aqui + a a lora ezm. mx

AUGUST 2024

BREAKFAST

f @ @AQUI.AHORA.COFFEE

aqui + ahora...



BREAKFAST SERVED DAILY UNTIL NOON SATURDAY + SUNDAY SERVED UNTIL 1PM

Nestled along the pristine shores of Cozumel, our place promises not just a meal, but an unforgettable experience.

Immerse yourself in the laid-back vibes of our coastal paradise as you savor our delicious offerings and soak in the breathtaking views of the ocean. Our doors are open to all who appreciate good food and drinks, good company, and good vibes.

WELCOME

@AQUI.AHDRA.CDFFEE



ASK DUR TEAM ABOUT OUR LOYALTY PROGRAM. DAILY SPECIALS AND DISCOUNTS!

ANY STYLE® 125 Two eggs (your choice of scrambled, over easy, poached or fried) served with a side of fruit and our seasoned potatoes and toast. 125 MEXICAN SCRAMBLER @ Two eggs scrambled with onions, tomatoes and serrano chilies served with a side of fruit and our seasoned potatoes and toast. 175 OAXACA CHEESE OMELETTE Your choice of three ingredients: ham, bacon or sausage + bell pepper, mushroom, onion, tomato, spinach - served with a side of fruit and our seasoned potatoes and toast. 155 HUEVOS RANCHEROS @ @ Two eggs doused in our homemade ranchera sauce over corn tortillas. Served with refried beans, avocado and grilled panela CHILAQUILES (GREEN OR RED) Chilaquiles your way: select which sauce to bathe your tortilla chips in! Served with an organic egg, manchego cheese, crema, onion and 220 A+A EGGS BENEDICT Over easy eggs with hollandaise sauce, crispy bacon, spinach and grilled asparagus served on our homemade toasted croissant. CILANTRO EGGS BENEDICTS 255 Benedicts with a twist! Cilantro-lime hollandaise and chorizo give this classic egg dish a fresh twist. Served on our homemade toasted FIREHOUSE SKILLET () 240 A hearty skillet filled with two eggs, mushrooms, spinach, bacon, breakfast sausage, seasoned potatoes, manchego cheese and topped with green onions. CROQUE MADAME
Ham, grilled mushrooms, and cheese-filled homemade croissant, 240 covered in a savoury creamy gravy and topped with a fried egg. 240 LUMBERJACK Three organic eggs (your choice of scrambled, Mexican style, over easy, or fried) served with bacon, sausage a side of fruit, our seasoned potatoes and toast. 240

STEAK + EGGS 🚳

A protein packed start to the day. Two eggs and grilled arrachera steak served with our breakfast potato and mushroom hash.

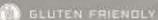
EXTRA PROTEIN?

- SLICES OF BACON
- GRILLED CHICKEN BREAST



VEGETARIAN







HOME-BAKED

INDULGE IN THE TASTE OF OUR DAILY HOME-BAKED BREADS, STRAIGHT FROM OUR OVEN TO YOUR TABLE!

AVOCADO TOAST @

125

Avocado mash with cherry tomatoes, pumpkin seeds and chives on our homemade toasted broad, served with aidli-

A+A BAGEL

110

Organic eggs folded with cheese topped with avocado, arugula, cherry tomato and aioli served

VEGETARIAN BEC

120

Avocado mash, grilled mushrooms, sauteed spinach and organic folded eggs with manchego cheese. served on our homemade toasted croissant.

BEC

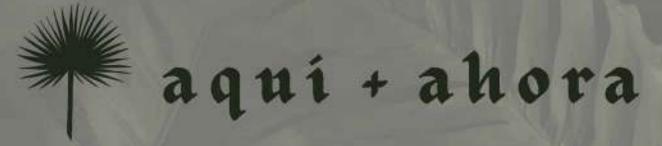
130

Crispy bacon and organic folded eggs with manchego cheese served on our homemade toasted

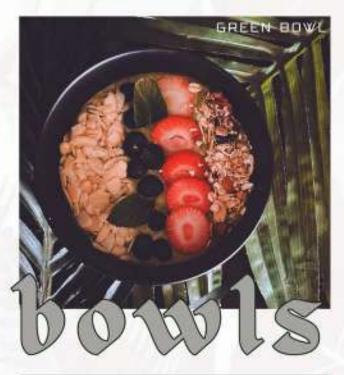
SMOKED SALMON BAGEL 205

Smoked salmon with avocado mash, cherry









GREEN BOWL® Sweet greens! Spinach, avocado, celery and cucumber mixed with bananas, mixed berries, almond milk, peanut butter, seeds and topped with our homemade granola.

