




# GRACIAS

## **NAWi [NAH-WEE]**

Honoring the indigenous Pipile society, the ancient word NAWi translates to 'four'. Over thousands of years, Salvadoreans have been nourished by four sacred ingredients- Yuca, Red Silk Bean, Maize and Ayote. Each ingredient is featured throughout our menu to generously honor Mesoamerican heritage and its people.



NAWi Beach House is a balanced approach to sustainable cuisine. We locally source high quality ingredients and cultivate strong relationships with local fisherman and farmers. Discover the complexity of simple ingredients inspired by tradition. Honest, real food that leaves your imagination full. Passion with each plate, divinity in the details, a taste of our roots.

We welcome you to our familia.

## **NAWi FAMILY**



# BIENVENIDO

Every soul thirsts for a moment to nourish, connect and fully transcend. Moments that tune into a higher state of energy and vibration. NAWi Beach House captures this energy in our cuisine, libations, sound and space curations.

Sense to delight your palate and craft moments to savor.

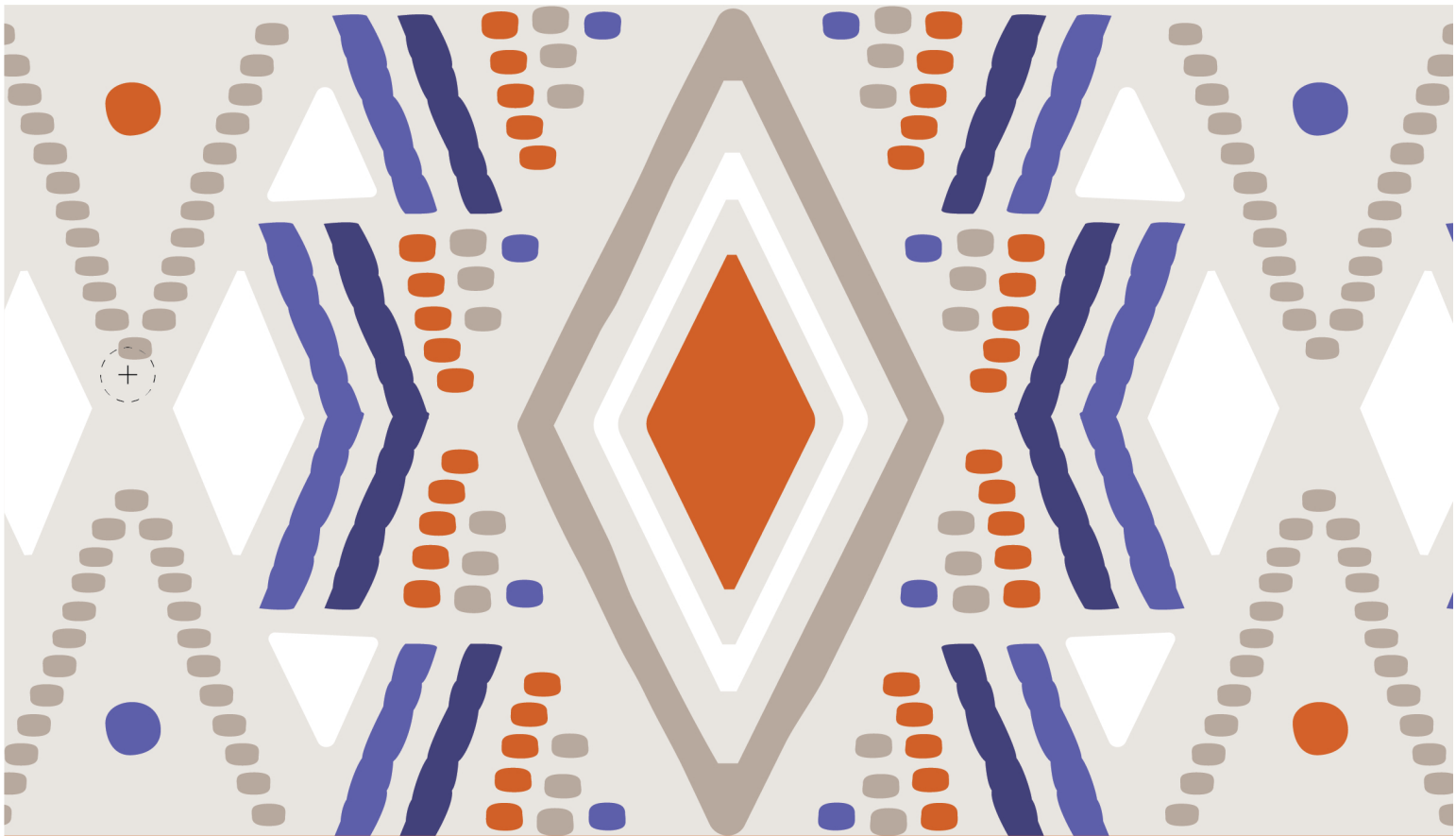
Sound to flow in the music and revel in nature's elements.

Space to connect in the here and now.

