

Breakfast



Barquito
by mawimbi

Since 1998



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Breakfast

AVOCADO TOAST \$180

Homemade focaccia, avocado, green salad, fried egg, & bacon.

CHILAQUILES \$180

Corn chips with red sauce, cheese, cream, coriander and eggs.

MOTULEÑOS EGGS \$180

Fried tortilla, black beans, fried eggs covered with red sauce, ham, peas, and fried plantain.

BARQUITO EGGS \$180

Crunchy tortilla with fried gratin eggs and bacon

EGGS TO TASTE \$160

Mexican style, fried, scrambled, scrambled with bacon or ham, omelette.

DIVORCIADOS OR RANCHEROS EGGS \$180

Tortilla and bean base, fried eggs and sauces.

OMELETTE WITH GOAT CHEESE & SPINACH \$170

PANCAKES WITH FRUIT \$160

SEASONED FRUITS BOWL \$140

with yogurt & granola

DESAYUNO BARQUITO \$290

Homemade bread toast with butter and homemade jam, juice of the day, coffee or tea and fruit with yogurt and granola and Breakfast of the day



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Beverages

Freshly pressed juices

JUGO VIDA - \$130

Beets, apple, pineapple, ginger.

JUGO VERDE - \$130

Cucumber, pineapple, celery, Chaya (Mayan spinach), mint & honey.

ORANGE OR GRAPEFRUIT \$100

Beverages

ESPRESSO - \$40

AMERICANO - \$40

COFFEE LATTE - \$70

DECAF - \$40

TEA - \$40

MOCACCINO - \$70

CAPPUCCINO - \$70

ICED COFFEE - \$60

ICED TEA - \$70

(tea, lime juice, mint and honey)

FRAPPUCCINO - \$120

NUTELLA SPECIAL - \$120

AFFOGATO - \$140

Espresso shot and tow scoop of dulce de leche ice cream.

Smoothies - \$130

Milk/yogurt, choose of 1 fruit.

(\$20 extra per fruit)

Lunch



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Appetizers

GUACAMOLE \$180

Mashed avocado with tomato, onion, and lemon squeeze, served with tortilla chips.

ARRACHERA NACHOS \$250

Tortilla chips, beans, cheese, tomato sauce, jalapeño pepper and flank steak.

SHRIMP TOSTADA \$160

Highly fried tortilla with guacamole and shrimp ceviche (lime juice, onion, and tomato).

TOSTADA DEL CHEF \$160

Highly fried tortilla with chipotle cream, raw tuna, watermelon, and sesame. Glazed with a sweet and sour homemade sauce. Fried onion on the top.

OCTOPUS OR TUNA CARPACCIO \$220

Thin slices of octopus or tuna, dressed with olive oil, capers, Kalamata olives and onion.

FISH, TUNA, OR SALMON TARTARE \$280

Chopped fish, tuna or salmon with avocado, sesame and dressed with chef's sauce.



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Salads

GREEK \$220

Tomato, goat cheese, kalamata olives and olive oil seasoned with oregano.

CAROSSELLO \$220

Fresh seasonal veggies, tomatoes, onion, carrot, apple, and orange.

BURRATA \$340

Imported prosciutto, mix lettuce, cheese, and melon fruit
**Cheese: we might use mozzarella or burrata, subject to availability.*

VEGGIE FAJITAS \$220

Sautéed seasonal vegetables with a touch of olive oil, salt, and pepper, served with quinoa. **Make your tacos with blue and white corn tortillas.*

Imported italian pasta

GLUTEN FREE pasta available.

LOBSTER \$430

Sautéed lobster in olive oil with garlic and a red-based sauce scented with white wine.

SHRIMP \$420

White creamy sauce with butter perfumed with a touch of white wine.

Spaghetti



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Spaghetti

CALAMARI \$320

Sautéed squid in olive oil with garlic and a tomato-based sauce scented with white wine.