160

160

ACAI BOWL

Superfruit Açai mixed with bananas, berries, almond milk, greek yogurt and topped with our homemade granola.

CHURRO WAFFLES PB PANKAKES 190 Back by popular demand! Hotcakes with our homemade peanut butter maple syrup. PICK BACON OR SAUSAGE

CHURRO WAFFLES

You read that right. Served with seasonal fruit and homemade berry

PICK BACON OR SAUSAGE

195





Orange

Pineapple and Orange

GINGER IMMUNITY SHOT

40

Turmeric, Ginger, Black Pepper, Lime, Orange and Extra Virgin Olive Oil



Caramel Chocolate

COFFEE FREE 85

OREO

Oreo chunks with vanilla ice cream

MAMUT

Cookie chunks with vanilla ice cream

BERRIES

Mixed Berries with choice of dairy or non-dairy base

TEA 45

Green Earl Grey Chai English Breakfast

HERBAL TEA 45

Chamomile

Mint

Peach Hibiscus

Red Berries

Ginger Lemon

MATCHA LATTE 85

Matcha green tea powder whisked into frothy milk

CHAI LATTE 85

Black tee blended with cinnamon, cardemom, ginger, cloves and peppercorns, served with frothy milk.

GOLDEN MILK 85

Anti-inflammatory drink of turmeric, ginger and honey served with frothy milk.

SPIRIT FREE

JUICE COCKTAIL CREATIONS 85

SMOOTH SAILING Pomegranate, apple, pineapple, chamomile

MYSTIC MANGO Mango, peach, orange, coconut, cinnamon

YUCATAN DREAM Peach in syrup, carnation, mango, pineapple,

ENDLESS SUMMER Cucumber, kiwi, green tea,

HIBISCUS DISCO Hibiscus, berries, passionfruit, lime soda

ROSEMARY FIZZ Rosemary, ginger, honey, pomegranate, cranberry,

HYDRATE

FRESH JUICE 55 Hibisous / Lemonade / Orange / Grapefruit

BOTTLED WATER

Natural or Sparkling 35 Topachico 55

SOFT DRINKS 40 Coca-Cola, Coca-Cola light, Sprite, Fresca

ENERGY DRINKS 55 Red Bull, Monster

SPORTS DRINK 40

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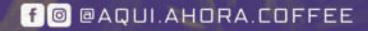
AUGUST 2024

LUNCH + DINNER

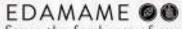
NESTLED ALONG THE PRISTINE SHORES OF COZUMEL. OUR PLACE PROMISES NOT JUST A MEAL, BUT AN UNFORGETTABLE EXPERIENCE.

IMMERSE YOURSELF IN THE LAID-BACK VIBES OF OUR COASTAL PARADISE AS YOU SAVOR OUR DELICIOUS OFFERINGS AND SOAK IN THE BREATHTAKING VIEWS OF THE OCEAN. OUR DOORS ARE OPEN TO ALL WHO APPRECIATE GOOD FOOD AND DRINKS. GOOD COMPANY. AND GOOD VIBES.

WELCOME







Savor the freshness of our lightly salted Edamame - a simple and satisfying snack bursting with flavor in every bite.

GUACAMOLE .

Indulge in the creamy goodness of our freshly made guacamole, a zesty blend of ripe avocados, tangy lime, onions, tomatoes and cilantro - served with our homemade tortilla chips.

0 BÁNH MÌ SMASH TACO 100

Introducing our Banh Mi Smash Taco – a fusion masterpiece that combines the bold flavors of Vietnamese Banh Mi with the Mexican corn dough!

Marinated chicken topped with crispy veggies: an explosion of flavors that will leave you craving more!

