

Starters

pesos / usd approx

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|-----------|--|--------------|-----------|
| GF | GUACAMOLE
Avocado, tomato, onion, cilantro, serrano pepper | \$140 | 7 |
| | SMOKED SALMON CROSTINI & BURRATA
Dill aioli, salmon, capers, arugula, avocado, burrata cheese | \$220 | 12 |
| GF | SAUTEÉD SPINACH
spinach, artichokes, mushrooms, sour cream | \$140 | 7 |
| GF | TOPOLOBAMPO CRAB CHOWDER
Black beans, corn, chipotle, greek yogurt, cilantro | \$170 | 9 |
| GF | ANAHUACALLI TORTILLA SOUP
Chicken stock, avocado, chipotle & regional panela cheese | \$150 | 8 |
| GF | GRILLED BEEF OR CHICKEN NACHOS
jocoque sourcream, jalapeño, beans, mexican salsa, mozzarella cheese, guacamole | \$195 | 10 |
| GF | TROPICAL SALAD
Baked pineapple, red onion, cucumber, caramelized nut, cherry tomatoes, mixed lettuce, pineapple & coriander vinaigrette | \$180 | 9 |
| GF | ORGANIC SALAD WITH MIX BERRIES
Italian lettuce, goat cheese, cherries, shallot & carrots, sesame, wild berries vinaigrette.
<i>With chicken strips or squid \$240/13 usd with shrimp \$293/15 usd</i> | \$180 | 9 |

Seafood Bar

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|-----------|---|--------------|-----------|
| GF | SAUTEED WINE & LIME KIWI MUSSELS
Cambray onion, olive oil, garlic, spinach butter | \$220 | 12 |
| | CALAMARI TEMPURA
Lime mayonnaise, teriyaki sauce on the side | \$220 | 12 |
| | TUNA TARTARE TRILOGY
Cucumber, cilantro, avocado / capers, chile oil, sesame seeds / mango, chive, sesame oil | \$245 | 13 |
| GF | CEVICHEs: SHRIMP, SCALLOP, FISH OR MIXED
Avocado, tomato, onions, serrano pepper, cilantro, lime, cucumber, olive oil, orange, garlic | \$245 | 13 |

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.

Lunch time from 12pm to 5pm

Main Course

pesos / usd approx

- GF** **SURPRISE ME CHEF!** **\$295 16**
Fresh catch of the day preparation
- TERIYAKI FRESH CATCH** **\$295 16**
Spinach & rice salad. Zucchini, pineapple, cherries, sesame, lime vinaigrette, chive, dill
- CRUMB CRUSTED GRILLED FRESH CATCH** **\$295 16**
Rice, peas, almond & parsley, red bell pepper sauce
- ALMOND CRUSTED SHRIMP** **\$295 16**
Butter & Mango sauce, potatoes & zucchini ratatouille
- THAI CHICKEN SKILLET** **\$295 16**
Red pepper, red onion, ginger, peanut, basil, serrano, hoisin sauce. White rice.
- MARINARA MEATBALLS WITH PASTA** **\$228 12**
Penne rigatti pasta, parmesan, spinach salad, artichokes, pine nuts, mozzarella.
- LC** **GRILLED CHICKEN QUESADILLA** **\$295 16**
Flour tortilla, mozzarella, goat cheese, black bean, cambray, aioli chipotle
- LC** **TUNA SALAD BAGUETTE** **\$228 12**
Fennel, onion, Kalamata olives, capers, arugula, tomato, cucumber & anchovies
- LC** **CHIPOTLE ALIOLI BURGER** **\$195 10**
8oz. US meat, mixed lettuce, cherry tomato, gherkin pickles, emmental cheese
- LC** **CHICKEN CHIPOTLE TACOS** **\$228 12**
Onion, cilantro & sour cream
- GRILLED BAJA TACOS** **LC** **SEAFOOD GRILLE**
Homemade Corn, Flour Tortilla or Lettuce wrap, chipotle dip, cabbage salad & mexican salsa.
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| Fish Catch of the Day | \$228 | 12 |
| Blue Shrimp | \$245 | 13 |
| Sirloin Beef | \$245 | 13 |
| Mixed Tacos | \$285 | 15 |
- Additional garnish \$ 80/ 4 usd*

