

MENÚ

SNACKS


CHIPS, SAUCE Y GUACAMOLE \$200.00

Tortilla chips accompanied by Mexican sauce and guacamole.

NATURAL NACHOS \$250.00

Tortillas chips dipped in beans and Oaxaca cheese topped with Mexican salsa and guacamole.

You can add:

 SHRIMP	\$420.00 (S)
BEEF	\$380.00
CARNITAS	\$300.00 (P)
PORK BELLY	\$350.00 (P)
CHICKEN	\$360.00

PORK BELLY CHICHARRON \$260.00 (P)

Accompanied by guacamole, pickled red onion and chopped cilantro.

SQUID AND ONION RINGS \$230.00 (D, E, S)

Breaded squid and onion slices accompanied by tartara sauce and siracha.

CREAMS Y SOUPS

PORE AND POTATO CREAM \$250.00 (D)

With almond gremolata.

AZTECA SOUP \$250.00 (D)

Fried tortilla, avocado, chopped red onion, chopped cilantro, cubed panela cheese.

SEAFOOD SOUP \$470.00 (S)

Shrimp, fish, tripe, crab claws, squid rings, mussels and octopus accompanied by cilantro, red onion, and lemon.

SALADS

TUNA SALADS \$350.00 (S)

Seared tuna with fine herbs on a mix of organic lettuce, orange segments, grapefruit segments, citrus and soy vinaigrette.

TIJUANA-MÉXICO CAESAR SALAD \$220.00 (D, N)

Original recipe based on romaine lettuce, bathed in Caesar dressing with croutons and grated Parmesan cheese. With long or chunk lettuce.

You can add:

SHRIMP	\$390.00 (S)	
CHICKEN	\$275.00	

CHICKEN AND CHESSE SALAD \$290.00 (D, E)

Organic lettuce mix, grilled chicken, breaded panela cheese sticks, berries, Italian dressing with a light touch of mustard.

QUINOA SALAD \$280.00 (GF, VG)

Organic quinoa, with organic chickpeas, Baja California olives, peppers, cucumber, broccoli, cauliflower and roasted pineapple bathed with Mediterranean vinaigrette.

PIZZAS

MARGARITA PIZZA \$235.00 (D, VG)

Crispy artisanal dough, organic tomato sauce, mozzarella cheese, tomato and fresh basil.

PEPPERONI PIZZA \$230.00 (D)

Crispy artisanal dough, organic tomato sauce, mozzarella cheese and pepperoni.



Sustainably Sourced



Locally Sourced

N Nuts – D Dairy - P Pork - A Alcohol - E Eggs - VG Vegetarian - S Seafood - R Raw - GF Gluten Free

All our dishes are made at home with the highest hygiene standards. The weights may vary according to the type of preparation or cooking. Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/tree nuts and other allergens are handled. Preparations that do not have any cooking, consumption is under your responsibility. To preserve the quality of our fresh products, we serve seasonal items, based on availability.

CEVICHEs

SEAFOOD TOWER \$390.00 (R, S)

Tuna, tripe, octopus, shrimp on toast, with slices of avocado, cucumber, bathed in homemade soy sauce with lemon.

MAZATLAN PREMIUM CEVICHE \$380.00 (R, S)

Raw shrimp, cooked shrimp, scallop, cooked octopus, cooked snail, cucumber, red onion, cilantro, a touch of lemon, salt, pepper and various sauces of your choice.

PUNTA PESCADERO CEVICHE \$340.00 (S)

Fish, mexican sauce, house sauce, topped with avocado, red onion, and celery.

PORK BELLY CHICHARRON CEVICHE \$370.00 (P, S)

Marinated pork belly, shrimp cooked with tanned red onion and sweet corn.

SHRIMP COCTEL \$360.00 (S)

Cooked shrimp, Mexican sauce, and cocktail sauce.

PERUVIAN CEVICHE \$370.00 (S)

Shrimp and fish marinated in lemon, cooked shrimp, baby bell pepper, cilantro, onion, siracha and a touch of olive oil.

