

Starters

PESOS / USD APPROX

- GF BEEF CARPACCIO** 280 14
Seared with black pepper, cilantro aioli, balsamic reduction and radish sprouts
- GF SHRIMP STUFFED AVOCADO** 299 15
Green olives, celery, chives, paprika, lettuce, ranch dressing.
- CALAMARI TEMPURA** 299 15
Lime with homemade mayonnaise & teriyaki dip.
- GF TUNA TARTARE TRILOGY** 255 17
Cucumber, cilantro, avocado | Capers, chile oil, sesame seeds, pistachio | Mango, chive, sesame oil, cashews.
- GF CEVICHE (shrimp, scallop, fish or mixed)** 299 15
Avocado, tomato, onions, serrano pepper, cilantro, Lime, cucumber, olive oil, orange, garlic.
- GF BLUE CRAB CAKES** 299 15
Coconut, ginger, serrano pepper, tomato chutney.
- APPETIZER SAMPLER for 2** 476 28
2 crab cake, carpaccio beef, calamari, ceviche, 2 tuna tartare & shrimp stuffed avocado.
- CHILLED GAZPACHO** 220 11
Bread, bell pepper, cucumber, onion, cherry tomato, garlic, lime.
- ANAHUACALLI TORTILLA SOUP** 220 11
Avocado, chipotle, panela cheese, cream, chicken stock, tortilla chips.

Salads

- GF CAPRESE** 260 13
Tomatoe, mozzarella cheese, basil, pepper, olive oil.
- GF PEACHES & ORGANIC MIX SALAD** 260 13
Prosciutto, tomato, almonds, blue cheese, parmesan, peaches vinaigrette.
- GF ICEBERG WEDGE BACON & BLUE CHEESE** 260 13
Iceberg lettuce, cherry tomatoes, applewood smoked bacon, parmesan cheese, blue cheese dressing.
- GF FIG & ARUGULA** 260 13
Chives, walnut, goat cheese, cherry tomatoes, parmesan cheese & basil vinaigrette.
- CAESAR 7 SEAS** 260 13
Anchovies, egg, olive oil dressing, romaine lettuce, croutons & parmesan cheese
- With Shrimp, Fish, Squid or Chicken** 380 19

Executive CHEF ALEJANDRO RODRÍGUEZ PONCE
16% Tax is not included in prices - **We accept Visa, MasterCard & Discover**
Exchange rate is variable if paying with dollar bills. Consult our staff.
Dinner time from 5:00pm to 10pm

GF Gluten Free

Chef's Favorites

PESOS / USD APPROX

GF 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

Surf & Turf Combinations \$720 36

New York
Lobster (M/P)
Penne Rigatte w/ Shrimp o Chicken
Rack of Lamb


Fish fish catch
Fillet Mignon
Maui Pork Ribs
Mezcal Shrimp

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

Main Course

SURPRISE ME CHEF! Fresh Catch of the day preparation 580 29

GF FINE HERBS SEA BASS 580 29
Chipotle potato, beet, carrots, green beans apple gazpacho

 TOTOABA FISH FILLET 640 32
Fennel sauce, mushrooms, snow peas and sautéed cherry tomatoes, crunchy
hash brown potato with panko.

SEA BASS BAJA TACOS 24usd, NEW YORK 27usd OR LOBSTER M/P
Homemade corn tortillas

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*

GRILLED LOBSTER * M/P
Miso chile butter, cilantro pesto fetuccini, reggiano cheese.
**All pastas have the choice of wheat, Whole wheat or gluten free*

FINE HERBS NEW YORK STEAK 700 35
Sprouts, arugula, green pea puree, grilled zucchini & radicchio, ancient
mustard sauce - US Choice imported beef 12oz.

FILET MIGNON AU JUS 700 35
Potatoes & sweet potatoes, sautéed spinach, guajillo chilli sauce. Silver
Sterling imported beef.

BRAISED BABY RACK OF LAMB WITH ROSEMARY 700 35
Cauliflower puree, plantain puree, plum & coffee sauce, sprouts.

MAUI RIBS 500 25
Homeade BBQ sauce, rustic mashed potatoes, grilled vegetables

GF GRILLED POLLO ASADO 500 25
Chicken with criolla sauce (tomato, olive oil, onion, garlic, bell pepper)
Cucumber salad (mint, red onion, almond & chile) Potato timbal.