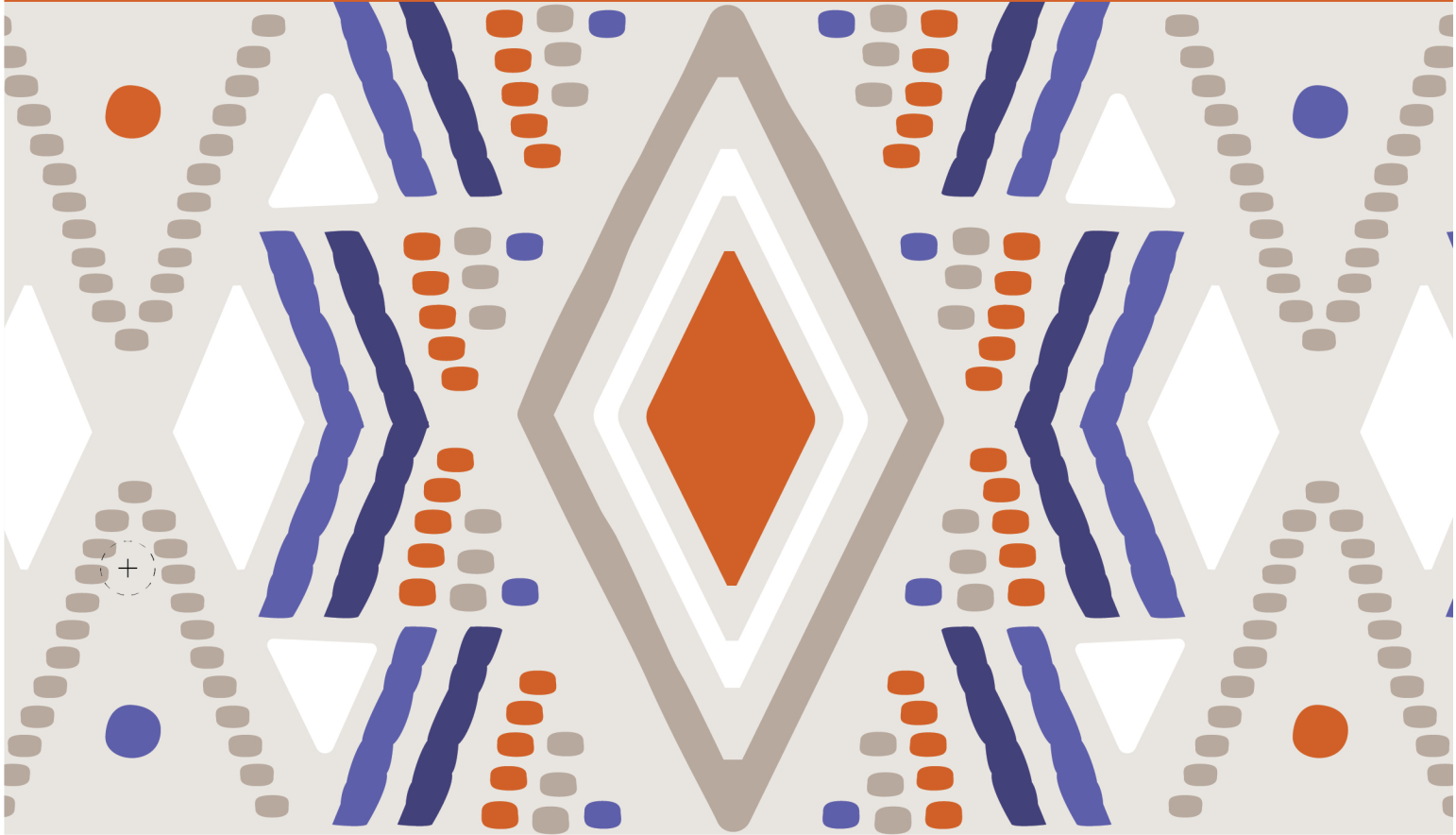
Feel the flow of your body rise with the pulse of the sea. Unified with something larger than ourselves. This is where we find our common harmony and simply play in paradise.







DESAYUNO  
BREAKFAST



# DESAYUNO BREAKFAST

**VG** VEGETARIAN  
**V** VEGAN  
**GF** GLUTEN FREE

## GRANOLA BOWL \$7 **V**

Homemade toasted granola with dried fruits over a bed of seasonal fruits with honey vinaigrette / Granola tostada hecha en casa a base de frutos secos, acompañada de fruta de temporada y miel de abeja

## BANANA OAT PANCAKES \$9 **VG**

Oatmeal and granola mix, caramelized and flamed plantain with a kiss of maple honey / Mezcla a base de avena, granola, plátano caramelizado y flameado, con un toque de miel de maple

## TIPICO DE LA ABUELA \$6 **GF**

Refried beans with a hint of peppermint, two eggs any style, avocado, salvadoran cheese, and roasted plantain & ranchera sauce / Frijoles refritos con un toque de hierbabuena, huevos al gusto, aguacate, cuajada, plátano asado y salsa ranchera

## CHORIZO TÍPICO \$8 **GF**

Refried beans with a hint of peppermint, two eggs, avocado, izalqueño cheese, and chorizo & ranchera sauce / Frijoles refritos con un toque de hierbabuena, huevos al gusto, aguacate, queso izalqueño, chorizo y salsa ranchera

## LOMO TÍPICO \$9 **GF**

Refried beans with a hint of peppermint, two eggs, avocado, Izalqueño cheese, tenderloin & ranchera sauce / Frijoles refritos con un toque de hierbabuena, huevos, aguacate, cuajada, lomo de aguja y salsa ranchera

## FRUIT BOWL \$5 **VG** OPTION **V**

Seasonal fruit with honey / Fruta de temporada con un toque de miel.