HEART OF PALM CEVICHE \$220.00 (VG)

Red onion, avocado, chickpeas, orange bell pepper, cilantro, and a touch of lime.

BURGERS AND SANDWICHs

PIBIL COCHINITA CIABATTA \$260.00 (P)

Pork marinated in chilis, citrus fruits, spices, baked for 5 hours, on a bed of Italian lettuce, avocado, pickled onion, cilantro accompanied by potato wedges.

CHESSE BURGER \$270.00 (D, E)

Grilled beef stuffed with mozzarella cheese, Italian lettuce, tomato, avocado, pickles, onion rings, stewed mushrooms accompanied by potato wedges.

FISH BURGER \$240.00 (D, E, S)

Grilled fish with tartar sauce, avocado, cucumber, olive oil, tomato and crispy onion accompanied by French fries.

BLT SANDWICH \$230.00 (E, N, P)

Multigrain bread, bacon, Italian lettuce and tomato slices accompanied by French fries.

CLUB SÁNDWICH \$240.00 (E, N, P)

Multigrain bread, grilled chicken, bacon, ham, cheese, Italian lettuce, tomato slices, avocado and red onion served with French fries.

MEXICANS TRADITIONS

FAJITAS \$220.00 (A, VG)

Julienne of vegetables (yellow, red, green bell pepper, carrot, red onion) sautéed with butter, garlic with a touch of white wine.

You can add:

SHRIMP	\$390.00 (S) 
BEEF	\$310.00
CHICKEN	\$280.00

CARNITAS TACOS \$280.00 (A, D, P)

Corn tortilla, bean base, pickled onion, cilantro, served with molcajete sauce.

PORK BELLY STEW TACO \$290.00 (A, D, P)

Gratin mozzarella cheese, crispy tortilla, lettuce, sliced tomatoes, avocado, cream and cheese.

MINI BURRITAS OF BIRRIA \$240.00

Flour tortilla, refried beans, with pickled red onion, chopped cilantro and broth.

FETUCCINI WITH SHRIMP AND MOLE (CACAO) \$490.00 (E, N)

Mixture of Mexican chilies and organic cocoa with spices.

BEEF TACOS \$270.00

Accompanied by Mexican sauce, guacamole and spicy sauce of the day.

CHICKEN TACOS \$260.00

Accompanied by Mexican sauce, guacamole, and spicy sauce of the day.

FISH TACOS \$280.00 (S)

Accompanied by Mexican sauce, guacamole, coleslaw and pickled onion.

Grilled or Baja style.

SHRIMP TACOS \$390.00 (S)


Accompanied by Mexican sauce, guacamole, coleslaw and pickled onion.

Grilled or Baja style.


ENCHILADAS \$180.00 (D)

Red, green, or homemade mole poblano.


You can add:

SHRIMP	\$390.00 (S) 
BEEF	\$350.00
CHICKEN	\$260.00

CREAM AND SOUPS

 **CLAM SOUP \$380.00 (D, E, S)**
Clam Soup with Bacon and Fresh Thyme on country bread.

ANCIENT GRAIN SOUP \$200.00 (N, P)
Lentil, chickpea, beans, fava bean, and bacon.

 **SEAFOOD POZOLE \$380.00 (S)**
Mussels, squid rings, shrimp, tripe, crab claws, fish, octopus with hominy kernels in squid ink sauce accompanied by cilantro, red onion and lemon.


STARTERS

 **ARTISAN REGIONAL CHEESE \$250.00 (D, N, GF, VG)**
With pesto, cherry tomato, fresh basil and olive oil.

ROASTED CAULIFLOWER \$220.00 (GF, VG)
Drizzled with fresh chimichurri, buttery mashed potatoes, and roasted garlic.

TIJUANA-MÉXICO CAESAR SALAD \$220.00 (D, N)
*Original recipe based on romaine lettuce, bathed in Caesar dressing with croutons and grated Parmesan cheese.
With long or chunk lettuce.*


You can add:

SHRIMP \$390.00 (S) 
CHICKEN \$275.00

ROASTED BEET SALAD \$250.00 (D, VG)
Mix of organic lettuces accompanied by cheese and balsamic maple dressing.