AGLIO OLIO E PEPERONCINO \$180

Simple but tasty fully flavored! garlic, olive oil and red pepper.

CARBONARA \$280

Creamy sauce with eggs, minced guanciale and bacon.

BOLOGNESE \$350

A special of the house: slowly cooked tomato and meat-based sauce.

PUTTANESCA \$280

Sautéed in tomato-based sauce seasoned with capers, Kalamata olives, capers, and garlic.

AMATRICIANA \$280

Minced guanciale and bacon sauteed with homemade tomato sauce, scented with wine.



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Main

GRILLED SQUID \$390

Fresh squid sautéed with olive oil and garlic. Served with a green salad and quinoa.

AVOCADO STUFFED WITH SHRIMP \$380

Avocado peel stuffed with a savory mixture of guacamole and shrimp, tomato, onion with olive oil.

MIXED CEVICHE \$380

Classic and delish ceviche with fish, octopus, and shrimp. (lime juice, onion, tomato, salt, and pepper)

LOBSTER \$950

To taste: grilled, butter, ajillo or garlic butter; served with mango and chipotle-raspberry sauce. **Ask the waiter about the garnish options available.*

MAWIMBI FISH FILLET \$380

Fresh fish fillet on sautéed seasonal veggies, dressed in butter; served with smooth mashed potatoes colored with beet.

BARQUITO FISH FILLET \$380

Fresh fish fillet crusted with Parmigiano Reggiano cheese grilled and served with green salad and smooth mashed potatoes colored with beet.

SEALED TUNA \$390

Fresh tuna fillet crusted with amaranth and black sesame glazed in garlic butter, served with green salad and smooth mashed potatoes colored with beet.



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Main

OCTOPUS \$390

To taste: grilled, butter, ajillo or garlic butter; served with quinoa and green salad.

SHRIMP \$390

To taste: grilled, butter, ajillo or garlic butter; served with quinoa and green salad.

MEXICAN STYLE ARRACHERA \$380

Served with nopales (Mexican cactus), sautéed veggies and guacamole.

RIB EYE \$560

Robust cut of beef served with nopales, roasted vegetables and guacamole.

SHRIMP QUESADILLAS \$320

Blue corn tortilla with cheese and sautéed shrimps with homemade tomato-based sauce and pico de gallo.

LOBSTER QUESADILLAS \$380

Blue corn tortilla with cheese and sautéed lobster with homemade tomato-based sauce and pico de gallo.

CHICKEN QUESADILLAS \$250

Blue corn tortilla with cheese and sautéed chicken with tomato-based sauce and pico de gallo.

ARRACHERA QUESADILLAS \$250

Blue corn tortilla with cheese and sautéed flank steak with homemade tomato-based sauce and pico de gallo.



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Deserts

TIRAMISU \$140

Authentic Italian biscuits (savoirdi), decaf coffee-soaked with a scrumptious mix of Mascarpone cheese and eggs. Dusted with cocoa.

ICE CREAM \$140

Dulce de leche or Nutella.

BANANA FLAMBÉE \$140

Banana flamed with liquor orange juice and butter with ice cream on the side.

CRÊPES \$140

-Crêpes filled with nutella or dulce de leche

-Crêpes filled with seasonal fruits covered with chocolate and ice cream. **Would take 15 min to cook.*

DESSERT OF THE DAY \$140



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Vegetarian

Appetizers

GUACAMOLE \$180

Mashed avocado with tomato, onion, and lemon squeeze, served with tortilla chips.

VEGGIE QUESADILLAS \$180

Blue corn tortilla with cheese and sautéed vegetables with homemade tomato-based sauce, and pico de gallo.

CAROSSELLO \$220

Fresh seasonal veggies, tomatoes, onion, carrot, apple, and orange.

CUCUMBER & FRUIT CEVICHE \$220

A refreshing ceviche with cucumber, fruit, tomato, and onion, marinated with lime juice.