150 A+A GUACAMOLE ®

Experience the perfect harmony of flavors with our Guacamole topped with tender grilled arrachera: a mouthwatering combination that will tantalize your taste buds - served with our homemade tortilla chips.

JALAPEÑO POPPERS 0 120

Savor the spicy kick of our char-grilled unbreaded Jalapeño Poppers filled with Oaxaca cheese and wrapped in bacon a perfect blend of heat, cheese, and smoky goodness in every bite!

NACHOS 00

225

Dive into a fiesta of flavor with our loaded nachos! Crispy homemade tortilla chips with melted cheese, pico de gallo, beans, and guacamole. Perfect for sharing or savoring all to yourself.

Not that hungry? We got you covered. NACHITO 140



EXTRA HUNGRY? EXTRA PROTEIN!

20 | DRGANIC EGG

25 3 SLICES OF HAM

50 3 SLICES OF BACON

60 GRILLED CHICKEN BREAST

PO BOG BIRRIA

90 1135 GRILLED ARRACHERA STEAK

95 1136 SEARED SALMON

S 113G SEARED TUNA

95 4 GRILLED SHRIMP



VEGETARIAN



GLUTEN FRIENDLY



240

TO GO + 10 MXN

ASK OUR TEAM
ABOUT OUR
LOYALTY PROGRAM.
DAILY SPECIALS
AND DISCOUNTS!



BROCOLI	RIISS	00
BRUCULI	DLIDD	00

Indulge in a flavorful mix of grilled broccoli, spinach, lettuce, cranberries, avocado, sunflower seeds, and roasted almonds, all dressed in a tangy balsamic reduction. A perfect harmony of textures and flavors.

GRILLED BEET 60

Enjoy a vibrant salad with fresh lettuce, arugula, avocado, pumpkin seeds, goat cheese, poached apple slices, and grilled beets. Topped with our tangy citrus yogurt dressing for a burst of flavors in every bite.

SOUTHWEST STEAK SALAD

Dive into a blend of grilled corn, lettuce, spinach, cherry tomatoes, green bell pepper, red onion, goat cheese, and grilled arrachera steak. A satisfying blend of savory and fresh ingredients.

135

160

240

bar food crispy fries. Classic and delicious.

A+A MAC AND CHEESE
Our spin on the classic mac and cheese is served with a homemade cheesy sauce and topped with more cheese, all oven-melted in a skillet.

FETTUCCINE ALFREDO 🚳 Fettuccini pasta covered in our homemade creamy fettuccine sauce, topped with fresh parmesan

MONTREAL POUTINE Indulge with a Poutine: crispy fries topped with rich homemade gravy and melty oaxaca cheese for a savory Montreal favorite.

CLASSIC BEEF BURGER Savor our classic beef burger with lettuce, onion, tomato on a homemade bun, served with crispy fries. Taste the perfection.

GRILLED CHICKEN BURGER onion, tomato on a homemade bun, served with

LOADED GRILLED CHEESE An elevated classic! Our grilled cheese loaded with arrachera steak is served with a tomato basil dipping sauce - a gourmet delight on homemade

EXTRA HUNGRY? EXTRA PROTEIN!



