

APPETIZERS

GUACAMOLE

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

FRENCH FRIES

+ Cheese \$40

\$110

QUESADILLAS 4 pzas

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

\$140

HUMMUS & CRUDITÉS

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

\$140

SEASONAL FRUIT

Served with lime, salt and mixed berries

\$150

BERRY BOWL

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

\$190

SALADS

CÉSAR*

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

\$120

+ Grilled chicken 3.5 oz \$80

AVOCADO

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

\$100

FROM THE SEA

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

\$200

TUNA TOSTADA* 1 pc

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

\$140

CRISPY CALAMARI 10.5 oz

With sriracha dressing, roasted eureka lemon and cilantro

\$260

TUNA POKE BOWL 7.05 oz

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

\$280

SALMON TARTARE

Diced salmon with mango, avocado and fried tortilla chips

\$190

SHRIMP COCKTAIL 7.05 oz

Cocktail sauce made with shrimp broth, mixed with pico de gallo

\$190

FISH & CHIPS 7.05 oz

Accompanied by French fries, tartar sauce and lemon

\$150

PASTA & RICE

FETUCCINI ALFREDO

Add:

- + Chicken 4.2 oz \$80
- + Shrimp 4.2 oz \$120

\$200

SPICY VODKA PASTA

Tomato vodka sauce with parsley and basil

\$260

SEAFOOD RICE

In seafood broth, grilled shrimp, pepper aioli, squid and fish

\$480

MEXICAN SPECIALTIES

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 pcs

Pineapple, onion and cilantro

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

SKIRT STEAK TACOS 3 pcs

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

\$220

CHICKEN TACOS 3 pcs

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

\$160

TACOS PLACERO 3 pcs

Caribbean chili stuffed with shrimp, wrapped in bacon with pickled onion and avocado

\$220

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

MEXICAN BOWL

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

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

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

MAIN COURSES

Accompanied by 2 sides of your choice: french fries, grilled vegetables, mashed potatoes or pilaf rice

CHIMICHURRI CHICKEN 7.05 oz

\$190

SKIRT STEAK 9 oz

Marinated in chimichurri sauce

\$320

GRILLED SALMON 10 oz

Grilled and seasoned with house spices, accompanied by roasted lemon

\$460

CAJUN GRILLED SHRIMP 7.05 oz

Banana, strawberries, raspberries, grated coconut and caramelized peanuts

\$190

CATCH OF THE DAY 9 oz

- Breaded
- Chili crust
- Garlic mojo

\$380

WHOLE FISH 2.2 lb

Specialty from thursday to sunday

- Garlic mojo
- Ajillo sauce
- Fried
- Black spices

\$750

WOOD-FIRED PIZZA

MARGARITA

Mozzarella cheese, house tomato sauce and fresh basil

\$210

HAWAIIAN

Mozzarella cheese, spicy honey, ham, rum-infused pineapple, mix of parmesan and chives

\$270

SHRIMP

Mozzarella cheese, portion of shrimp, parmesan cheese, Genovese pesto, baby arugula and cherry tomatoes

\$340

MARINERA

Manchego cheese, shrimp and grilled fish

\$340

VEGAN

Topped with tomato sauce, fresh vegetables such as mushrooms, bell peppers, spinach and vegan cheese

\$210

PEPPERONI

Mozzarella cheese, mix of parmesan and Genovese pesto

\$270

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