BETROOT TARTAR \$180

Cubes of beet, mango and avocado, seasoned with house sauces and a splash of olive oil.

Main

VEGGIE FAJITAS \$220

Grilled seasonal vegetables with a touch of olive oil, salt, and pepper, served with quinoa. *Make your tacos with blue and white corn tortillas.

WHITE SAUCE RAVIOLI \$350

Stuffed with ricotta cheese and spinach sautéed in garlic butter, cream, Parmigiano Reggiano and drizzled with white wine.

AGLIO OLIO E PEPERONCINO \$180

Simple but tasty fully flavored! garlic, olive oil and red pepper.

PUTTANESCA \$280

Tomato-based sauce seasoned with capers, Kalamata olives, and garlic, scented with parsley. A delicious choice.

PASTA PRIMAVERA \$280

Seasonal vegetables sautéed in garlic butter. A delicate balance.

Dinner



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Appetizers

FISH, TUNA, OR SALMON TARTARE \$280

Chopped fish, tuna or salmon with avocado sprinkled with sesame and dressed with chef's sauce.

OCTOPUS OR TUNA CARPACCIO \$220

Thin slices of octopus or tuna, dressed with olive oil, capers, Kalamata olives, onion and drizzled with lime juice.

Salads

GREEK \$220

Tomato, goat cheese, kalamata olives and olive oil seasoned with oregano.

SPINACH \$230

Parmigiano Reggiano cheese basket with spinach, walnuts, avocado and a drizzle of olive oil. Salt and pepper.

BURRATA \$340

Imported prosciutto, arugula, lettuce, cheese and melon fruit

**Cheese: we might use mozzarella or burrata, subject to availability.*



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Pasta

Imported Italian pasta

GLUTEN FREE pasta available.

LOBSTER SPAGHETTI \$430

Sautéed lobster in olive oil with garlic and a red-based sauce scented with white wine.

SHRIMP SPAGHETTI \$420

White creamy sauce with butter perfumed with a touch of white wine.

RAVIOLI BOLOGNESE \$420

Stuffed with ricotta cheese and spinach in a slowly cooked tomato and meat-based sauce.

WHITE SAUCE RAVIOLI \$350

Stuffed with ricotta cheese and spinach de ricotta sautéed in butter, garlic, cream, Parmigiano Reggiano and drizzled with white wine.

MARINERA SPAGHETTI \$440

Shrimp, squid and fish sautéed in olive oil with garlic and tomato-based sauce.

BOLOGNESE TAGLIATELLE \$350

A special of the house: slowly cooked tomato and meat-based sauce.



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Main

MEXICAN STYLE ARRACHERA \$380

Served with nopales (Mexican cactus), sautéed veggies and guacamole.

RIB EYE \$560

Robust cut of beef served with nopales, roasted vegetables and guacamole.

LOBSTER \$950

To taste: grilled, butter, ajillo or garlic butter; served with mango and chipotle-raspberry sauce. **Ask the waiter about the garnish options available.*

MAWIMBI FISH FILLET \$380

Fresh fish fillet on sautéed seasonal veggies, dressed in butter; served with smooth mashed potatoes colored with beet.

BARQUITO FISH FILLET \$380

Fresh fish fillet crusted with Parmigiano Reggiano cheese grilled and served with green salad and smooth mashed potatoes colored with beet.

SEALED SALMON \$390

Fresh salmon dressed in garlic butter, served with green salad and smooth mashed potatoes colored with beet.

SEALED TUNA \$390

Fresh tuna fillet crusted with amaranth and black sesame glazed in garlic butter, served with green salad and smooth mashed potatoes colored with beet.



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Main

OCTOPUS \$390

To taste: grilled, butter, ajillo or garlic butter; served with quinoa and green salad.

SHRIMP \$390

To taste: grilled, butter, ajillo or garlic butter; served with quinoa and green salad.

