with caramel & nutella. / *Receta tradicional, rellenos con caramelo y nutella.*

FLAN NAPOLITANO

Traditional mexican flan with yogurt crumble. *Receta tradicional acompañado con crumble de yogurt.*

BUÑUELOS

Deep fried dough covered with sugar & traditional mexican chocolate. / *Fritos y cubiertos con azúcar y chocolate abuelita.*



LA COPA

MEXICAN TERRACE BAR



Cocktail Menu 120ml

FRESH NIGHT

Gin Botanist, lime, ginger & mint.
Gin Botanist, limón, jengibre y menta.

LOVE AND PASSION

Mezcal Apaluz, prosecco, lemongrass & passion fruit. / *Mezcal Apaluz, prosecco, lemongrass y maracuyá.*

MALFI ROSEE

Gin Malfy, cinnamon, cranberry juice & pineapple juice. / *Gin Malfy, canela, jugo de arándano y jugo de piña.*

“LA COPA” BANYAN MARGARITA

Mezcal Apaluz infused with black pepper, agave honey & lime. / *Mezcal Apaluz infusionado con pimienta negra, miel de agave y limón.*

MARGARITA

Tequila Herradura blanco, cointreau, lime, syrup. / *Tequila Herradura blanco, cointreau, limón, jarabe natural.*

IK MARGARITA

Habanero infused tequila Herradura blanco, cointreau, lime, syrup. / *Tequila Herradura blanco infusionado con habanero, cointreau, limón, jarabe natural.*

NIXTA HAAB

Mezcal Ojo de tigre, nixta liquor, grapefruit juice & corn syrup. / *Mezcal Ojo de tigre, licor nixta, jugo de toronja y jarabe de elote.*

RED BERRY GIN & TONIC

Hendricks, fresh raspberry, lime juice, grapefruit & tonic water. / *Hendricks, frambuesas frescas, limón, toronja y tónica.*

PACTO NAVÍO

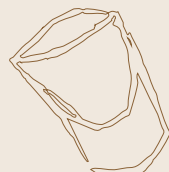
Ron Pacto Navío, campari, agave honey, pineapple juice, lime juice & roasted pineapple. / *Ron Pacto Navío, campari, miel de agave, jugo de piña, jugo de limón y piña asada.*

SMOKEY LYCHEE

Mezcal Ojo de tigre, aperol, citrics bitter, lychee syrup, aquafaba. / *Mezcal Ojo de tigre, aperol, bitter de cítricos, jarabe de lychee, aquafaba.*



Wellbeing program / 
Programa Bienestar



En banyan tree mayakoba, nos esforzamos por cumplir con los más altos estándares de calidad, sin embargo el consumo de los alimentos crudos de origen animal pueden ser perjudiciales para su salud y lo dejamos a su criterio. Precio total en pesos mexicanos. El iva está incluido. El cargo por servicio no está incluido.



LA COPA

MEXICAN TERRACE BAR



CRAFT BEER / CERVEZA ARTESANAL 355ml

PESCADORES

Blonde

Pale Ale

Amber Ale

PATITO

IPA

Lager

Plisner

TULUM

Lager

HARD SELTZER

Berries / *Frutos rojos*

Mango

Lime / Limón

Grapefruit / *Toronja*

BEER /CERVEZA 355ML.

Corona

Corona Light

Montejo

Pacifico

Modelo Especial

Negra Modelo

Amstel Ultra

Bohemía Clara

Bohemía Oscura

Bohemía Cristal

Dos Equis Lager

Dos Equis Ambar

Heineken

Indio

Heineken (0% alcohol)

Tecate Original

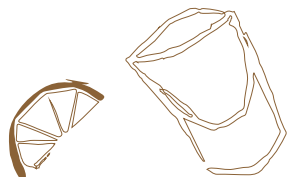
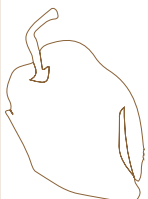
Tecate Light

Michelada

Chelada

OjoRojo

La Mula (*Cerveza de Jengibre*)

