

Starters

pesos / usd
approx

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- GF SAUTÉED WINE & LIME NEW ZEALAND MUSSELS (10)** 221 12
Cambray onion, olive oil, garlic, spinach butter.
- SALMON CROSTINI w/ BURRATA** 221 12
Dill aioli, salmon, capers, arugula, avocado, burrata cheese.
- CALAMARI TEMPURA** 238 13
Lime with homemade mayonnaise & Chinese dip.
- TUNA TARTARE TRILOGY** 255 13
Cucumber, cilantro, avocado | Capers, chile oil, sesame seeds, pistachio | Mango, chive, sesame oil, cashews.
- GF CEVICHEs (shrimp, scallop, fish or all mixed)** 221 12
Avocado, tomato, onions, serrano pepper, cilantro, Lime, cucumber, olive oil, orange, garlic.
- GF BLUE CRAB CAKES** 221 12
Coconut milk, ginger, serrano pepper, tomato chutney.
- APPETIZER SAMPLER X 2** 476 25
2 crab cake, 2 mussels, calamari, ceviche, 2 tuna tartare & 2 crostini.
- CHILLED GAZPACHO** 170 9
Bread, yellow bell pepper, cucumber, onion, yellow cherry tomato, Garlic, lime.
- ANAHUACALLI TORTILLA SOUP** 170 9
Avocado, chipotle, panela cheese, cream, chicken stock, tortilla chips.
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- ## Salads
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- GF CAPRESE** 187 10
Tomatoes, mozzarella cheese, basil, pepper, olive oil
- PEACHES & ORGANIC MIX SALAD** 187 10
Prosciutto, tomato, almonds, blue cheese, peaches vinaigrette.
- GF ICEBERG WEDGE BACON BLUE CHEESE** 187 10
Iceberg lettuce, cherry tomato, applewood smoked bacon, parmesan Cheese, blue cheese dressing
- GF FIG & ARUGULA** 187 10
Chives, walnut, goat cheese, cherry tomatoes, parmesan cheese & basil Vinaigrette
- CAESAR 7 SEAS** 187 10
Anchovies, egg, olive oil dressing, romaine lettuce, croutons & Parmesan cheese
- With shrimp, fish, squid or chicken** 283 15

Executive CHEF ALEJANDRO RODRÍGUEZ PONCE

16% Tax is not included in prices - **We accept Visa, MasterCard & Discover**
Exchange rate is \$18 pesos per dollar if paying with dollar bills. Consult our staff.

Dinner time from 5:30pm to 10pm

GF Gluten Free

Chef's Favorites

pesos / usd
approx



MEZCAL SHRIMP

395 21

Mezcal & Garlic flambeé, cilantro, lime & butter with Epazote white rice - black beans & plantain

CILANTRO SERRANO AHI TUNA

395 21

Furikake crusted, cilantro Serrano sauce, teriyaki sauce, jicama, cucumber, potato chips

Surf & Turf Combinations

New York
Lobster (M/P)
Penne rigatte

Fish
Beef Tenderloin
Pork Loin Medallions

Surf & Turf are served w/ sautéed spinach & rosemary potatoes 720 38

Main Course

SURPRISE ME CHEF! Fresh Catch of the day preparation 395 21

LEMON RED SNAPPER WITH PEPPER CRUST* 395 21

Blue Crab, chorizo tagliatele, spinach, shallots, fine herbs, butter sauce.



FINE HERBS SEA BASS

395 21

Chipotle potato, beet, carrots, green beans apple gazpacho

ASSORTED GRILLED SKEWERS

425 22

Fine herbs shrimp, chicken, beef, grilled cambray onions, red bell pepper stuffed mediterranean cous cous & blueberry balsamic sauce.



TACOS! SEA BASS GRILLED 340/18 NEW YORK 340/18 LOBSTER MP

Goddess sauce, summer coleslaw, cheddar, avocado, tomato, onion, lettuce, cilantro & homemade corn tortillas.

CHICKEN OR SHRIMP PENNE RIGATTE PASTA* 408 22

Onions, chilli, lime, arugula, spinach, watercress, parmesan & ricotta.

GRILLED LOBSTER ON THE BEACH

M/P

Miso chile butter, scallions, cilantro pesto fetuccini, regianito cheese.



FINE HERBS NEW YORK STEAK

565 30

Sprouts, arugula, green pea puree, grilled zucchini & radicchio, ancient mustard gravy - US Choice imported beef 12oz.



FILET MIGNON AU JUS

599 31

Potatoes & sweet potatoes, sautéed spinach, guajillo chilli gravy. Silver Sterling imported beef.



COFFEE BRAISED BABY RACK OF LAMB

595 32

Cauliflower puree, plantain puree, plum sauce, sprouts.



GRILLED PORK LOIN MEDALLIONS

408 22

Grilled lettuce, beet puree, plum sauce, lime vinaigrette, cambray onions.



POLLO ASADO

357 19

Chicken with criolla sauce (tomato, olive oil, onion, garlic, bell pepper) Cucumber salad (mint, red onion, almond & chile) Potato timbal.