155

155

180

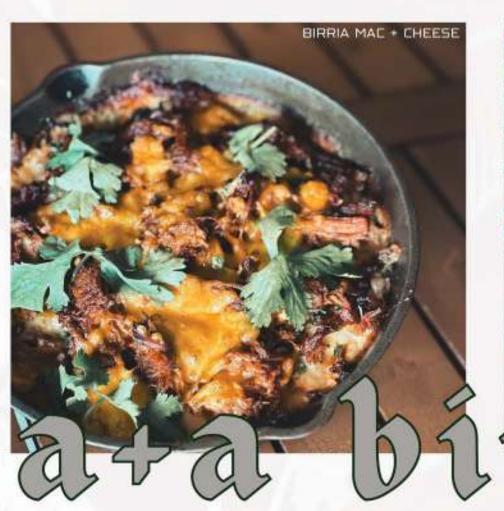
190

190

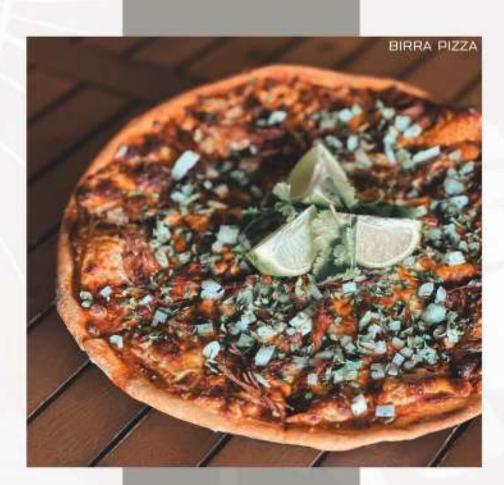
200

MONTREAL POLITINE

EXTRA HUNGRY? EXTRA PROTEIN!







WHAT IS BIRRIA?

BIRRIA IS A TRADITIONAL MEXICAN DISH KNOWN FOR ITS FLAVORFUL AND SAVORY TASTE, HERE, OUR BIRRIA IS MADE WITH BEEF AND IS MARINATED IN A RICH BLEND OF SPICES AND DRIED CHILIES. THEN SLOW-COOKED UNTIL TENDER. THE UNIQUE BIRRIA FLAVORS ARE ENHANCED WHEN SERVED WITH DICED ONIONS, CILANTRO, LIME WEDGES, AND A SIDE OF CONSOMÉ (BROTH) FOR DIPPING OR POURING OVER THE MEAT.

QUESA BIRRIAS

Experience the fusion of a taco with a quesadilla, full of tender stewed birrias, onion, cilantro, avocado sauce, and spicy chile de arbol. Dunk it in our homemade dipping broth.

BIRRIA MAC + CHEESE 235

Comfort food with a savory upgrade. Our creamy macaroni is mixed with tender birria meat, creating a mouthwatering twist on a classic dish.

BIRRIA BURGER

Try our fancy Mexican twist on the classic sloppy joe. Enjoy juicy birria with all the usual fixings on a homemade bun, served with fries. It's a flavor-packed delight!

BIRRIA PIZZA 165

Tender birria meat, melted cheese and savory toppings on a thin and crispy crust. A delicious blend of tradition and creativity in every slice.

BIRRIA NACHOSO 300

Taking our nachos to the next level! Crispy homemade tortilla chips topped with our tasty birria, gooey melted cheese, creamy guacamole and the classic birria toppings. Epic!

250

250



FISH TACOS

Your choice of grilled or lightly battered fried Mahi Mahi topped with homemade coleslaw, shredded carrots, pickled red onions and chipotle mayo

200

245

MEXICAN SASHIMI

The Tuna Tiradito is a full plate of sashimi style tuna topped with shaved jicama, avocado, arugula, pumpkin seeds, chile serrano slices and ponzu sauce.

Served with homemade tortilla chips.

ADD RICE +30

BONELESS

CAULI WINGS @

220

Crispy, breaded cauliflower "boneless wings" coated with your choice of sauce. Served with Jicama, carrot and celery sticks with a homemade ranch dipping

BONELESS WINGS

240

Crispy, breaded boneless chicken wings coated with your choice of sauce. Served with Jicama, carrot and celery sticks with a homemade ranch dipping sauce.

PICK YOUR SAUCE

BBO Buffalo Chipotle tamarind (Sweet) Mango + red chili peppers (Sweet + Spicy) Garlic Parmesan Chili-lime Cilantro



bowls

CHICKEN GREEN CURRY

200

Experience the exotic flavors of our Coconut Green Curry - a blend of creamy coconut milk, fragrant herbs, and aromatic spices. Served over

PAD THAI

Stir-fried rice noodles with tofu, peanuts, sprouts and tangy tamarind sauce. A perfect balance of sweet, savory, and tangy flavors in every bite.

TUNA BOWL

The original style Poke Bowl, with fresh raw tuna, cucumber, spinach, cherry tomatoes, red cabbage and pumpkin seeds. Served with your choice of soy, ponzu or wasabi mayo sauce. Served over rice

THAI SALMON BOWL

245

Served with our Thai style tamarind sauce, this poke bowl features tasty grilled salmon, carrots, cucumbers; cilantro, peanuts and soy sprouts. Served over rice or salad.