CARPACCIOS



BEEF CARPACCIO WITH AIOLI, PARMESAN AND VINAIGRETTE \$290.00 (D)
Sliced filet shank, accompanied by arugula, parmesan cheese, lemon, olive oil with aioli dressing and citrus vinaigrette.

 **OCTOPUS CARPACCIO WITH CITRUS AND OLIVE VINAIGRETTE \$320.00 (S)**
Finely sliced octopus, marinated with herbs, accompanied by pickled onion, cilantro, cherry tomatoes, with a touch of soy sauce.

PASTAS



TWO POMODORO FETUCCINI \$290.00 (A, D, E)
Two Pomodoros sauce with organic tomatoes in wedges, garlic, a touch of white wine, clarified butter, Parmesan cheese, accompanied by delicious Focaccia.

You can add:

SHRIMP \$450.00 
FISH \$410.00 
CHICKEN \$390.00



PESTO FETUCCINI \$230.00 (A, D, E, N)
Pesto pasta, handmade with basil, garlic, walnuts, parmesan cheese, accompanied by delicious Focaccia.

You can add:

SHRIMP \$390.00 
FISH \$350.00 
CHICKEN \$330.00

ALFREDO FETUCCINI \$240.00 (A, D, E)
Reduction of cream, chopped onion, nutmeg, white wine, butter, garlic, pepper, parmesan cheese accompanied by delicious Focaccia.

You can add:

SHRIMP \$400.00 
FISH \$360.00 
CHICKEN \$340.00

FILET MIGNON \$450.00 (D, GF)

Bacon-wrapped filet mignon smothered in creamy mushroom sauce.

PORK LOIN \$350.00 (A, P)

Marinated pork loin bathed in bay leaf, thyme, pepper, olive oil in plum sauce.

NEW YORY STEAK \$1,350.00

Bathed in cowboy butter.

RIB EYE STEAK \$1,450.00

Bathed in cowboy butter.

SKIRT STEAK \$490.00

Bathed in chimichurri accompanied by caramelized onion, baked potato with bacon and tatemado chili

LAMB STEW IN THE POT \$480.00 (A)

In red wine sauce with aromatic herbs.

BRAZILIAN PICANHA TACOS \$380.00 (D)

(Baked and briefly grilled)

Corn tortilla with a crust of mozzarella cheese, pickled onion, cilantro and green macha sauce.

BRAISED OSOBUCO \$320.00 (A)

5 hours of slow cooking, red wine sauce, flavored with fine herbs.

GRILLED CHICKEN BREAST \$380.00 (D)

Bathed in organic curry.

 **LOBSTER \$1,800.00 (S)**

*Lobster tail (2 pieces) from the region with butter and fine herbs.
Optional with extra cost to accompany with house sauce of your choice.*


WILD SALMON \$450.00 (S)

With Crispy Skin with Butter, Lemon, and Garlic.

 **FISH FILLET \$390.00 (S)**

Grilled regional fish.

Optional with extra cost to accompany with house sauce of your choice.

 **GRILLED OCTOPUS \$490.00 (S)**

Grilled regional octopus.

Optional with extra cost to accompany with house sauce of your choice.

 **GRILLED SHRIMPS \$430.00 (S)**

Grilled shrimp with butter.

HOUSE SAUCES:

Ajillo \$70.00

Exquisite mix of guajillo chili rings, butter and chopped garlic.

Za'atar \$50.00 (D)

Delicate blend of Middle Eastern spices.

Andaluza \$30.00 (D)

Delicious sauce based on mayonnaise and red bell pepper.

Pesto \$60.00 (N)

Mix of fresh basil, walnuts, olive oil and parmesan cheese

Basil \$50.00 (E)

Delicious basil and olive oil dressing.

Butter and Garlic \$60.00

Exquisite combination of butter and garlic flakes.

GUARNICIONES:

Mashed potatoes (D)

With roasted garlic.

Steamed vegetables (A)

Seasoned with fine herbs.

Risotto (A, D)

Funghi with white wine.

Rice

Of the season.



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