BREKKIE BOWL



GRANOLA BOWL



BANANA OAT PANCAKES



# DESAYUNO BREAKFAST

**VG** VEGETARIAN  
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## CHILAQUILES \$6 **GF**

Homemade tortilla chips, sautéed chicken, homemade tomato sauce with a hint of Izalqueño cheese and coriander / Chips de tortilla de maíz, pollo deshebrado, en nuestra salsa de tomate ahumado, crema, queso y un toque de cilantro

## LOADED CHILAQUILES \$9 **GF**

Homemade corn tortilla strips, sauteed chicken, homemade tomato sauce, two fried eggs, whole beans with a hint of izalqueño cheese, jalapeño and coriander / Chips de tortilla de maíz, pollo deshebrado, en nuestra salsa de tomate ahumado, crema, queso y toque de cilantro, huevos al gusto, frijoles refritos con jalapeños

## BREKKIE BOWL \$12 **GF** OPTION **VG**

A mix of fresh tomato, avocado, chives, crispy bacon, quinoa, sweet corn, queso fresco, and a soft boiled egg / Una mezcla de tomate fresco, aguacate, cebollín, tocino crujiente, quinoa, maíz dulce, queso fresco y un huevo hervido suave

## VEGAN BREKKIE BOWL \$12 **V**

A mix of organic leaves with a base of quinoa, avocado, plantain, sweet potato & vegetables from our garden, doused with a homemade lime vinaigrette / Mix de hojas orgánicas, con una base de quinoa, aguacate, plátano y vegetales de nuestro jardín, camote y vinagreta casera



## FRENCH TOAST \$8 **VG**

A decadent french toast made of local bread, with chantilly cream and seasonal fruit / Una tostada francesa deliciosa, hecha de pan local con crema de chantilly y fruta de temporada

VEGAN  
BREKKIE  
BOWL



LOADED  
CHILAQUILES







# ALMUERZO Y CENA

LUNCH + DINNER



# ALMUERZO Y CENA LUNCH + DINNER

**VG** VEGETARIAN  
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## APPETIZERS

### AGUACHILES \$13 **GF**

Lime dressed shrimps over a base of lime juice, salt, jalapeños, coriander, juliana onion, slices of cucumber with chipotle sauce as topping / Camarones curtidos en jugo de limón, jalapeños, acompañado de encurtido de cebolla, salsa casera de chipotle, pepino y un toque de cilantro

### HABANERO STEAK BITES \$10

Tenderloin Fingers with a layer of avocado served over ciabatta crispy croutons / Pan baguette tostado, toque de ajo, pasta de aguacate habanero, lomo de aguja y alfalfa

### CHICKEN QUESADILLA \$7

Homemade tortilla, stuffed with chicken, mozzarella cheese and and spicy pico de gallo / Tortilla de trigo rellena de pechuga de pollo, queso mozzarella y pico de gallo picante

### SHRIMP QUESADILLA \$9

Homemade tortilla, stuffed with shrimp, mozzarella cheese and spicy pico de gallo / Tortilla de trigo rellena de camarones, queso mozzarella y pico de gallo

### SHRIMP AND VEGGIE CHICHARRONES \$9

Breaded shrimps, carrot, yuca, and celery accompanied by our homemade smoked tamarind sauce and fermented loroco / Bowl de camarones, vegetales y yuca empanizados, bastones de zanahoria y apio, acompañados de una salsa de tamarindo ahumado y tártara de loroco fermentado

### FRENCH FRIES \$3 **VG GF**

Freshly cut farm potatoes served golden brown with a dip of your choice. Papas fritas recién cortadas, servidas doradas a la perfección, con el aderezo de su elección

### LOADED FRENCH FRIES \$8 **VG GF**

Homemade French Fries, cilantro, lime, black beans, corn and avocado, smothered in queso fresco and our famous green sauce. Add beef or chicken for \$2. Papas fritas hechas en casa, cilantro, limón, frijoles negros, maíz y aguacate, cubiertas en queso fresco y nuestra famosa salsa verde. Agregue carne o pollo extra por \$2

HABANERO  
STEAK BITES



NAWI  
BOWL



# ALMUERZO Y CENA LUNCH + DINNER

**VG** VEGETARIAN  
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## SOUPS + SALADS

### **NAWI BOWL \$12 GF OPTION VG**

A mix of avocado, whole beans, tomato, olives, grilled chicken or shrimp and queso fresco / Una mezcla de aguacate, frijoles enteros, tomate, aceitunas, pollo o camarones a la parrilla y queso fresco

### **SURF AND TURF COBB SALAD \$12 GF**

Shrimp, corn and of romans lettuces, cherry tomato, avocado, chicken breast with bacon and chives / Camarones, maíz dulce y una mezcla de lechugas romanas, tomate cherry, aguacate, pechuga de pollo con tocino y cebollín

### **SOPA DE LOS DIOS GUANACOS \$9 GF**

Red beans soup with fermented loroco cream, corn, pork belly, avocado and chorizo / Sopa de frijoles rojos con crema de loroco fermentado, panceta de cerdo, aguacate y chorizo

### **KALE AND BLUE CHEESE \$8 GF VG**

Fresh mix of kale and organic lettuce, with red onion, mango, blue cheese and a creamy house dressing / Una mezcla de lechuga kale con cebolla roja en juliana, mango, queso azul y salsa ranchera



