

JUNGLE
RESTAURANTE
&
BAR

PET FRIENDLY & 4:20 FRIENDLY

ABIERTO DE : 1:00 PM A 11:30 PM

**5 TH AVE ENTRE CALLE 60 Y 62
PLAYA DEL CARMEN**

PEDIDOS A DOMICILIO :
984 315 5168





MENU

ENTRADAS / STARTERS

- PAPAS FRANCESA / FRENCH FRIES \$90.00
- PAPAS GAJO / GAJO FRIES \$90.00
- AROS DE CEBOLLA / ONION RINGS \$90.00
- DEDOS DE QUESO / CHEESE STICKS \$150.00
- GUACAMOLE \$110.00
- QUESADILLA JUNGLE \$110.00
- ENSALADA DE SURIMI / SURIMI SALAD \$120.00

POSTRES

- CHEESECAKE \$90.00

SNACKS / APERITIVOS

- NACHOS JUNGLE \$220.00
- NACHOS JUNGLE MIXTOS \$260.00
(POLLO, RES Y CAMARON)
- TOSTADA DE ATÚN / TUNA TOSTADA \$145.00
- TOSTADA DE CAMARÓN / SHRIMP TOSTADA \$145.00
- BONELESS MEDIO KILO / HALF \$240.00
KILO \$380.00
(BUFALO, BBQ, PARMESANO, MANGO HABANERO)
- ALITAS / WINGS MEDIO KILO / HALF \$210.00
KILO \$350.00
(BUFALO, BBQ, PARMESANO, MANGO HABANERO)





MENU

- TACOS 3 PIEZAS / 3 PIECES \$190.00
Pollo, res / Chicken, beef.
- HOT DOG SENCILLO \$80.00
- HOT DOG JUNGLE (JUMBO) \$110.00
- HAMBURGUESA / PLAIN BURGER \$190.00
- HAMBURGUESA JUNGLE \$220.00
Hamburguesa con queso y tocino, acompañada de vegetales frescos y papas fritas/Grilled cheeseburger with crispy bacon, fresh vegetables, and golden fries.
- MILANESA / BREADED CUTLET \$190.00
Pollo o res / chicken or beef.
Acompañados de arroz, ensalada y papas fritas/ accompanied by rice, salad and french fries.
- BURRITO \$190.00 (Mix +40)
Pollo, res, camarón o vegetariano / Chicken, beef, Shrimp, vegetarian.
- CORDON BLEU / PECHUGA DE POLLO \$220.00
Rellena de jamón y queso, acompañada de puré de papa / Ham and cheese stuffed dish, served with creamy mashed potatoes
- TACOS 3 PIEZAS / 3 PIECES \$225.00
Camarones capeados, empanizados o al mojo de ajo / Battered shrimp, breaded shrimp, or shrimp in garlic sauce.
- COCTEL JUNGLE / JUNGLE COCKTAIL \$245.00
Salsa de tomate y condimentos / tomato sauce and seasonings.
- AGUACHILE JUNGLE \$290.00
Verde o Negro / Green or Black.
- CEVICHE \$280.00
Camarón y/o Pulpo / Shrimp and/or Octopus.
- CEVICHE JUMBO \$795.00

(Los platillos se preparan al momento; el tiempo estimado de elaboración es de 15 a 20 minutos)



MENU

- **AGUAS NATURALES** \$50.00
Jamaica, Fresa, Melon, Piña, Horchata, Limonada, Pepino o Papaya / Hibiscus, Strawberry, Melon, Pineapple, Horchata, Lemonade, Cucumber, Papaya.
- **LIMONADA/LEMONADE** \$55.00
Maracuya , frutos rojos o Fresa/ Passion fruit, Red fruits or Strawberry.
- **HORCHATA CON FRESA/ HORCHATA WITH STRAWBERRY** \$60.00
- **TÉ/TEA** \$40.00
Frutales y Herbales/ Fruit and Herbal.
- **SNAP DURAZNO** \$45.00
- **SNAP FRAMBUESA** \$45.00
- **SNAP LIMON** \$45.00

CAFES / COFFEE

- **AMERICANO** \$40.00
- **ESPRESSO** \$40.00
- **CHOCOLATE** \$60.00
- **LATTE** \$60.00
- **CAPUCHINO/ CAPPUCCINO** \$60.00
- **BAILEYS CAPPUCCINO** \$99.00
- **MOKA / MOCHA** \$70.00
- **AFFOGATO** \$120.00
Nutella, Helado de vainilla, Cafe y Coco / Nutella, Vanilla ice cream and Coconut.
- **BAILEYS AFFOGATO** \$150.00
Nutella, Helado de vainilla, Baileys y Coco / Nutella, Vanilla ice cream, Baileys and Coconut.