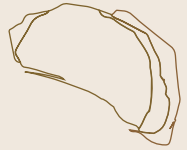


At Banyan Tree Mayakoba, we strive to meet the highest quality standards, however the consumption of uncooked food of animal origin could be harmful to your health and we leave that to your discretion. Total price in USD & MXN. Vat is included. Service charge is not included



LA COPA

MEXICAN TERRACE BAR



BEBIDAS / SOFT DRINKS

Perrier (750ml)
Perrier (330ml)
Ethe (750ml)
S. Pellergrino (500ml)
Topo chico (355ml)
Schweppes(296ml)
Cristal Sparkling (355ml)
Red Bull (250ml)

REFRESCOS / SODAS 355ML

Coca Cola
Coca Cola Light
Coca Cola Zero
Fanta
Sprite
Ginger Ale
Fresca

COFFEE BAR

Café Americano
Café Latte
Café Macchiato
Capuchino
Doble Espresso
Espresso
Iced capuchino / *Capucchino Helado*
Iced coffee / *Café Helado*
Coffee Jar / *Jarra de Café*
Tea Jar / *Jarra de Té*
Tea / *Té*
Milk / *Leche*
Choco Milk / *Leche de Choco*
Juices
Pineapple / *Piña*
Grape / *Uva*
Orange / *Naranja*
Cranberrie / *Arándanos*
Grape Fruit / *Toronja*
Tomato / *Tomate*





LA COPA

MEXICAN TERRACE BAR



WINE SELECTION

By the Glass / Por Copa 150ml

CHAMPAGNE

Moët & Chandon Ice Imperial

Moët & Chandon Brut

Moët & Chandon Rosé

PROSECCO

Prosecco Il Follo Brut, Italy

ROSÉ / ROSADO

Kim Crawford, NZ

WHITE / BLANCO

Chardonnay, Casa madero, México

Pinot Grigio, Bottega, Italy

Riesling, Chateau Ste. Michelle, USA

Sauvignon Blanc, Viña Kristel, México

RED / TINTO

Cabernet Sauvignon, Casa Madero, México

Pinot Noir, Josh Cellars, USA

Tempranillo, Cune Crianza, Spain

Zinfandel, Gnarly Head Old Vine, USA

WINE SELECTION

Bottle / Botella

SPARKLING & CHAMPAGNE

Dom Pérignon Brut, France

Dom Pérignon Rosé, France

Prosecco IL Follo, Italy

Moët & Chandon Brut, France

Moët & Chandon Rosé, France

Veuve Clicquot Brut, France

Veuve Clicquot Rose, France

ROSADO / ROSE

Grenache, Whispering Angel, France

Kim Crawford, NZ

BLANCO / WHITE

Chardonnay, Casa Madero, México

Chardonnay Josh Cellars, USA

Chardonnay, Louis Jadot, France

Pinot Grigio Bottega Venezia DOC, Italy

Riesling, Chateau Ste. Michelle, USA

Sauvignon. Blanc, Raymond, USA

TINTO / RED

Cabernet Sauvignon, Casa Madero, México

Merlot, Bogle, USA

Pinot Noir, Josh Cellars, USA

Pinot Noir, Louis Jadot, France

Tempranillo, Cune, Spain





LA COPA

MEXICAN TERRACE BAR



SPIRITS / DESTILADOS

Premium Selection 60ml

TEQUILA 60ml

Don Julio 1942

Reserva de la Familia

Casa Dragones Añejo

Casa Dragones Joven

Gran Patrón Piedra

Clase Azul Ultra

WHISKEY 60ml

Johnnie Walker Blue Label

Chivas 21 Royal Salute

COGNAC 60ml

Hennessy XO

Hennessy Ellipse

Louis XIII

Remi Martin XO

Camus XO Superieur

Camus Bourdeaux

Courvoisier XO

RUM / RON 60ml

Pacto Navío

Zacapa XO



ENJOY YOUR DRINK WITH A CIGAR

Disfruta tu bebida con un cigarro

COHIBA ROBUSTO

Strong character, notes of wood, pepper, and spices. / *Carácter fuerte con notas de madera, pimienta y especias.*