**SOPA DE LOS DIOS GUANACOS**



**KALE AND BLUE CHEESE**



# ALMUERZO Y CENA LUNCH + DINNER

**VG** VEGETARIAN  
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## SANDWICHES / BURGERS / BURRITOS

### PLANT BASED BURRITO **V**

Whole beans, rice, chimol, sauteed corn and avocado in a hummus tortilla with homemade vegan sauce. *Frijoles enteros, arroz, chimol, maíz dulce salteado, aguacate, en una tortilla con hummus y nuestra salsa vegana hecha en la casa*

### CAMARÓN EMPITADO \$13

Pita bread stuffed with shrimp, alfalfa, watercress, tomato, fermented loroco and homemade sauce / *Pan pita con camarones, alfalfa, berros, tomate con loroco fermentado acompañado de salsa verde casera*

### DALE PITA AL PESCADO \$12

Pita bread with fresh fish cuts, alfalfa, tomato, fermented loroco and homemade tartar sauce. Select from grilled or breaded fish / *Pan pita con tiras de pescado, alfalfa, tomate y loroco fermentado con un toque de salsa tártara casera*

### NAWI BURGER \$12

Brisket beef patty in a ciabatta bun, homemade chipotle, lettuce, tomato, cheese slices, with crispy bacon and caramelized onions / *Torta de carne casera en pan ciabatta, mayonesa de chipotle, lechuga, tomate, rodajas de queso, con tocino crujiente y cebolla caramelizada*



### SHRIMP ROLL \$13

Ciabatta bread stuffed with buttered shrimps accompanied with dried peppers, alfalfa and habanero guacamole / *Pan ciabatta relleno de camarones con mantequilla, acompañado de pimientos secos, alfalfa y guacamole habanero*

### SEXI PATS \$12

Porkbelly with habanero guacamole, spinach, tomato, roasted corn teeth, crispy yucca with a hint of pumpkin seed / *Panceta de cerdo con guacamole habanero, espinacas, tomate, dientes de maíz tostados, yuca crujiente con un toque de semilla de calabaza*

DALE PITA  
AL PESCADO



# ALMUERZO Y CENA LUNCH + DINNER

**VG** VEGETARIAN  
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## ENTREES

### **PESCADO FRITO \$18 GF**

Fresh locally source fish, fried whole and served with seasonal salad and rice / *Pescado frito entero acompañado de ensalada fresca y arroz*

### **BISTEC INFERNO \$19 GF**

8 oz of tenderloin over a bed of potato puree, homemade chipotle, jalapeños, and fresh seasonal vegetables / *8 onzas de lomo sobre una cama de crema de jalapeños, vegetales baby tatemados y papas baby salteadas*

### **TUNA FILET \$18 GF**

Locally sourced tuna filet with pineapple medley and potato puree / *Filete de atún con ensalada de piña y papas baby*

### **MAHI-MAHI DORADO \$21 GF**

Fresh Mahi-Mahi filet with potato puree and peppers / *Filete Mahi-Mahi con papas baby y pimientos, sobre una crema con camarones*

### **LA CHULA \$15 GF**

Grilled pork chop marinated with dried chili peppers and local cocoa / *Chuleta de cerdo a la parrilla, marinada con chiles secos y cacao, marmahon, piña asada y ensalada de mango con aceite de carbón*

### **GARLIC SHRIMP \$19 OPTION GF**

Fresh and local prawns with potato puree and seasonal vegetables. Garlic or Breaded / *Camarones al ajo o empanizados, acompañados de papas baby salteadas y vegetales baby tatemados*

### **CAMARONES EN EL MAR MAON \$20**

Prawns dressed with garlic sauce accompanied with baby carrots, jalapeños over a bed of marmaon, salted with garlic, alcapate and fermented pipianes / *Camarones jumbo salteados con nuestra pasta de ajo, zanahorias baby y jalapeño, sobre una cama de marmaon con mantequilla de alcapate y pipianes fermentados*

**PESCADO TARZÁN**



**CAMARONES EN EL MAR MAON**



# ALMUERZO Y CENA LUNCH + DINNER

**VG** VEGETARIAN  
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## CEVICHEs

### EL CARBONERO \$12 **GF**

Lime chopped red snapper filet dressed with charcoal sauce, seasonal mango, coriander, crispy corn teeth & red onion / *Pescado Dorado, cortado en rodajas con aceite de carbón, mango de temporada, cilantro, crujientes dientes de maíz con cebolla roja*

### THE CLASSIC PINK \$12 **GF**

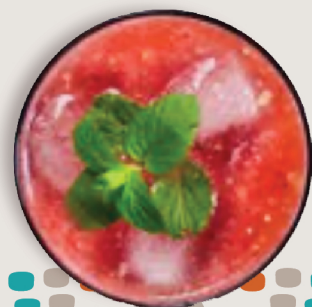
Shrimps over our homemade pink sauce, avocado, red onion, fermented loroco, crispy yucca, palm heart with a hint of coriander / *Camarones sobre nuestra salsa rosa casera, aguacate, cebolla roja, loroco fermentado, yuca crujiente, palmito con un toque de cilantro*

### COCONUT CEVICHE \$12 **GF**

Fresh fish caught on our local beach, served with mango, red onion and coriander in our homemade tiger milk sauce, with alhauiste and toasted pepper powder. Served in a coconut from our trees / *Fresco pescado Dorado de nuestra playa local, servido con tomate, cebolla roja, pimientos amarillos y cilantro, servido en un coco de nuestras palmeras*