ARRACHERA BOWL

Enjoy tasty arrachera steak accompanied by grilled asparagus, portobello mushrooms, cambray onions, fresh avocado, and spinach. Served over rice or salad.

EXTRA HUNGRY? EXTRA PROTEIN!



aqui + ahora











pizza

ALL CHEESE

Enjoy a classic Cheese Pizza with a

THIN-CRUST SPECIALTIES + HOMEMADE DOUGH

MEXICHICKEN Savor our flavorful pizza with 220

crispy crust and a generous topping of a gooey, melted blend of mozzarella and oaxaca cheese.		grilled chicken breast, onions, peppers, tomatoes, and jalapeños. A perfect blend of savory and spicy that will leave you craving more.	
PEPPERONI Delight in our Pepperoni Pizza with a blend of mozzarella and oaxaca cheese. A savory combination on a crispy crust that will leave you wanting more.	180	APPLE TWIST Enjoy our delicious blend of mozza- rella and Oaxaca cheese topped with apple slices, goat cheese, bacon and honey. Sweet and salty.	230
MARGHERITA Each bite offers a perfect harmony of tangy tomato sauce, fresh basil, and rich, melty cheese on a crispy crust. A timeless favorite that never disappoints.	180	TOXICA Indulge in the ultimate guilty pleasure with our mouthwatering pizza loaded with savory pepperoni, zesty sausage, and crispy bacon. Treat yourself!	230
HAWAIANA Savor the tropical flavors of our Hawaiian Pizza, topped with a perfect combination of juicy pine- apple, savory ham, and melted mozzarella and oaxaca cheese on a crispy crust.	185	MEXISTEAK Experience the bold flavors of our Mexisteak Pizza with tender arrachera steak, beans, onions, peppers, and cilantro. A delicious fusion of savory ingredients that will tantalize your taste buds.	270
VEGETARIAN A delicious blend of mozzarella and oaxaca cheese topped with mushrooms, onions, and fresh avocado on a crispy crust.	195	SURF + TURF Savor the ultimate Surf and Turf pizza loaded with tender arrachera steak, succulent grilled shrimp, and fresh spinach.	290

EXTRA HUNGRY? EXTRA PROTEIN!







dessert





PASSION FRUIT

Taste the tropics with our Passionfruit Mousse! This velvety dessert combines light and airy mousse with the exotic sweetness of passionfruit. Each spoonful is a heavenly escape to a sunny paradise.

100

KEY LIME PIE

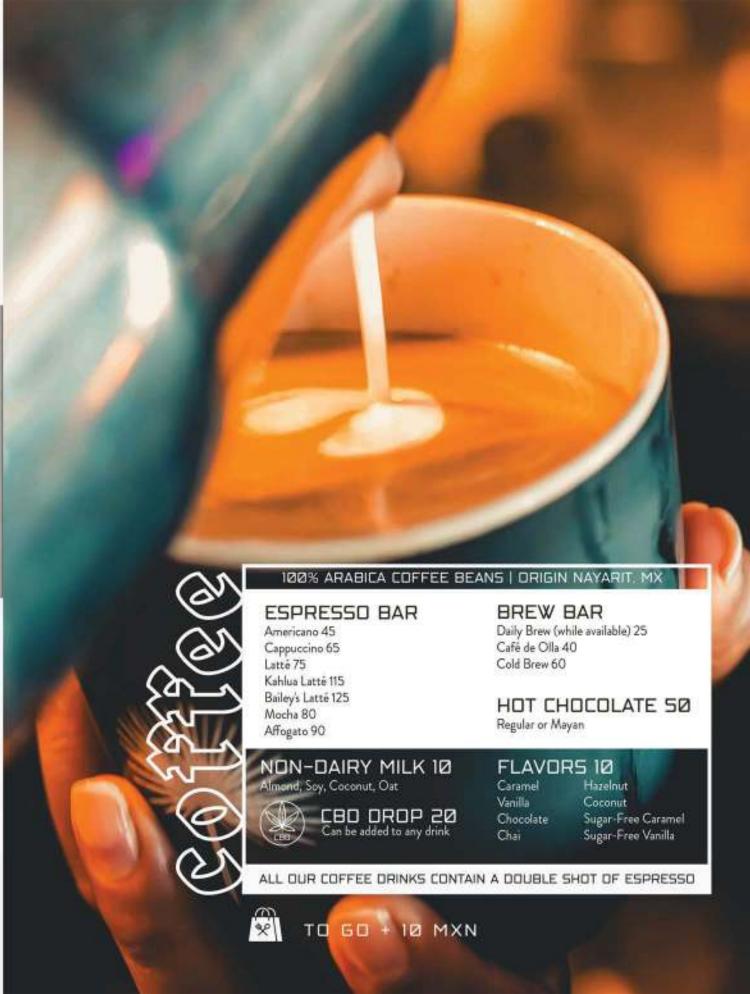
Indulge in the perfect blend of tangy key lime filling and buttery graham cracker crust with our Key Lime Pie. A delightful taste of summer in every pie.