Desserts

TIRAMISU \$140

Authentic Italian biscuits (savoiardi), soaked in decaffeinated coffee with a scrumptious mix of Mascarpone cheese and eggs. Dusted with cocoa.

ICE CREAM \$140

Dulce de leche or Nutella.

BANANA FLAMBÉE \$140

Banana flamed with liquor orange juice and butter with ice cream on the side.

CRÊPES \$140

-Crêpes filled with nutella or dulce de leche

-Crêpes filled with seasonal fruits covered with chocolate and ice cream. **Would take 15 min to cook.*

DESSERT OF THE DAY \$140



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Vegetarian

Appetizers

GUACAMOLE \$180

Mashed avocado with tomato, onion, and lemon squeeze, served with tortilla chips.

VEGGIE QUESADILLAS \$180

Blue corn tortilla with cheese and sautéed vegetables with homemade tomato-based sauce, and pico de gallo.

CAROSSELLO \$220

Fresh seasonal veggies, tomatoes, onion, carrot, apple, and orange.

CUCUMBER & FRUIT CEVICHE \$220

A refreshing ceviche with cucumber, fruit, tomato, and onion, marinated with lime juice.

BETROOT TARTAR \$180

Cubes of beet, mango and avocado, seasoned with house sauces and a splash of olive oil.

Main

VEGGIE FAJITAS \$220

Grilled seasonal vegetables with a touch of olive oil, salt, and pepper, served with quinoa. *Make your tacos with blue and white corn tortillas.

WHITE SAUCE RAVIOLI \$350

Stuffed with ricotta cheese and spinach sautéed in garlic butter, cream, Parmigiano Reggiano and drizzled with white wine.

AGLIO OLIO E PEPERONCINO \$180

Simple but tasty fully flavored! garlic, olive oil and red pepper.

PUTTANESCA \$280

Tomato-based sauce seasoned with capers, Kalamata olives, and garlic, scented with parsley. A delicious choice.

PASTA PRIMAVERA \$280

Seasonal vegetables sautéed in garlic butter. A delicate balance.

Beverages



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Classic Cocktails

MARGARITA \$200

FLAVORED MARGARITA \$220

Strawberry, passion fruit, mango, hibiscus.

MEZCALITA \$200

FLAVORED MEZCALITA \$220

Strawberry, passion fruit, mango, hibiscus.

DAIKIRI \$190

FLAVORED DAIKIRI \$210

Strawberry, passion fruit, mango, hibiscus.

TEQUILA SUNRISE \$190

Orange juice, tequila, and grenadine.