EL CARBONERO



# ALMUERZO Y CENA LUNCH + DINNER

**VG** VEGETARIAN  
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## TACOS & TOSTADAS

### TACO DE POLLO \$3 **GF**

Grilled chicken breast with lime, jalapeño, onion, homemade, chimol and avocado dressing accompanied with our craft green sauce / *Pechuga de pollo a la parrilla, jalapeño, cebolla, pico de gallo casero y aguacate acompañado con nuestra salsa verde casera*

### TACO DE PESCADO \$3 **GF**

Small pieces of red snapper filet, homemade chimol, white onion pickles, and smashed avocado with our craft green sauce / *Suaves cortes de pescado de dorado, eneldo, pico de gallo, cebolla blanca encurtida y pasta de aguacate*

### TACO DE CARNE \$3 **GF**

Soft pieces of tenderloin marinated with Lizano sauce, pepper, limed white onion and a smashed avocado sauce as topping / *Suaves trozos de lomo marinados con salsa Lizano, pimienta, cebolla blanca en rodajas y salsa de aguacate*

### TACO DE CAMARÓN \$3 **GF**

Soft corn tortilla with shrimps, seasoned with paprika, limed red onion pickles and a topping of mashed avocado / *Colas de camarón sazonadas con paprika, pico de gallo y cebolla morada encurtida con un toque de pasta de aguacate*



### TACO DE CERDO \$3 **GF**

Pork tenderloin, with teriyaki sauce over a homemade corn tortilla, chimol, red onion and mashed avocado / *Suaves cortes de lomo de cerdo bañado con salsa teriyaki sobre una tortilla de maíz casera, pico de gallo, cebolla roja y puré de aguacate*

