

## APPETIZERS

### GUACAMOLE

### CLASSIC CEVICHE\*

Marinated in lime juice with fresh cilantro, onion, tomato, jalapeño and avocado

- Fish 4.2 oz \$150
- Tuna 3.5 oz \$170
- Shrimp 3.5 oz \$190

### GREEN AGUACHILE\*

Shrimp cooked in lime juice, drenched in serrano chili sauce, with red onion, avocado, cilantro and cucumber

### TUNA TOSTADA\* 1 pc

Corn tostada with avocado purée, fresh tuna slices, caramelized onion, cilantro and chipotle mayonnaise

### CRISPY CALAMARI 10.5 oz

With sriracha dressing, roasted Eureka lemon and cilantro

### FISH & CHIPS 7.05 oz

Accompanied by French fries, tartar sauce and lemon

### TUNA POKE BOWL 7.05 oz

Avocado, cucumber, white rice base, peanuts, spicy sriracha sauce, nori seaweed and sesame oil

### BERRY BOWL

Banana, strawberry, raspberry, with shredded coconut and caramelized peanuts

### NACHOS

Topped with beans, cheese, sour cream, avocado and pico de gallo

- Skirt steak 3.5 oz \$180
- Chicken 3.5 oz \$160
- Shrimp 3.5 oz \$210

### CHICKEN WINGS 13.05 oz

Sauce of your choice: buffalo, BBQ, or mango habanero. Served with crudités, ranch and blue cheese dressing

### QUESADILLAS 4 pcs

Flour tortilla with bell peppers, onion, tomato and melted cheese

- + Skirt steak 4.2 oz \$40
- + Chicken 4.2 oz \$20
- + Shrimp 3.5 oz \$60

### FRENCH FRIES

Served with ketchup

- + Cheese \$40

### HUMMUS & CRUDITÉS

Chickpea base with vegetables, cucumber, carrot, broccoli, jicama and green apple

### SEASONAL FRUIT

Served with lime, salt and mixed berries

## SALADS

### CAESAR\*

Romaine lettuce, capers, Parmesan cheese, croutons and Caesar dressing

- + Grilled chicken 3.5 oz \$80

### AVOCADO

Grilled green beans, yogurt dressing, red onion, cucumber and tomato

## MEXICAN SPECIALTIES

\$110

### BAJA-STYLE TACOS 3 pcs

On a flour tortilla, refried beans, coleslaw, cilantro and chipotle mayonnaise

- Fish 3.5 oz \$150
- Shrimp 3.5 oz \$190

### TACOS AL PASTOR 3 pzas

Pineapple, onion and cilantro

- Fish 3.5 oz \$160
- Shrimp 3.5 oz \$180

\$200

### SKIRT STEAK TACOS 3 pcs

With guacamole, bell pepper, grilled spring onion and pico de gallo

\$220

\$140

### CHICKEN TACOS 3 pcs


Grilled with guacamole, bell pepper, grilled spring onion and pico de gallo

\$160

\$260

### BURRITO

Flour tortilla filled with black beans, avocado, lettuce, tomato and manchego cheese


- Skirt steak 3.5 oz \$190
- Chicken 3.5 oz \$140
- Shrimp 3.5 oz \$195
- Vegetables  \$110

\$150

### MEXICAN BOWL

White rice, beans, roasted jalapeños, corn, avocado and morita chili salsa

\$280

- Skirt steak 3.5 oz \$190
- Tofu  \$150
- Chicken 3.5 oz \$150

\$190

## HAND HELDS

Served with french fries

### HOT DOG

Beef sausage, cheddar cheese, grilled onion and bacon

\$110

### CLASSIC BURGER 7.05 oz

Beef patty with cheddar cheese, fresh arugula, tomato, pickles and onion rings

\$195

- + Steak 3.5 oz \$80

### CHICKEN BURGER 7.05 oz

BBQ fried chicken with tomato, grilled onion, lettuce, cheddar cheese and blue cheese

\$190

### VEGGIE BURGER

Brioche bun, chickpea and lentil mix, lettuce, tomato, grilled onion, pickles and fig jam

\$200

## FLAT BREAD

### PEPPERONI

Manchego cheese and pepperoni

\$130

### MARINERA

Manchego cheese, shrimp and grilled fish

\$130

### VEGETARIAN

Mozzarella cheese, bell peppers, onion, corn and avocado

\$130

## DESSERTS

### LEMON PIE

\$110

### CHOCOLATE CAKE

\$110

### BROWNIE WITH ICE CREAM

\$130

### CHURROS WITH ICE CREAM

\$100

### ICE CREAM SCOOPS (vanilla or chocolate)

\$80

All prices include taxes | Gratuity is optional | Prices are in Mexican pesos | Quantities in protein weights are prior to cooking

\*Consumption of raw product is under your responsibility SSA. MM-211223

 Vegan

 Vegetarian