CHURROS O

Churros! These golden-fried delights are crispy on the outside, fluffy on the inside, and coated in a cinnamon-sugar blend. Dip them in your choice of cajeta or chocolate.

CHEESECAKE @

Savor the perfect harmony of a creamy cheesecake covered by a mixed berries topping. Each bite is a burst of sweet and tart goodness.





Ferrero Caramel Chocolate

COFFEE FREE 85

OREO

Oreo chunks with vanilla ice cream

MAMUT

Cookie chunks with vanilla ice cream

BERRIES

Mixed Berries with choice of dairy or non-dairy base

TEA 45 Green

Earl Grey

Chai

English Breakfast

HERBAL TEA 45

Chamomile Mint

Peach Hibiscus

Red Berries

Ginger Lemon

MATCHA LATTE 85

Matcha green tea powder whisked into frothy milk

CHAILATTE 85

Black tea blended with cinnamon, cardamom, ginger, cloves and peppercorns, served with frothy milk.

GOLDEN MILK 85

Anti-inflammatory drink of turmeric, ginger and honey served with frothy milk.



SPIRIT FREE

SMOOTH SAILING

pomegranate, apple, pineapple, chamomile

MYSTIC MANGO

mango, peach, orange, coconut, cinnamon

YUCATAN DREAM

peach in syrup, carnation, mango, pineapple, cinnamon

ENDLESS SUMMER cucumber, kiwi, green tea, apple

HIBISCUS DISCO hibiscus, berries, passionfruit, lime soda

ROSEMARY FIZZ

rosemary, ginger, honey, pomegranate, cranberry, lime soda

HYDRATE

FRESH JUICE 55

Hibiscus / Lemonade / Orange / Grapefruit

BOTTLED WATER

Natural or Sparkling 35 Topochico 55

SOFT DRINKS 40

Coca-Cola, Coca-Cola light, Sprite, Fresca

ENERGY DRINKS 55 Red Bull, Monster

SPORTS DRINK 40 Powerade



DONATELLO Beet, Mixed Berries and Orange

MICHELANGELO Papaya, Pineapple, Grapefruit and Orange 65

RAPHAEL Beet, Carrot, Celery and Orange 65

65

LEONARDO Spinach, Cucumber, Apple, Celery, Pineapple and Orange 65

40

GINGER IMMUNITY SHOT

Turmeric, Ginger, Black Pepper, Lime, Orange and Extra Virgin Olive Oil

beer + spirits

BEER

DOS XX LAGER / AMBAR 50
BOHEMIA OSCURA / CLARA 55
SOL 50
HEINEKEN 65
AMSTEL ULTRA 50
STRONGBOW CIDER 50
BUCKET (5) DOS XX 225
BUCKET (5) BOHEMIA 250
BUCKET (5) SOL 225
CAGUAMA 120
DOS XX LAGER / INDIO / SOL
CHELADA | MICHELADA | OJO ROJO 25

