



SALADS AND FOOD BAR APPETIZER

\$210

While our Chefs prepare your main course, please come by our food bar to choose one of our prepared appetizers

Panzanella Caprese

Mozzarella cheese, warm cherry tomatoes, seven seeds bread, grilled peppers and honey balsamic dressing



Chicken and black quinoa salad

Grilled chicken, salted pistachios, coconut and white balsamic vinaigrette

Crispy calamari salad

Rice paper basket, lettuce and strawberries sweet-spicy sauce



Grilled vegetable salad

Carrot, fennel bulb, mushroom, zucchini, red onion, french lettuce and tomato olive oil dressing

Classic Tijuana salad

Caesar salad, popcorn capers, garlic confit and Parmesan shavings



Albacore Nicoise salad

Albacore tuna, french lettuce, green beans, baby potatoes, quail egg, Kalamata olives, smoked poppy seed and honey dressing

MADE TO ORDER CEVICHE

\$285

*Our Ceviches are made to order from fresh seafood, preferably from local fishermen
Our Chefs will present to you the catch of the day at our food bar
Choose one option from our menu or create your own Ceviche*



Barra Vieja

White fish, octopus, ketchup, olives, onion, coriander leaves and oregano



El malecón

Ground fish meat, cucumber, carrot, olive oil, coriander, green chili and lime



Miraflores

Fish, red onion, corn kernels, potato and leche de tigre (Peruvian classic broth)



De la Huerta

Grilled corn kernels, jicama, pumpkin seed, sweet peppers, lime, red onion, coriander leaves and olive oil



De las Islas

Shrimp, coconut milk, coriander, onion, lime and mango



Tierra Caliente

Fish strips, red onion, coriander and lime



Mixto

Fish, shrimp, clams, red onion, coriander and leche de tigre (Peruvian classic broth)



GF Produced in a non dedicated facility



Vegetarian

all senses
inclusive

Prices are in Mexican pesos, taxes included
Raw food has been carefully prepared,
the ingestion of these products are under
your own responsibility.



THE TACO TRUCK

\$209

All our orders have three tacos, corn tortillas, Charro style beans and homemade salsa

-  **Al Pastor**
Guajillo chili marinated pork, annatto and grilled pineapple
-  **Sonora**
Grilled skirt steak, onion and roasted jalapeños
-  **Corral**
Shredded chicken, peppers, bacon and fresh cheese
-  **Guadalajara**
Chili-rubbed tortilla, skirt steak, chorizo sausage and beans
-  **Mar y Tierra**
Skirt steak and shrimp skewers, peppers, bacon, onion and fresh cheese
-  **Cochinita**
Shredded oven-roasted pork, orange, annatto and pickled red onion
-  **Hongos**
Sautéed mushroom, Manchego cheese and chives-coriander sour cream
- La Paz**
Beer battered and deep-fried shrimp, pico de gallo, coleslaw and chipotle dressing
-  **Pescado al Pastor**
Guajillo chili marinated fish, annatto and grilled pineapple
-  **Gobernador**
Grilled taco of shrimp, pepper, onion, bacon, fresh cheese and green sauce

PIZZAS

\$247

- Margarita y Arugula**
Homemade tomato sauce, Mozzarella, arúgula and pesto
- Pollo al Tikka Masala**
Chicken Tikka Masala, coriander leaves and fresh cheese
- Al Pastor**
Guajillo chili marinated pork, Mozzarella cheese, pineapple and coriander leaves
- Del Mar**
Roasted-garlic Pomodoro sauce, seafood, capers and Mozzarella cheese



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BURGERS AND SANDWICHES

\$285

All of our sandwiches and burgers are served with crispy seasoned fries

Texan

Double patty, bacon and Cheddar

Mexican

Guacamole, fresh cheese and jalapeño

Greek

Greek spices, eggplant purée and red onion marmalade

Vegetarian

Grilled vegetables, chickpea purée and jalapeño relish

Open face salmon sandwich

Grilled salmon, rye bread, dill, bacon, tomato, lettuce and smoked red onion dressing

ICE CREAM SPECIALTIES

\$170

Brownie cup

Vanilla ice cream, hot brownie, whipped cream and chocolate sauce

Mayan cup

Coconut ice cream, mango sorbet, whipped cream and vanilla sauce

Viva México

Pistachio, vanilla and strawberry ice cream, whipped cream and toasted coconut

Caramelito cup

Vanilla and coconut ice cream, whipped cream and crispy caramel

Seasonal fruit plate

Anise scented syrup

Add a grill lobster tail to any dish

Rice and Vegetables, Butter and/or Garlic Butter

Prices applies also for guests with G.I. plan

\$476

Seafood platter for two people

Clams, Mussels, Octopus, Shrimp, Fish and Lobster

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\$856



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