### TACO DE ATÚN \$3 **GF**

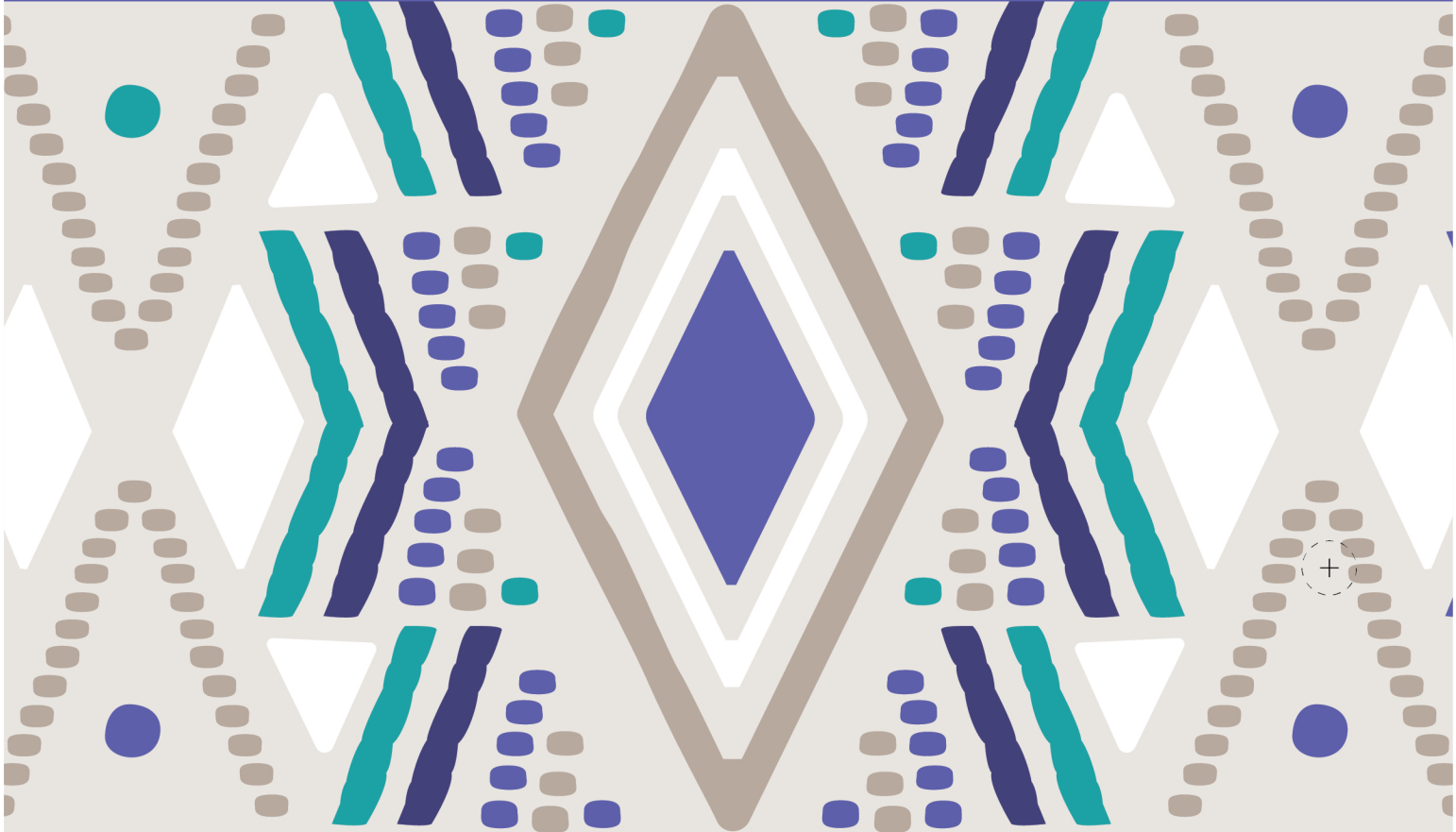
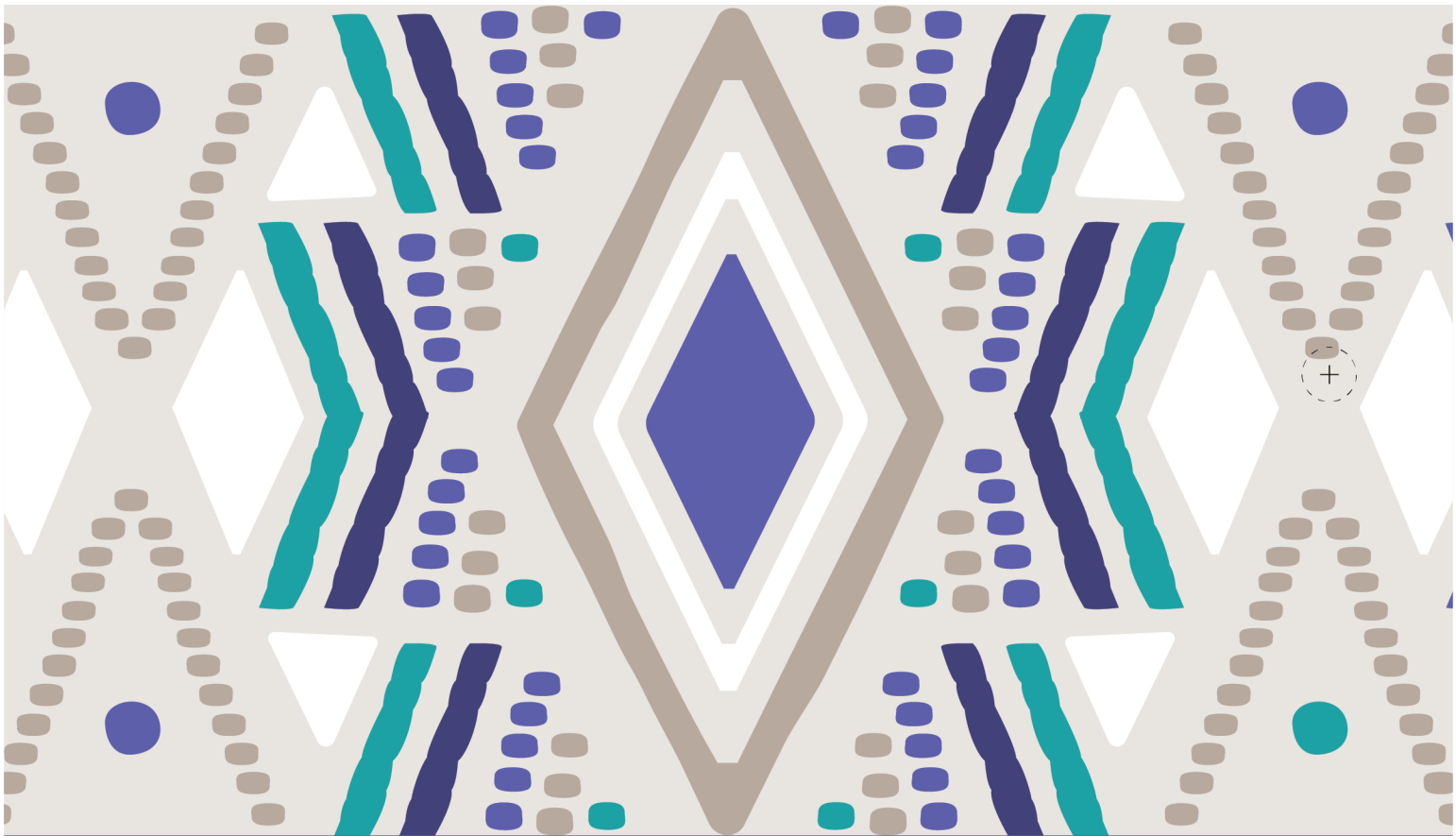
Soft corn tortilla with tuna filet, seasoned with dill, limed red onion pickles and a topping of mashed avocado / *Tortilla de maíz suave con filete de atún sazonado con eneldo, cebolla roja encurtida con una pasta de aguacate*