LONG ISLAND ICED TEA \$230

ESPRESSO MARTINI \$210

MOJITO \$200

TOM COLLINS \$180

PIÑA COLADA \$190

BLOODY MARY \$190

APEROL SPRITZ \$210

CAIPIRINHA \$190

SANGRIA \$200

GIN TONIC \$200

CARAJILLO \$210



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Spirits

Tequila

DON JULIO 1942 AÑEJO **\$450**

DON JULIO 70 **\$240**

DON JULIO BLANCO **\$200**

7 LEGUAS WHITE **\$190**

CASCAHUIN BLANCO **\$180**

CASCAHUIN REPOSADO **\$200**

CASCAHUIN SILVER **\$190**

CASCAHUIN AÑEJO **\$200**

COSMICO AÑEJO CRISTALINO **\$220**

Mezcal

AMARÁS (Espadín) **\$210**

400 CONEJOS (Espadín) **\$210**

MONTELOBOS (Espadín) **\$220**

OJO DE TIGRE (Espadin-Tobala) **\$220**

AMARAS CUPREATA **\$230**

LA ÚLTIMA Y NOS VAMOS (Mexicano) **\$250**

Ron

ZACAPA 23 **\$250**

ZACAPA XO **\$450**

HAVANA 3 AÑOS **\$180**

HAVANA 7 AÑOS **\$220**

BACARDI BLANCO **\$160**



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Spirits

Vodka

GREY GOOSE \$200
ABSOLUT AZUL \$170
SMIRNOFF \$150

Gin

BEEFEATER \$190
BOMBAY \$210
TANQUERAY \$200
HENDRICK'S \$220

Whisky

BLACK LABEL \$210
RED LABEL \$170
JACK DANIELS \$180
CHIVAS REGAL \$200
BUCHANAN'S \$200

Liquors

BAILEYS \$180
LICOR 43 \$180
XTABENTÚN \$150
SAMBUCA \$160
AMARETTO \$170



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Beers

- CORONA \$80**
- VICTORIA \$80**
- PACÍFICO \$80**
- MODELO ESPECIAL \$80**
- MEXICAN CRAFT BEER \$160**
- CHELADA \$30**
- MICHELADA \$50**
- OJO ROJO \$70**

Mocktails

- CONGA \$130**
Pineapple and orange juice with grenadine.
- PIÑADA \$130**
Pineapple juice, coconut cream and syrup.
- MAWIMBI FROZEN \$130**
Berries and lemon.
- BARQUITO \$120**
Passion fruit, banana, and orange.
- AMANECER \$130**
Cucumber, lemon, mint, and honey.
- FIONA \$130**
Avocado, mango and coconut milk.

Soft drinks

- PASSION FRUIT WATER \$90**
- LEMONADE:** *classic, chía or ginger* **\$60**
- SHIRLEY TEMPLE \$60**
- MINERAL WATER 650 ml. \$120** *Still or sparkling*
- NATURAL JUICES \$100**
Melon, orange, watermelon, mango.
- SODAS \$50**
Coca cola zero, Sprite, Fresca



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Juices

Freshly pressed juices

JUGO VIDA - \$130

Beets, apple, pineapple, ginger.

JUGO VERDE - \$130

Cucumber, pineapple, celery, Chaya (Mayan spinach), mint & honey.

ORANGE OR GRAPEFRUIT \$100

Coffee

ESPRESSO - \$40

AMERICANO - \$40

COFFEE LATTE - \$70

DECAF - \$40

TEA - \$40

MOCACCINO - \$70

CAPPUCCINO - \$70

ICED COFFEE - \$60

ICED TEA - \$70

(tea, lime juice, mint and honey)

FRAPPUCCINO - \$120

NUTELLA SPECIAL - \$120

AFFOGATO - \$140

Espresso shot and two scoop of dulce de leche ice cream.



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Signature Cocktails

Zero-waste, cocktails sustentables

TRAMONTO \$250

Ginebra Larios, rosé wine syrup, lemon juice, Bougainvillea infusion, guava, and tonic water.

GREEN BREEZE \$250

Lemon grass and citrus cordial, Ginebra Larios, lemon juice, and ginger ale

AMARTE \$250

White rum, pineapple juice, orange syrup and amaretto.

EL POBLANO \$250

Mezcal infused with poblano chili (not spicy), hibiscus cordial, lemon juice, dusted whit chili soil.

SEPIA \$250

Mezcal Mitre Origen, horchata and almond orgeat with Amaro Averna. "Decaf-coffee ice"

SIMPLICYTI \$250

White Tequila, coffee liquor, Vermouth dry and LIQUOR 43.



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Signature Cocktails

PASSION AMARETTO \$250

Montelobos mezcal, Agavero, passion fruit, Narano and Amaretto with lemon dash.

MARIACHI \$250

Don Julio reposado tequila, orange juice, grapefruit soda, lime, sour orange liqueur.

LEVIATHAN \$250

Ojo de Tigre mezcal, macerated ginger, honey, and orange juice.

HOLBOX AT NIGHT \$250

Bombay gin, berries, mint, and Angostura bitters.

BARQUITO BLANCO \$250

Mezcal Monte Lobos, grapefruit, Agavero liqueur, cloves, and lime.

BARQUITO AMARILLO \$250

Amaretto, Kalani, pineapple grapefruit and lime without sugar.