



# MANTARAY

— T U L U M —

## Cocktails

**\$300 Each**

### **Mantaray Paloma**

El Tequileño Blanco Tequila, Aperol, grapefruit soda, salt rim.

### **El Sol**

The Botanist Islay Dry Gin, Cointreau, tropical compote.

### **Mezcalita al pastor**

Niño sin amor espadín, Cointreau, pineapple, axiote oil, coriander oil rim.

### **Tiki Ray**

Sailor Jerry Spiced Rum, Frangelico, coconut cream, orgeat.

### **Mango Fizz**

Stolichnnaya, mango puree, lemon grass, aquafava.

### **Mantaray Margarita**

Tequila Tequileño blanco, cointreau, lime, salt rim.

**ALL CLASSIC COCKTAILS AVAILABLE**

## Spirits

### **TEQUILA**

El tequileño cristalino \$400  
Tequila Ocho Añejo \$380  
Cascahuin Reposado \$300  
El tequileño blanco \$250  
Don Julio 1942 \$800

### **GIN**

Tanqueray \$250  
Hendricks \$400  
The Botanist \$300

### **WHISKEY**

Bulleit Bourbon \$300  
Jack Daniels \$300  
Glenffidich 12 \$400

### **MEZCAL**

Niño sin amor Espadin \$200  
Niño sin amor Madre cuishe \$300  
Ensamble vago \$480  
Amaras Cupreata \$350  
Cuish Tobala \$450

### **RUM**

Bacardi Blanco \$250  
Matusalem Gran Reserva \$300  
Mount Gay Black Barrel \$350  
Mount Gay \$400

### **VODKA**

Stolich \$250  
Titos \$300  
Grey Goose \$300

### **LIQUEURS**

Aperol \$200  
Campari \$200  
Cinzano Bianco \$200  
Cinzano Rosso \$200  
Cinzano Dry \$200  
Fernet \$200  
Cointreau \$200  
Frangelico \$200  
Kahlua \$200  
Chartreuse amarillo \$350  
St Germain \$200  
Licor 43 \$200  
Cynar \$200  
Metaxa \$200

### **COGNAC**

Remy Martin VSOP \$380  
Remy Martin 1738 \$600



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## Beverages

### Beer

Bohemia Cristal \$95  
Bohemia \$95  
Amstel \$95  
Heineken \$120  
Heineken 0.0 Non Alcoholic \$80  
Cayaco Lagar \$180  
Temple Wolf IPA \$180

### Soda

Coca Cola Regular \$80  
Coca Cola - Light - Zero \$80  
Ginger Ale \$80  
Tonic Water \$80

### Non Alcoholic

Passionfruit \$80  
Jamaica \$80  
Lemonade \$80  
Orangeade \$80  
Agua De Piedra Still 650ml \$120  
Agua De Piedra Mineral 650ml \$120

### CAFE

Espresso \$65  
Double Espresso \$75  
Americano \$70  
Latte \$85  
Cappuccino \$85  
Macchiato \$75  
Double Macchiato \$85  
Mocha \$95  
Hot Chocolate \$85

Extra Milk \$25  
Almond Milk \$30  
Coconut Milk \$30

### Decaf available

### Herbal Tea Selection Available

## Smoothies

(Breakfast Only)

### IT'S NOT CHOCOLATE \$200

Banana, Cocoa, cacao nibs, date, coconut Milk.

### AURA \$200

Mango, Pineapple, Passionfruit, Ginger, Turmeric and Honey.

### Fresh Squeezed Orange Juice \$120



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## Wine Menu

### White Wine

GLASS | BOTTLE



**SAUVIGNON BLANC** Les Fumees - Blanche Languedoc - FRANCE

\$200 | \$900

Noted for the vibrant citrus aromas of lemon and lime, complemented by exotic fruit notes like pineapple.



**CHARDONNAY** Humo Blanco - Lolol Valley - CHILE

\$200 | \$900

Offering delicate aromas of yellow fruits like peach and roasted pineapple, complemented by subtle nutty caramel notes.

**ALBARINO** Martin Codax - Rias Baixas - SPAIN

\$1600

A delicate, medium-bodied white wine featuring notes of pear, passion fruit, ripe apple, peach, and lemon zest, framed by bright minerality and hints of spice.

**CHENIN BLANC/COLOMBARD** Monte Xanic - Valle de Guadalupe - MEXICO

\$1400

Bright notes of tropical fruits such as passion fruit, ripe pineapple, mango, peach, and apricot, with hints of orange blossom and white flowers.

**VIOGNIER/SAUVIGNON BLANC** Sang Bleu - Languedoc - FRANCE

\$1500

Crystallized lemon peel, fresh grapefruit, chamomile tea, lemon tea, and green tea; on the palate, it is dry, fresh, elegant, citrusy, and long, with a finish reminiscent of green tea and grapefruit.

### Red Wine

**PINOT NOIR** Les Salices - Vin de Minervois - FRANCE

\$900

Noted for its brilliant cherry-red color and elegant aromas of morello cherries and blackcurrants, accompanied by subtle spicy notes.

**TEMPRANILLO** Hermanos Lurton - Toro CDO - SPAIN

\$1200

A deep red hue with expressive aromas of red fruit, caramel, and vanilla. On the palate, it offers a full-bodied experience with supple tannins and delicate balsamic touches.

**PINOT NOIR** Meiomi - Napa Valley - USA

\$1800

This is a rich garnet-colored wine with lifted fruit aromas of bright strawberry and jammy fruit, complemented by notes of mocha, vanilla, and toasty oak.



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### Rosé Wine



**CAB SAUVIGNON/MERLOT** - Conchudo - Valle de Santo Tomas - MEXICO

A premium Rosé offering fresh red berry fruit characteristics with floral notes, a ripe and fleshy palate, and a smooth, bone-dry finish.

GLASS | BOTTLE

\$280 | \$1300

### Orange Wine

**Les Fumees Blanche** - Languedoc - FRANCE

Offering delicate aromas of yellow fruits like peach and roasted pineapple, complemented by subtle nutty caramel notes.

\$1200

### Sparkling Wine/Champagne

**Moet Chandon** - Imperial Brut Champagne - FRANCE

the House's iconic Champagne, characterized by its bright fruitiness, seductive palate, and elegant maturity, featuring vibrant notes of green apple and citrus, complemented by mineral nuances and white flowers

\$2900



**Jaume Serra Brut** - Cava - SPAIN

A crisp and refreshing Spanish sparkling wine with fine bubbles and bright notes of green apple, citrus, and toasted almond.

\$200 | \$900

**Parxet Cuvée 21** - Cava - SPAIN

Exhibiting a pale lemon-green color with fine, persistent bubbles, offering floral and white fruit aromas.

\$1500