WINE

GLASS 95 HOUSE RED / WHITE / BUBBLY BOTTLE 350 HOUSE RED / WHITE / BUBBLY

RUM

MALIBU 60
BACARDI WHITE 100
CAPTAIN MORGAN SPICED RUM 100
FLOR DE CANA 4 YEAR GOLD 110
SAILOR JERRY 160
ZACAPA 23 200

VOOKA

SMIRNOFF 100 ABSOLUT ORIGINAL 110 TITO'S 160 GREY GOOSE 200 VODKA BELVEDERE PURE 220

TEQUILA

JOSE CUERVO TRADICIONAL 100
HORNITOS REPOSADO 110
PATRON REPOSADO 155
PATRON AÑEJO 160
DON JULIO BLANCO 160
MAESTRO DOBEL DIAMANTE 180
DON JULIO 70 195

MEZCAL

DIVINO MAGUEY ESPADIN 110 400 CONEJOS JOVEN 140 OJO DE TIGRE 160 AMARAS ESPADIN REPOSADO 185 ZIGNUM ANEJO CRISTALINO 250

WHISKEY

JIM BEAM 100

JAMESON IRISH WHISKY 110

JOHNNY WALKER RED 110

JACK DANIEL'S 140

JOHNNY WALKER BLACK 190

BUCHANAN'S 12 YEAR 230

GIN

LARIOS 75 TANQUERAY 140 ROKU 165 HENDRICKS 190

5 PIRITS

KAHLUA 60 CONTI AMARETTO 80 BAILEYS 90 FERNET 150

a+a mixology

SIGNATURE



BEACH BUM 130 Bacardi Rum Pineapple Orange Coconut creamo



PASSIONFRUIT PALACE 130 Smirnoff Vodka Passionfruit Lime Grapefruit Citrus Bitters



DANCING CRANE 130 Malibu Rum Peach Pineapple Cranberry

CLASSICS

BLOODY MARY 120

Smirnoff Vodka, Worcestershire, Tabasco, Tomato Juice, Lime

DTILDM 120

Bacardi Rum, Sparkling Water, Mint, Lime Wedges

PALOMA 140

Jose Cuervo Tequila, Grapefruit soda, Lime

GIN + TONIC 160

Larios Gin, Tonic Water, Fresh Cucumber

ESPRESSO MARTINI 120

Smirnoff Vodka, Kahlúa, Double Shot of Espresso

DAQUIRIS 125

Bacardi Rum, Lime and your choice of Mango, Strawberry, Pineapple or Passionfruit.

BLOODY CESAR 120

Smirnoff Vodka, Worcestershire, Tabasco, Clamato, Lime

MIAMI VICE 135

Bacardi Rum with part Pina Colada, part Strawberry Daquiri

MEXICAN MULE 160

Jose Cuervo Tequila, Ginger Beer, Mint, Lime Wedges

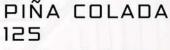
TAMARINDO MEZCALITA

Divino Maguey Espadin Mezcal, Lime, Tamarind Syrup



FLIP FLOP SOUR-SOP 180 Espadin Mezcal Lime Sour-sop





Mint, Lime Wedges

Ron Bacardi, Calahua, Pineapple

OLD FASHIONED 180

Jim Beam Whiskey, Angostura Bitters, Orange Garnish

MARGARITA 140

Jose Cuervo Tequila, Orange Liqueur, Lime

CARAJILLO 190

Licor 43, Double Shot of Espresso

AMARETTO SOUR 130

Conti Amaretto, Lime, Egg Whites

HIBISCUS MEZCALITA 150

Divino Maguey Espadin Mezcal, Lime, Hibiscus Syrup

SANGRIA 120

Red Wine, Sparkling Water, Fresh Made Lemonade

MANHATTAN

Jim Beam Whiskey, Vermouth, Angostura Bitters

COSMOPOLITAN

Smirnoff Vodka, Orange Liqueur, Cranberry, Lime

VODKA MARTINI 190

Tito's Vodka, Vermouth, Olives

MAITAL 140

Bacardi Rum, Conti Amaretto, Orange Liqueur, Pineapple, Orange, Lime, Grenadine



SKINNY DIPPER 180

Espadin Mezcal Limoncello Strawberry Chilli



PULP FICTION 180

Jim Beam Whiskey Orange Liqueur Mango Passionfrui Lime soda