



**MANDARINA'S CAFE**

*Playa del Carmen • Buenos Aires*

**BOSTON GRILL**  
WINE & CIGARS BAR



*5ta Avenida y Calle 14 biz  
Playa del Carmen*

**Nasim**<sup>®</sup>  
**GROUP**



## MANDARINA'S CAFE

Playa del Carmen • Buenos Aires

# 25 Años

*Is growing in Argentina for more than two decades by its founder Mr. Matias Nasim.*

*Located in the neighborhood of Belgrano is a succes almost immediately, excelling in its Gourmet kitchen and Tradition in Argentina and international Wines.*

*The year was 2000 when the Dreamas brought to the Mexican Caribbean the joy of expanding their horizon.*

*Thus was born Mandarin Cafe Mexico, a magical place in Playa del Carmen, that with more than 25 seasons of Succes introduces a new concept of Style*

**BOSTON GRILL**  
WINE & CIGARS BAR



*Renewing the formula that sets us apart for more than a decade, has the more Selecta Cava Wines from around the world Seducing to locals and tourists with its haute Cuisine Gourmet, while the soft melodies of Piano Moments unforgettable atmosphere.*

*Welcome to Our House, Your Home in the Caribbean.*

5ta Avenida y Calle 14 biz  
Playa del Carmen

**Nasim®**

# *Appetizers*

52	MELON WITH PROSCIUTTO	\$350
52.5	BEEF CARPACCIO	\$360
N10	SALMON CARPACCIO	\$360
52.7	OCTOPUS CARPACCIO	\$360
N11	TUNA CARPACCIO	\$385
54	PROSCIUTTO (Grated Tomato, Olive and Toast)	\$350
55	CAPRESSE TOWER	\$290
402	PROVENCAL MUSSELS	\$290
405	BURRATA (Served on arugula bed whit tomatoe cherry, sliced of cured ham and toast bred whit garlic)	\$380
N12	LOBSTER BISQUE	\$450
403	SQUID RINGS	\$277
404	OCTOPUS IN LEMON SAUCE	\$365
55.4	OCTOPUS SPANISH STYLE	\$385
55.5	ASPARAGUS SAUCE FIVE CHEESE	\$277
405	CHOCOLATA CLAMS	\$370
53	PALM IN GOLF SAUCE	\$290
N13	AVOCADO STUFFED WITH SHRIMP	\$356
N14	AVOCADO STUFFED WITH RED TUNA	\$356
N14	STONE CRABS CLAWN'S (The speciality of the Chef)	\$500
	ENDIVIAS AD ROQUEFORT	\$350
	SHRIMP COCKTAIL	\$350
	CEVICHE PERUANO	\$350

## *Ham and Cheese Tables*

Delicious variety of different cheeses (Parmesan, Gruyere, Provolone, Manchego, Roquefort, Gouda and Fresh Mozzarella) and Our cold meats (Ham, Cooked Ham, Pepperoni), Morrone, Green and Black Olives, TABLE ACCOMPANYING THE PIZZA to a Aglia

56	SMALL PLATE	(2 PERSON)	\$740
57	LARGE PLATE	(4 PERSON)	\$930

## *Salads*

116	“THE TABLITA“ (Arúgula, Mushrooms and Parmesan)	\$310
117	MANDARIN 'S (Lettuce, Tomato, Chicken, Egg and Palm)	\$310
117.5	CARIOCA (Pineapple, Chicken, Egg and Palm)	\$310
123	CHICKEN CAESAR (Lettuce, Croutons, Chicken Parmesan and Caesar Dressing)	\$345
123.5	BRIE (Mixed Greens, Brie, Cherry Tomato and Caramelized Apples)	\$335
123.6	GREEK (Mixed Greens, Tomato, Black Olives, Feta Cheese and Red Onion)	\$335
124	SPECIAL GOURMET (Arúgula, Mushrooms, Dried Tomatoes, Parmesan, Serrano Cured Ham and Croutons)	\$350
	SQUID (Shrimp prepared with mustard vinaigrette and honey, on bed of spinach baby)	\$350