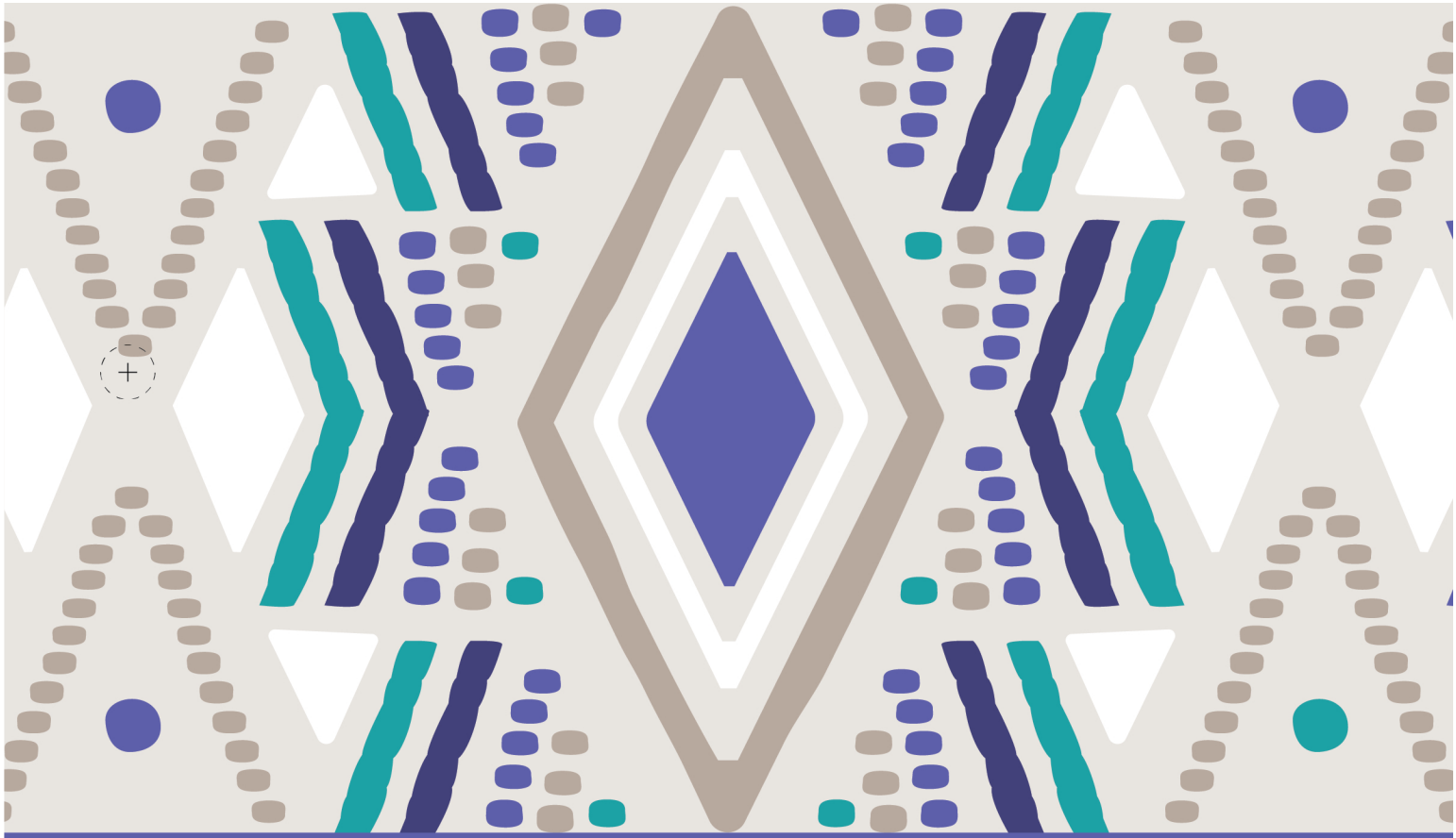
### TOSTADA DE POLLO \$3 **GF**

Homemade corn tortilla with a bed of our traditional Christmas chicken, dressed with a homemade chipotle sauce, crispy corn, fried egg, and bacon / *Tortilla de maíz casera con una cama de nuestro tradicional pollo navideño, aderezada con salsa de chipotle, maíz crujiente, huevo frito y tocino*