MENU

- BOTELLA DE AGUA / WATER BOTTLE \$30.00
- AGUA PERRIER / WATER PERRIER \$70.00
- REFRECOS / SOFT DRINKS \$50.00
- DR. PEPPER \$40.00
- PIÑADA \$99.00
- DAIQUIRI SIN ALCOHOL / NON-ALCOHOLIC DAIQUIRI \$99.00
Clasico , Frutos rojos , Maracuya o Fresas / Classic, Red fruits, Passion fruit or Strawberries.
- DAIQUIRI \$130.00
- HAWAII \$160.00
Piña, Midori y Curacao azul / Pineapple, Midori, Blue Curaçao.
- PIÑA COLADA \$130.00
- MIDORI COLADA \$150.00
- BAILEYS COLADA \$150.00
- MOJITO CLASICO / CLASSIC MOJITO \$130.00
- MOJITO CON SABORES / FLAVORED MOJITO \$150.00
Frutos rojos o Maracuya / Red fruits or Passion fruit.
- CARAJILLO CLASICO \$130.00
- CARAJILLO BAILEYS \$150.00
- MARGARITA \$150.00
Clásica, Frutos rojos, Maracuya, Mango o Fresa / Classic, Red fruits, Passion fruit, Mango or Strawberry.
- BEER MARGARITA \$150.00
Clásica con cerveza / Classic with Beer
- DEVIL MARGARITA \$150.00
Clásica con vino tinto / Classic with Red Wine





MENU



- **MEZCALITA** \$150.00
Frutos rojos, Maracuya,
Mango, Fresa y Jamaica /
Berries, Passion Fruit,
Mango, Strawberry, Hibiscus.

- **VASO BOTANERO** \$120.00
 - Guacamole
 - Mix de verduras con camarones/
Mix of vegetables with shrimp
 - Mix de gomitas con cacahuates/Mix
of gummies with peanuts

- **IGUANA** \$160.00
Tequila, Mezcal, Midori,
Ginger y Limón / Tequila,
Mezcal, Midori, Ginger,
Lemon

- **MICHELADA** \$30.00
Chelada mas salsas /
Chelada Plus Sauces

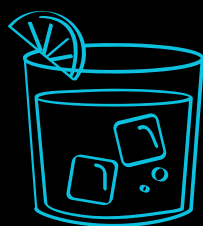
- **MICHELADA DE SABORES** \$50.00
Uva, Cereza, Limón , Mango,
Tamarindo y Chamoy / Grape,
Cherry, Lemon, Mango, Tamarind
and Chamoy.

- **CHELADA** \$30.00
Limon y sal/lemon and salt.

- **OJO ROJO** \$50.00
Michelada mas clamato /
michelada plus clamato

CERVEZAS/BEER

- **BARRILITO** \$45.00
- **CORONA CERO** \$50.00
- **CORONA** \$50.00
- **VICTORIA** \$50.00
- **PACIFICO** \$50.00
- **MODELO ESPECIAL** \$50.00
- **MODELO NEGRA** \$50.00
- **PACIFICO SUAVE** \$50.00
- **ULTRA** \$70.00
- **STELLA** \$70.00



MENU

DESTILADOS



VODKA

- Absolut Azul \$135.00
- Absolut mandarin \$145.00
- Absolut raspberry \$145.00
- Smirnoff tamarinDo \$135.00

RON

- Bacardi blanco \$135.00
- Capitan morgan \$135.00
- Appleton estate \$180.00
- Zacapa \$255.00

TEQUILA

- Hornitos reposado \$180.00
- Jose cuervo especial \$135.00
- Jose cuervo tradicional \$160.00
- Don julio reposado \$245.00
- Don julio 70 \$250.00

MEZCAL

- Mezcal de la casa \$115.00

GIN

- Bombay \$230.00

BRANDY

- Torres 10 \$195.00

WHISKY

- Jack \$220.00
- Red label \$165.00

LICOR

- Midori \$160.00
- Baileys \$160.00
- Licor 43 \$180.00

JUNGLE