



CUCCAY

tacos & drinks club



*Seafood Empanadas***Fish Empanada \$80**

Golden tortilla stuffed with seasoned fish—crispy outside, soft inside.

Shrimp Empanada \$90

Shrimp with melted cheese, rajas and fresh epazote in a crispy tortilla.

*Sopes from The Comal***Shrimp Sope \$120**

Traditional sope topped with juicy shrimp.

Pork Sope \$100

Tender pork on a corn base—pure Mexican comfort.

*Beyond The Taco***Molcajete Guacamole \$180**

Fresh avocado, made to order.

Cuccay Fries \$150

Crispy and addictive.

Quesadilla \$75

Golden tortilla with melted cheese.

Flaming Cheese Casserole \$140

Smooth, perfectly melted cheese.

Topped with trompo picaña or shrimp..... **\$240**

Tortilla Soup \$140

Classic, comforting and full of tradition.

Cuccay Salad \$150

The classic Caesar salad, with house dressing and homemade croutons.

Available with chicken or shrimp..... **\$250**

Cheese crust roll \$100

Grilled cheese crust until extra crispy.

*Desserts To Close***Flan \$180**

Classic homemade flan, smooth and served with cream.

Cheesecake \$220

Soft, light and delicate—a calm finish.

Ritual Tostadas

Sacred Tuna Tostada \$160

Freshly marinated tuna, citrus notes and ancient crunch on a golden tostada.

Pacific Ceviche Tostada \$160

Fresh, lime-cured fish, veggies and herbs —light and vibrant.

**Old Sea Shrimp \$180
Tostada**

Juicy, marinated shrimp on a crispy tostada with balanced acidity.

Our Premium Tacos

Rotisserie Picaña Taco \$95

Marinated picaña slow-roasted over fire —juicy and full of character.

Picaña Barbacoa Taco \$90

Slow-cooked picaña, barbacoa-style, with a tender texture.

Presidential Rib Eye Taco \$130

Rib Eye — premium, seared to perfection, intense flavor and perfect texture.

From The Sea

Cuccay Shrimp Taco \$95

Sautéed shrimp, poblano strips, creamy sauce and crispy bacon.

Veggie from the earth

Cuccay Veggie Burrito \$185

Stuffed with sautéed veggies—bold flavors, perfectly-balanced.

Prime Arrachera Taco \$95

Grilled prime arrachera with crispy bacon —smoky and hearty

Slow-cooked Pork Taco \$80

Pork, slow-cooked until it falls apart —deep and comforting.

Chicken Taco \$85

Grilled chicken with purple cabbage, carrot and zucchini, finished with a touch of homemade garlic mayo.

Baja Taco \$95

Rock fish or shrimp.
Light, fresh, golden batter, served with purple cabbage and a slice of avocado.

Extra ritual

Cheese Crust \$40

All tacos can be made with a manchego cheese crust.

CUCCAY COCKTAILS

Our Originals

Flower on Fire \$220

Mezcal mixed with hibiscus and fresh lime.

Cuccay Breeze \$220

A blend of premium gin and Aperol, kicked up with ripe peach, lime, and grapefruit.

Green Origin \$220

Mezcal infused with fresh cilantro and poblano pepper, balanced with pineapple and lime.

Slow Guava \$220

Guava and spiced cinnamon, with grapefruit and fresh lime over a gin base.

Chile Echoes \$220

Tequila fused with tamarind and chili syrup, fresh citrus, and a slick of ancho chili liqueur.

The Sinner \$250

Espresso, Licor 43, chai tea syrup, nutmeg, and touch of whipped cream.

Old School

Old Fashioned \$180

Bourbon, Angostura, sugar and cherry.

Negroni \$200

Campari, gin and red vermouth.

Moscow Mule \$180

Lime juice, vodka, and ginger.

Espresso Martini \$180

Vodka, coffee liqueur, simple syrup, and espresso.

Tom Collins \$180

Gin, lemon juice, simple syrup, and soda water.

CUCCAY COCKTAILS

Old School

Manhattan \$180

Bourbon whiskey, red vermouth, and Angostura.

Cosmopolitan \$180

Vodka, Triple Sec, lime juice, and cranberry juice.

Hanky Panky \$180

Gin, sweet vermouth, and Fernet Branca.

Aperol Spritz \$180

Aperol, prosecco, and soda water.

St-Germain Spritz \$200

St-Germain liqueur, prosecco, and soda water.

Beers

Light Beer \$80

Dark Beer \$85

Non-alcoholic beer \$80

Sodas & Waters

Coca-Cola Regular \$70

Coca-Cola Light \$70

Fresca \$70

Sprite \$70

Sparkling water peñaflor \$70

Sparkling topo chico \$80

Quina water \$70

Still water \$70

Pinnate \$130

Fresh water \$120

CUCCAY COCKTAILS

Tequila

<i>Don Julio Blanco</i>	\$180
<i>Don Julio Reposado</i>	\$220
<i>Don Julio Añejo</i>	\$240
<i>Don Julio 70</i>	\$280
<i>1800 Añejo</i>	\$220
<i>José Cuervo Especial</i>	\$180

Mezcal

<i>Divino Momento</i>	\$160
<i>Divino Tamarindo</i>	\$180
<i>Divino Tobala</i>	\$290
<i>Divino tempeztate</i>	\$290
<i>Doña Juana</i>	\$260

Ron

<i>Bacardi Blanco</i>	\$180
<i>Bacardi Añejo</i>	\$180
<i>Habana 7</i>	\$200

Gin

<i>De la Casa</i>	\$150
<i>Tanqueray</i>	\$180
<i>Bombay</i>	\$200
<i>Hendricks</i>	\$220

CUCCAY COCKTAILS

Vodka

<i>De la Casa</i>	\$160
<i>Stolich</i>	\$160
<i>Titos</i>	\$180
<i>Grey goose</i>	\$180

Whisky

<i>Jack Daniels</i>	\$180
<i>Jimbeam</i>	\$190
<i>Etiqueta negra</i>	\$260

Licor

<i>Cinzano blanco</i>	\$140
<i>Martini Rosso</i>	\$140
<i>Kahlua</i>	\$140
<i>Licor 43</i>	\$150
<i>Fernet</i>	\$180
<i>Aperol</i>	\$160
<i>St- Germain</i>	\$180
<i>Campari</i>	\$150



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