# Main Dish

## Grill / Carnes Rojas

All Meat Served with Side off Included



GR50	COWBOY Certificate Sterling Silver	800 gr.	\$1480
GR1	RIB EYE Certificate Sterling Silver	400 gr.	\$740
GR2	NEW YORK Certificate Sterling Silver	400 gr	\$740
GR3	T-BONE Certificate Sterling Silver	450 gr.	\$740
GR4	SIRLOIN Certificate Sterling Silver	600 gr.	\$685
GR5	BBQ RIBS (PORK) Certificate Sterling Silver		\$635
GR7	ARRACHERA		\$580
GR10	LAMB RACK Certificate Sterling Silver		\$770
GR11	TOMAHAWK Certificate Sterling Silver	1200 gr.	\$1800
GR12	PORTERHOUSE Certificate Sterling Silver	900 gr.	\$1530

### Birds

N16	DUCK MEDALLIONS Tender duck medallions at 4 peppers sauce with smashed and sweet tamarind		\$650
GR11	CHICKEN BREAST With Lemon and Fine Herbs		\$410

### Fish

GR 6	FRESH SALMON Seasoned with Pepper and Olive Oil		\$510
406	WRAPPED IN SHRIMP		\$560
N17	RED TUNA SEALED Prepared with Crust of sesame seeds and sauted veggies		\$600
	GRILLED OCTOPUS		\$750

### Lobster

GR 8	GRILLED LOBSTER (per gram)		\$4.20
400	LOBSTER IN YOUR FAVORITE FLAVOR Exquisite Lobster Prepared in your Favorite Flavor. Served with Butter Pasta & Cesar Palad		\$4.20

### Grilled Sea Food

401	(For chare 2 pax) Delicious combinations of Different Fruits of the Sea: Lobster, Shrimps, Calamary, Mussels, Crab Meat an Octopus. Served with Butter Pasta and Caesar Salad.		\$2850
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# Our Pasta

## Fettuccini / Spaghetti / Penne

- 303 A LA MANDARINA' S CAFÉ \$410  
(Thin slices of chicken breast and bacon served in a cream sauce, with basil and spicy chilli pepper)
- 308 AI FRUTTI DI MARE \$430  
(Seafood sauteed in olive oil and served with sauce tomato, fresh basil and white wine.)
- 310 AI GAMBERETTI \$430  
(Shrimp and crab surimi, jump in brandy and mild souce tomato and cream)
- 311 ALL' ARAGOSTA \$515  
(Lobster with pieces dried tomatoes emulsion, fresh garlic and basil)
- 309 AI SALMONE WITH VODKA \$430  
(Fresh salmon cubes with cream, dill flamed with vodka)
- AI VONGOLE (Clams) \$430  
(Spaguetti or Fetuccine saute whit olive oil, parsley, garlic and white wine)
- PASTA GLUTEN FREE  
Sauce at your choice. Spaguetti o Penne



## Sorrentinos

- SOR1. PUMPKIN AND CHEESE \$380  
(Sorrentinos and mozzarella with 4 cheese sauce)
- SOR2. HAM AND MOZZARELLA \$380  
(Sorrentinos with 4 cheese sauce)

## Ravioli

- 316 FIVE CHEESE RAVIOLI \$380  
(Delicious five kind of cheeses: Provolone, Parmesan, Gruyere, Blue Cheese & Muzarella)

## Gnocchi

- 319.5 GNOCCHI VERDI FATTI IN CASA \$380  
With Pink Sauce or you favorite sauce

## Lasagna

- 320 LASAGNE FATTI IN CASA \$410  
(Home made Beef Lasagna, with Tomatoe & Cream Sauce)