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Non Smoking



Entradas

pesos con iva

- GF** **CARPACCIO DE RES** \$325
Selladas con pimienta, alioli de cilantro, reducción de vinagre balsámico y brotes de rábano
- GF** **AGUACATE RELLENO DE CAMARONES** \$348
Aceitunas verdes, apio, cebollín, pimentón, lechuga y aderezo ranch
- CALAMARI TEMPURA** \$348
Aioli de limon (ajo, jalapeño), Salsa teriyaki.
- GF** **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)** \$348
Aguacate, tomate, cebolla, chile serrano, cilantro, limon, pepino, Oliva, naranja, ajo.
- CRAB CAKES** \$348
Cangrejo azul, jengibre, leche de coco, chile serrano, chutney de tomate.
- SAMPLER DE APPETIZER PARA 2** \$552
Tartar de atun, 2 pastel de jaiba, carpaccio de res, calamari, ceviche & aguacate relleno.
- GAZPACHO DORADO** \$256
Pan, pimientos amarillos, pepino, cebolla, tomate cherry, ajo, limon.
- SOPA DE TORTILLA ANAHUACALLI** \$256
Aguacate, chipotle, queso panela, crema, consome de pollo, totopos.

Ensaladas

- GF** **CAPRESE** \$301
Albahaca, tomate, mozzarella, pimienta, aceite de olivo.
- GF** **DURAZNOS Y LECHUGAS BABY MIXTAS** \$301
Prosciutto, tomate, almendra, queso azul, vinagreta de durazno, parmesano.
- GF** **ICEBERG WEDGE** \$301
Lechuga iceberg, tomate cherry, tocino, aderezo de blue cheese, queso Parmesano.
- GF** **HIGO Y ARUGULA** \$301
Cebollin, nueces, queso de cabra, tomates cherries, queso Parmesano, vin. de albahaca
- CESAR 7 SEAS** \$301
Aderezo de anchoas, huevo, aceite de olivo, lechuga romana, crotones y Parmesano
- Con Pollo, Pescado, Calamar o Camarón \$441

CHEF EJECUTIVO ALEJANDRO RODRÍGUEZ PONCE
Precios incluyen 16% iva - Aceptamos Visa, Mastercard & Discover
Horario de cena de 5:00pm a 10pm

GF *Platillo libre de gluten*

Favoritos del Chef

pesos con iva

GF **CAMARON MEZCAL** \$603
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 \$603
Salsa de cilantro y serrano, jicama, teriyaki, pepino y hojuelas de papa.

Combinaciones Surf & Turb

New york **Pescado**
Langosta (p/m) **Filete Mignión**
Penne rigatte c/ camaron o pollo **Costillas Maui**
Rack de Cordero **Camarones Mezcal**
Las combinaciones se sirven con espinaca salteada y papas al romero.

Plato Principal

SORPRENDEME CHEF! \$673
Pregunte por la pesca del día y su preparación.

GF **CABRILLA EN FINAS HIERBAS** \$673
Papa con chipotle, betabel, zanahoria, ejotes, sobre gazpacho de manzana.

 **FILETE DE TOTOABA** \$742
Salsa de hinojo, lechuga asada, champiñones, chícharo chino y tomate cherry salteados, papa rallada crujiente con panco.

TACOS CABRILLA A LA PARRILLA (\$580), NEW YORK (\$626) O LANGOSTA (PM) Tortillas caseras de maíz.

PENNE* RIGATTE CON CAMARON O POLLO \$580
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 \$812
Germinados, arugula, pure de chícharo, calabacitas y radicchio a la parrilla, gravy de mostaza antigua. US Choice importado 355gr.

FILETE MIGNON AU JUS \$812
Espinacas salteadas, papas y camotes asados, gravy de guajillo.

COSTILLAS BABY DE CORDERO ENCOSTRADA \$812
Pure de coliflor, pure de plátano macho, salsa de ciruela con café y brotes.

COSTILLAS DE PUERCO SALSA MAUI \$580
Salsa BBQ hecha en casa, vegetales a la parrilla pure de papa rustico

GF **POLLO ASADO CON SALSA CRIOLLA** \$580
Ensalada de pepino, menta, cebolla morada, almendra y chile, timbal de papa.
*Todas las pastas tienen opción de trigo, integral o libre de gluten

GF Platillo libre de glute

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