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

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Non Smoking

Entradas

pesos con iva

- GF MEJILLONES DE NUEVA ZELANDA SALTEADOS EN VINO Y LIMON (10)** \$257
Cebolla cambray, aceite de olivo, ajo, espinaca, mantequilla.
- CROSTINI DE SALMON AHUMADO Y BURRATA** \$256
Aioli de eneldo, salmon, alcaparras, arugula, aguacate.
- CALAMARI TEMPURA** \$276
Aioli de limon (ajo, jalapeño), salsa china.
- TRILOGIA TARTAR DE ATUN** \$296
Pepino, cilantro, aguacate | alcaparras, aceite de chile, ajonjolí | Mango, chive, ajonjolí, nuez de la india.
- GF CEVICHES (CAMARON, CALLO, PESCADO O MIXTO)** \$256
Aguacate, tomate, cebolla, chile serrano, cilantro, limon, pepino, Oliva, naranja, ajo.
- GF CRAB CAKES** \$255
Cangrejo azul, jengibre, leche de coco, chile serrano, chutney de tomate.
- SAMPLER DE APPETIZER PARA 2** \$552
2 Crostini, 2 pastel de jaiba, 2 mejillones, calamari, ceviche & 2 tuna tartare.
- GAZPACHO DORADO** \$197
Pan, pimientos amarillos, pepino, cebolla, tomate cherry amarillo, ajo, limon.
- SOPA DE TORTILLA ANAHUACALLI** \$197
Aguacate, chipotle, panela, crema, consome de pollo, totopos.

Ensaladas

- GF CAPRESE** \$217
Albahaca, tomate, mozzarella, pimienta, aceite de olivo.
- DURAZNOS Y LECHUGAS BABY MIXTAS** \$217
Prosciutto, tomate, almendra, queso azul, vinagreta de durazno.
- GF LECHUGA ICEBERG TOCINO BLUE CHEESE** \$217
Lechuga iceberg, tomate cherry, tocino, aderezo de blue cheese, queso Parmesano.
- GF HIGO Y ARUGULA** \$217
Cebollin, nueces, queso de cabra, tomates cherries, queso Parmesano, vin. de albahaca
- CESAR 7 SEA** \$217
Aderezo de anchoas, huevo, aceite de olivo, lechuga romana, crotones y Parmesano
- Con pollo, pescado, calamar o camarón \$313

CHEF EJECUTIVO ALEJANDRO RODRÍGUEZ PONCE
Precios incluyen 16% iva - Aceptamos Visa, Mastercard & Discover
Horario de cena de 5:30pm a 10pm

GF Platillo libre de gluten

Favoritos del Chef

pesos con iva



CAMARON MEZCAL

\$458

Flameados con ajo, mezcal, cilantro, limón, mantequilla y acompañados con arroz blanco y frijol negro al epazote, plátano macho frito.

ATUN SELLADO ENCOSTRADO EN FURIKAKE

\$458

Salsa de cilantro y serrano, jicama, teriyaki, pepino y hojuelas de papa.

Combinaciones Surf & Turf

\$835

New york
Langosta (p/m)
Penne rigatte

Pescado
Filete de res
Medallones de cerdo

Las combinaciones se sirven con espinaca salteada y papas al romero.

Plato Principal

SORPRENDEME CHEF!

\$458

Pregunte por la pesca del día y su preparación.

HUACHINANGO ENCOSTRADO CON PIMIENTA LIMÓN

\$458

Sobre tagliatelle* de chorizo Español y jaiba, espinaca, salsa de mantequilla, shallot, finas hierbas.



CABRILLA EN FINAS HIERBAS

\$458

Papa con chipotle, betabel, zanahoria, ejotes, sobre gazpacho de manzana.

BROCHETAS CARNE, CAMARÓN, POLLO A LAS FINAS HIERBAS

\$493

Salsa de mora azul y balsámico, cebollas cambray, pimiento rojo relleno con cous cous mediterráneo.



TACOS CABRILLA A LA PARRILLA (\$458), NEW YORK (\$458) O LANGOSTA (PM)

Alioli de anchoas y perejil, ensalada de col. Queso cheddar, aguacate, tomate, lechuga, cebolla y Cilantro. Tortillas caseras de maíz.

PENNE RIGATTE CON CAMARON O POLLO*

\$473

Cebolla, ricotta, chile quebrado, limón, espinaca, arugula, berro, parmesano.

LANGOSTAS EN LA PLAYA

P/M

Mantequilla con miso y chile, cebollín, fettuccini* con pesto de cilantro, queso regianito.



NEW YORK A LAS FINAS HIERBAS

\$655

Germinados, arugula, pure de chícharo, calabacitas y radicchio a la parrilla, gravy de mostaza Antigua. US Choice importado 355gr.



FILETE MIGNON AU JUS

\$695

Espinacas salteadas, papas y camotes asados, gravy de guajillo.



COSTILLAS BABY DE CORDERO ENCOSTRADA EN CAFE

\$595

Pure de coliflor, pure de plátano macho, salsa de ciruela y brotes.



MEDALLONES DE LOMO DE CERDO

\$473

Lechuga parrilla, pure de betabel, salsa de ciruela, vinagreta de limón, cebolla cambray.



POLLO ASADO CON SALSA CRIOLLA

\$414

Ensalada de pepino, menta, cebolla morada, almendra y chile, timbal de papa.

*todas las pastas tienen opción de trigo, integral o libre de gluten

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