## Our Pizzas (Individuals)

- 22 INFERNO \$380  
Tomato Sauce, Mozzarella, Red Pepper, Pepperoni, Anchovies, red bell pepper and olives
- 27.5 WITH SALMON AND CREAM \$420
- 27.8 WITH SHRIMP \$420  
Tomato Sauce, Mozzarella, Shrimp, Provencal and Olives
- 27.6 WITH LOBSTER \$600
- 28.5 FRUITS OF THE SEA \$420  
Tomato Sauce, Mozzarella, Srimp, Surimi Crabs, Mussels, Squid, Octopus and Olives.
- 28 MANDARINA' S \$410  
Tomato Sauce, Mozzarella, Blue cheese, Cooked Ham, Morrone, Palm, Salsa Golf, Nuts and olives
- 29 MICHELL' S \$410  
Tomato Sauce, Mozzarella, Chicken Palm and Olives Chopped Egg.
- 29.5 GOURMET \$420  
Tomato Sauce, Mozzarella, Dried Tomatoes, Parmesan & Arugula.
- 29.5 A SPECIAL \$420  
Gourmet Serrano Ham Tomato Sauce, Mozzarella, Dried Tomatoes, and Parmesn Cheese Arugula
- 30 FIVE CHEESE \$475  
Tomato Sauce, Mozzarella, Provolone, Roquefort, Gruyere, Parmesano and Olive.

PIZZA GLUTEN FREE  
Ingredient at your choice



## Menu Kids

K10	CHEESE PIZZA KIDS (Mozzarella and tomato sauce)	\$320
K11	PEPPERONI PIZZA KIDS (Pepperoni, Mozzarella)	\$320
K12	HAWAIIAN PIZZA KIDS (Pineapple, Ham and Mozzarella)	\$320
K13	SPAGHETTI KIDS (Tomato / Cream)	\$320
K14	CHICKEN STRIPS GRILL (Accompanied by spaghetti with butter)	\$320

## Salads Crepes

(With your Choice of Sauce, 4-Cheese Sauce or Pink)

206	HAWAII (With chicken breast, Mushrooms, Muzzarella and Provençal)	\$345
217	FIVE CHEESE (Provolone, Roquefort, Parmesan, Gruyere and Mozzarella)	\$355
233BIS	KUALA LUMPUR (Cured Ham, Arúgula, Sun Dried Tomatoes, Parmesan and Mozzarella)	\$370
236BIS	GRANADA (Spinach, White Sauce, Mozzarella and Nut neg)	\$345
238	ASPARRAGUS (Asparragus bell, Pepper, Ham & Mozzarella)	\$355
240	SHRIMP (Shrimp, Mozzarella and Provençal)	\$420

## Desserts

58	CHEESE CAKE	\$280
65.5	BANANA FLAMBE WITH BRANDY In Juice Orange, Accompanied With Vanilla Ice Cream	\$250
62.5	FRUIT SALAD Whit Ice Cream	\$280
62.5	NUTELLA CREPE WITH ICE CREAM	\$250
81	SWEET BANANA CREPE With Nutela and Ice Cream	\$280
	A LA MODE CHOCOLATE CAKE	\$280
84	STRAWBERRIES WITH CREAM	\$280
159	MANDARINA' S CUP Peaches in syrup, Banana, Strawberry, Caramel, Walnuts, Cream Chocolate and Ice Cream Flavors of 3 (For Sharing)	\$370
	VULCANO DI CIACCOLATO DELLA CASA	\$370

## Smoothies

76	STRAWBERRY	\$120
65	BANANA	\$120
67	PEACH	\$120
68	MANDARINA' S	\$120

## Natural's Juices

69	ORANGE	\$70
70	LEMONADE	\$70

## Soft Drinks

72	SOFTDRINKS	\$70
110.1	SAN PELEGRINO MINERAL WATER IMPORTED	\$130
110.2	NATURAL IMPORTED WATER - FIJJI	\$130