TACO DE PESCADO



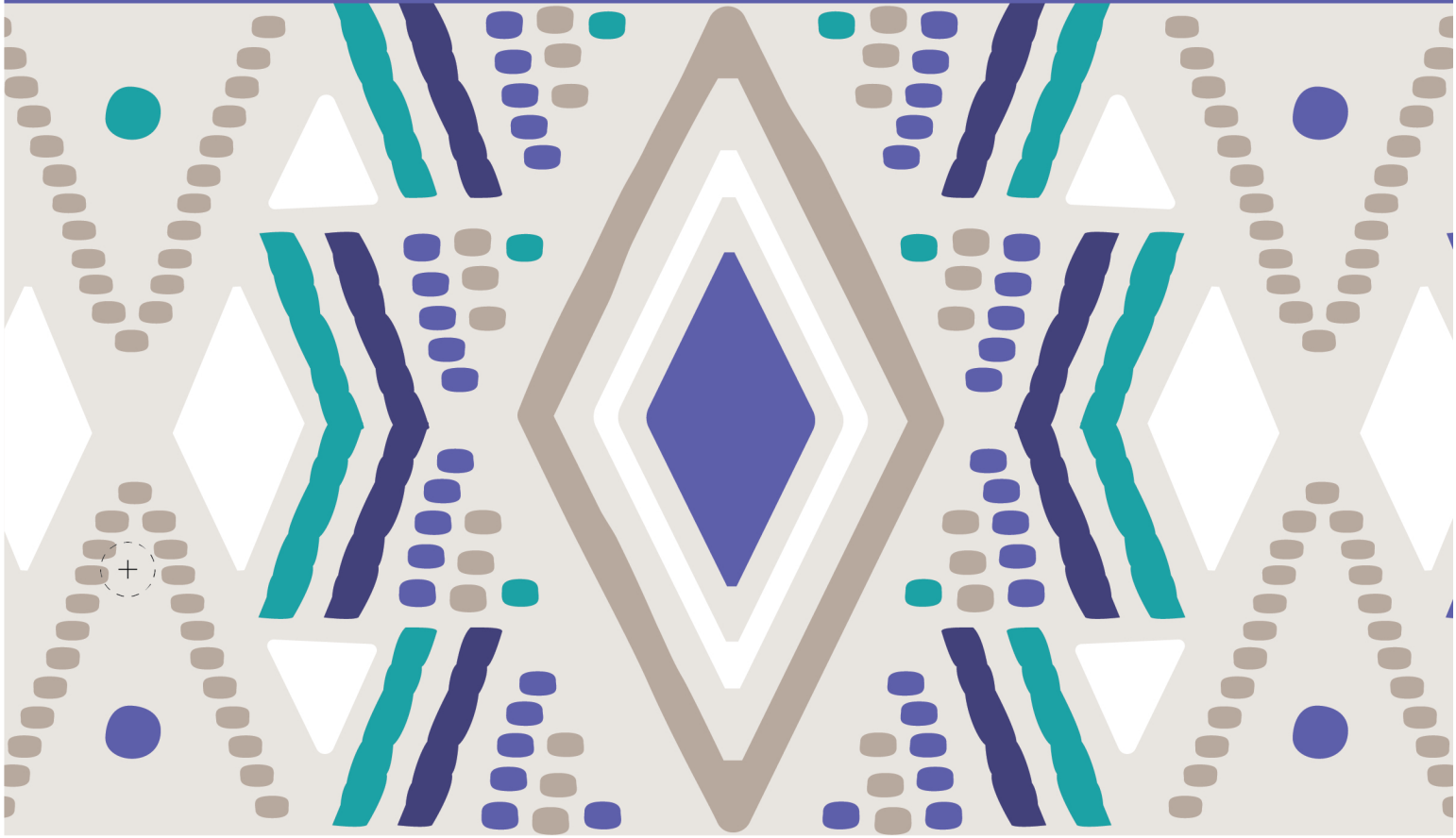




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# BEBIDAS

DRINKS





# BEBIDAS DRINKS

## CRAFT MARGARITAS / \$8

### MINT

Espolon tequila, triple sec mint, lime

### SUNRISE

Espolon tequila, triple sec, passion fruit, lime

### BLUE WAVE

Espolon tequila, triple sec, curacao, lime

### TAMARINDA

Espolon tequila, triple sec, tamarindo

## TRADITIONAL DRINKS

PIÑA COLADA \$7.5

BLOODY MARY \$7

CUBA LIBRE \$6

MOJIYO CUBANO \$7

SEX ON THE BEACH \$7

MARGARITA \$ 7.5

JAGGER BOMB \$6.5

## CERVEZAS Y OTROS

PILSENER \$3

GOLDEN \$3.5

SUPREMA \$3.5

MODELO \$4

CORONA \$4

ACQUA PANNA 0.5L \$3

ACQUA PANNA 1L \$5

MONSTER \$4

GATORADE \$3

MIX MICHELADA \$2

## LAS PROPIAS

PEANUT BUTTER & JELLY MARTINI \$10

Titos vodka, whisky, triple sec, cranberry juicy, peanut butter

MIZATA MULE \$8

Titos vodka, ginger beer, lime juice.

BLOODY MARY \$12

Titos vodka, bacon, grilled prawn, basil, celery, tomato, cucumber, clamato

RICARDAO \$10

Whisky, martini, pineapple juice

RED-MAR \$8

Titos Vodka, cranberry, grapefruit, soda

SANGRE FRESCA \$10

Bulldog, martini, strawberry

LOST \$8

Cihuatan rum, mint, maracuya

MOJITO FRESA \$7

Cihuatan rum, mint, strawberry, lime

SPICY K-86 \$8

Titos vodka, pineapple, lime, soda, jalapeño

PEPIROZCA \$7

Titos vodka, lime, cucumber

SOFT TOUCH \$8

Cihuatan rum, pineapple, lime, kiwi

GOOD MORNING MIZATA \$9

Titos vodka, milk, coconut, banana

ORANGE COLADA \$8

Cihuatan rum, coconut, milk, orange

CARAJILLO \$7

Double Espresso, Liquor 43



# BEBIDAS DRINKS



## NON-ALCOHOLIC \$5

### COCO-NANO

Coconut, pineapple, banana / Coco, piña y banana

### FRESK - K

Apple Juice, Soda  
Jugo de manzana y agua mineral

### ORANGE BERRY

Orange Juice, pineapple, strawberry  
Jugo de naranja, piña y fresa

### FRESADA

Strawberry, banana, mint  
Fresa, banana y leche

### LA PASSION

Passionfruit and mint  
Maracuyá y menta

## REFRESHING DRINKS

LIMONADA \$2.5

LIMONADA CON SODA \$3

NARANJADA CON SODA \$3

CONGA \$3

TE HELADO \$2

SODAS \$2

PERRIER MINERAL WATER \$2.50

FRESH COCONUT \$4

## BEBIDAS NATURALES FROZEN \$4

STRAWBERRY • PAPAYA • MELON •  
WATERMELON • PINEAPPLE • COCONUT •  
PASSION FRUIT • LIME

## COFFEE

DRIP COFFEE \$2

ESPRESSO \$3

ESPRESSO DOUBLE \$4

CAPPUCCINO

MACCHIATO \$4

LATTE SINGLE \$4

LATTE DOUBLE \$5

LATTE CARAMEL SINGLE \$4.5

LATTE CARAMEL DOUBLE \$5.5

MOCHA SINGLE \$2.50

MOCHA DOUBLE \$3.5

CARAJILLO \$7

