

Dinner

CALAMARI TEMPURA	299	15
Lime with homemade mayonnaise & teriyaki dip.		
TUNA TARTARE TRILOGY	255	17
Cucumber, cilantro, avocado Capers, chile oil, sesame seeds, pistachio Mango, chive, sesame oil, cashews.		
ANAHUACALLI TORTILLA SOUP	220	11
Avocado, chipotle, panela cheese, cream, chicken stock, tortilla chips.		
CAPRESE	260	13
Tomatoe, mozzarella cheese, basil, pepper, olive oil.		
ICEBERG WEDGE BACON & BLUE CHEESE	260	13
Iceberg lettuce, cherry tomatoes, applewood smoked bacon, parmesan cheese, blue cheese dressing.		
FIG & ARUGULA	260	13
Chives, walnut, goat cheese, cherry tomatoes, parmesan cheese & basil vinaigrette.		
MEZCAL SHRIMP	520	26
Mezcal & Garlic flambeé, cilantro, lime & butter with Epazote white rice - black beans & plantain		
CILANTRO SERRANO AHI TUNA	520	26
Furikake crusted, cilantro Serrano sauce, teriyaki sauce, jicama, cucumber, potato chips		
FILET MIGNON AU JUS	700	35
Potatoes & sweet potatoes, sautéed spinach, guajillo chilli sauce. Silver Sterling imported beef.		
CHICKEN OR SHRIMP PENNE RIGATTE PASTA*	500	25
Onions, chilli, lime, arugula, spinach, watercress, parmesan & ricotta.		

**All pastas have the choice of wheat, Whole wheat or gluten free*



Lunch

GUACAMOLE	\$170	9
Avocado, tomato, onion, cilantro, serrano pepper panela cheese and cambray onion		
SHRIMP COCKTAIL	\$245	13
Cocktail suce, avocado and cilantro		
CEVICHES: SHRIMP, SCALLOP, FISH OR MIXED	\$245	13
Avocado, tomato, onions, serrano pepper, cilantro, lime, cucumber, olive oil, orange, garlic		
GRILLED BEEF OR CHICKEN NACHOS	\$195	10
Jocoque sour cream, jalapeño, beans, mexican salsa, mozzarella cheese, guacamole		
ORGANIC SALAD WITH BERRIES	\$180	9
Italian lettuce, goat cheese, cherries, shallot & carrots, sesame, parmesan, wild berries vinaigrette.		
SHRIMP IN GARLIC CHILI OIL	\$295	16
Guajillo chilli and garlic sauted, cauliflower with cream sauce, walnut risotto and parsley.		
GRILLED CHICKEN AND PINEAPPLE QUESADILLA	\$295	16
Flour tortilla, grilled chicken, mozzarella cheese, pineapple, alioli cilantro and mexican sauce with jocoque.		
POBLANO CHICKEN ENCHILADAS	\$228	12
With corn, poblano pepper, onions, creamy poblano sauce, topped swiss cheese, and sour cream		
THE CLASSIC BURGER.	\$210	11
8oz. US meat with choice of fries or green salad		
TACO SALAD	\$245	12
Ground beef, lettuce, tomato, red onions, avocado, cheese, cream and flour tortilla with beans or rice added		

16% Tax is not included in prices - **We accept Visa, MasterCard**
Exchange rate is different if paying with dollar bills. Consult our staff.
Lunch time from 11:30am to 5:00pm

SEAFOOD GRILLE

Breakfast

FRESH FRUIT BOWL OR PLATE Diced or sliced fresh fruit Your choice of pineapple, watermelon, cantaloupe melon, white honey dew Melon, papaya, apple, banana, pear & mango	\$165	8
FRESH BERRIES CUP Mixed with Yogurt & Homemade Granola	\$195	10
OATMEAL with bananas & honey		
CLASSIC PANCAKES Or Banana Pancakes, fresh fruit	\$195	11
BELGIAN WAFFLES fresh fruit	\$195	11
FRENCH TOAST fresh fruit Ask for gluten free option	\$195	11
HUEVOS RANCHEROS Sunny eggs over corn tortilla, ham covering with red middle sauce.*	\$245	12
EGGS MEXICANA scramble eggs, tomatoes, onions, serrano pepper.*	\$220	11
CABO SURF MACHACA Scrambled eggs, machaca, tomato, serrano chile & beans	\$270	14
CHILAQUILES! Tortilla, mozzarella cheese, choice of cream, red or green mild sauce, egg or chicken strips & beans	\$245	11
7 SEAS OMELETTE Semi-dehydrated tomato, goat cheese, red pepper pesto, mixed lettuce, house potatoes.	\$245	11

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Breakfast time from 7:30 to 11:30 am

Dessert

Profiteroles (Puff fill pastry With Vanilla ice cream)	\$ 185	10
Churros (4pz)	\$ 145	8
Cheese Cake With berries	\$ 145	8
Homemade Sorbets	\$ 130	7
Artisan Gourmet Ice Cream Walnut caramel ice cream (Lactose free) Jerez, Vanilla, Chocolate, Coffee, Banana)	\$ 185	10
Artisan Ice Cream Sampler	\$ 155	8
Three key milk cake (Lactose free)	\$ 185	10
Chocolate Volcano With vanilla ice cream	\$ 185	10
Cabo Lime Pie	\$ 145	8
Banana Creppes With ice cream & chocolate ganache	\$ 145	8
Dessert Sampler (2 people)	\$ 260	14



7 Seas - Drinks List

Lime Margarita on the rocks	110	6
Margarita Blended Mango or Strawberry	125	7
Margarita Cadillac Grand Marnier & 1800 Reposado	181	10
Fresh Piña Colada	125	7
Manhatan - Jack Daniels, red vermouth & cherries	181	10
Cuban Mojito - mint, gold rum, Brown sugar	144	8
7 Seas Mojito - assorted berries, tequila, lime, mint	138	8
Bloody Mary Screw driver	110	6
Mimosa Paloma Sangria Cuba Libre	110	6
Gin tonic Tequila sunrise Vodka sea breeze	110	6
Mai thai Long Island tea	125	7
Daiquiri de frutas fruit daiquiri	125	7
Chichi White or black russian	125	7
Caipirinha Caipiroska	144	8
Miami vice	125	7

BEERS

Guerrero Negro Dark Lager 4.4% alc.	108	6
9 Palmas Pilsner 3.7% alc.	108	6
Costera Blond Ale 4.2% alc.	108	6
Baja Blond Baja Black 5.5% alc.	108	6
Cabo Surf Redhead DRAFT Amber Ale	108	6
Cabotella Blond Ale 5.5% alc.	108	6
Stella Artois / Heineken	108	6
Bohemia & Bohemia Dark	90	5
Old Milwaukee (no alcohol) / Bud Light	90	5
Pacifico, Corona, Sol, Modelo, Tecate, XX, N	79	4
Modelo	79	4
Pacifico, Corona, Tecate, Modelo LIGHT	79	4