ROMEO Y JULIETA

Soft flavour; with aromas of mint and cinnamon. *Sabor suave; con aromas de menta y canela.*

MONTECRISTO N°2

Fresh and herbal flavor with notes of eucalyptus and mint. / *Sabor fresco y herbal con notas de eucalipto y menta.*

PARTAGAS

Very soft flavor, with notes of wood and spice notes. *Sabor muy suave; con notas de madera y especias.*

HOYO DE MONTERREY

Very soft flavor, with aromas of black pepper and wood. / *Sabor muy suave, con aromas de pimienta negra y madera.*



LA COPA

MEXICAN TERRACE BAR



SPIRITS *Destilados 60ml*

TEQUILAS

Patrón Silver

Patrón Reposado

Patrón Añejo

Don Julio Blanco

Don Julio Reposado

Don Julio Añejo

Don Julio 70

Herradura Blanco

Herradura Reposado

Herradura Añejo

Herradura Selección

Maestro Dobel Diamante

Maestro Dobel Reposado

Maestro Dobel Añejo

Milagro Blanco

Milagro Reposado

Milagro Añejo

1800 Añejo

3 Generaciones Añejo

Cuervo Plata

Clase Azul Plata

Clase Azul Reposado

WHISKEY

Jack Daniel's

Jack Daniel's Single Barrel

Gentleman Jack

Woodford Reserve

Canadian Mist



At Banyan Tree Mayakoba, we strive to meet the highest quality standards, however the consumption of uncooked food of animal origin could be harmful to your health and we leave that to your discretion. Total price in USD & MXN. Vat is included. Service charge is not included



LA COPA

MEXICAN TERRACE BAR



SPIRITS *Destilados 60ml*

MEZCAL

Apalus
Danzantes Blanco
Danzantes Reposado
Danzantes Añejo
Delirio Joven
Delirio Reposado
Delirio Añejo
Montelobos
Marca Negra Espadín
Alipús San Andrés
Alipús San Baltazar
Alipús San Juan
Ojo de Tigre Blanco
Ojo de Tigre Reposado
Clase Azul Guerrero
Clase Azul Durango

GIN

Hendricks
London No. 1
Gin Mare
Tanqueray
Tanqueray 10
Bombay Sapphire
Beefeater
Gordons
Bulldog
Malfy
The Botanist

COGNAC

Hennessy VSOP



LA COPA

MEXICAN TERRACE BAR



SPIRITS

Destilados 60ml

RUM / RON

Bacardi Añejo

Bacardi Blanco

Captain Morgan

Flor de Caña 4 Años

Flor de Caña 7 Años

Flor de Caña 12 años

Malibu

Havana 7

Zacapa 23

SINGLE MALT SCOTCH

Glenfiddich 12

Glenfiddich 15

Glenfiddich 18

Glenmorangie Original

Macallan 12 Years

Macallan Amber

BRANDY

Gran Duque de Alba 1

Torres 10

VODKA

Grey Goose

Titos

Belvedere

Ketel One

Ciroc

Absolut Blue

Stolichnaya

Stolichnaya Elit



At Banyan Tree Mayakoba, we strive to meet the highest quality standards, however the consumption of uncooked food of animal origin could be harmful to your health and we leave that to your discretion. Total price in USD & MXN. Vat is included. Service charge is not included



LA COPA

MEXICAN TERRACE BAR



SPIRITS

Destilados Destilados 60ml

SCOTCH WHISKEYS

Chivas 12

Chivas 18

Crown Royal

Johnnie Walker Red Label

Johnnie Walker Black Label

Johnnie Walker Gold Label

Buchanan's 12 Years

Buchanan's 18 Years

Buchanan's Master

Dewars White Label

BOURBON

Jim Beam

Jim Beam Black

Maker's Mark

Wild Turkey

DIGESTIVES / DIGESTIVOS

Frangelico

Grand Marnier

Khalúa

Dissaronno

Sambucca Negro

Sambucca Vaccari

Cointreau

Baileys

Nixta

Drambuie

Licor 43

Campari

Martini Bianco

Martini Premium