LC Low calorie: Low Calorie lettuce wrap option available

GF Gluten free

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Entradas

pesos con iva

- GF** **GUACAMOLE** **\$162**
Aguacate, tomate, cebolla, cilantro, chile serrano.
- CROSTINI DE SALMÓN AHUMADO** **\$256**
Aioli de eneldo, salmon, alcaparras, arugula, aguacate, queso burrata
- GF** **ESPINACAS SALTEADAS** **\$162**
Espinacas, alcachofas, champiñones, crema agria
- GF** **CREMA DE JAIBA TOPOLOBAMPO** **\$197**
Frijol negro, elote, chipotle, yogurt griego, cilantro
- GF** **SOPA DE TORTILLA "ANAHUACALLI"** **\$174**
Consomé de pollo, aguacate, chipotle, crema, queso panela
- GF** **NACHOS** **\$226**
Jocoque, jalapeño, frijol, salsa mexicana, mozzarella, guacamole, con carne o pollo
- GF** **ENSALADA TROPICAL** **\$209**
Piña asada, cebolla morada, pepino, nuez caramelizada, tomate cherry, lechuga mixta, vinagreta de piña y cilantro
- GF** **ENSALADA ORGÁNICA MIXTA CON BERRIES** **\$209**
Lechuga italiana, queso de cabra, echalote rostizado, zanahoria rostizada, tomates cherry, frutos del bosque, ajonjolí y vinagreta de frutos del bosque
Con Pollo o Calamar \$278 | Con Camarón \$340

Barra de Mariscos

- GF** **MEJILLONES SALTEADOS EN VINO Y LIMÓN** **\$256**
Cebolla cambray, aceite de olivo, ajo, espinaca, mantequilla
- CALAMAR TEMPURA** **\$255**
Mayonesa de limón (ajo, jalapeño) salsa teriyaki
- TRIOLOGIA TARTAR DE ATÚN** **\$284**
Pepino, cilantro, aguacate / alcaparras, aceite de chile, ajonjolí / mango, chive, aceite de ajonjolí
- GF** **CEVICHE (CAMARÓN, CALLO, PESCADO O MIXTO)** **\$284**
Aguacate, tomate, cebolla, chile serrano, cilantro, limón, pepino, oliva, naranja, ajo

Platillo Principal

pesos con iva

- GF** **SORPRÉNDEME CHEF!** **\$342**
Pregunte por la pesca del día y su preparación
- PESCA TERIYAKI** **\$342**
Ensalada de espinacas y arroz, eneldo, calabacitas, piña, chive, tomates cherry, ajonjolí, vinagreta de limón
- PESCA EN SALSA MORRÓN** **\$342**
Cubierto con miga de pan, salsa de morrón rojo, arroz, chícharos, almendra, perejil
- CAMARONES ALMENDRA** **\$342**
Salsa de mantequilla, de mango, ratatouille de papas y calabazas
- COMAL DE POLLO THAI** **\$342**
Pimiento morrón rojo, cebolla morada, jengibre, cacahuete, albahaca, chile Serrano, salsa hoisin, y arroz blanco
- ALBONDIGAS MARINARA CON PASTA** **\$264**
Salsa, penne rigatti, parmesano, ens. de espinacas, alcachofas, piñones y mozzarella
- LC** **QUESADILLAS DE POLLO A LA PARRILLA** **\$264**
Tortilla de harina, queso mozzarella, queso de cabra, frijol negro, cebolla cambray, aioli de chipotle, ensalada con vinagreta de limón
- LC** **BAGUETTE DE ENSALADA DE ATÚN** **\$264**
Hinojo, cebolla, calamatas, alcaparras, arugula, tomate, pepino, anchoas.
- LC** **HAMBURGUESA ALIOLI DE CHIPOTLE** **\$226**
250gr de carne, alioli picante, ensalada de lechugas mixtas, tomate cherry, pepinillo gherkin, queso emmental
- LC** **TACOS DE POLLO ADOBADOS EN CHIPOTLE** **\$264**
Cebolla picada, cilantro, y crema agria
- Baja Tacos a la Parrilla** **LC**
Tacos con tortillas de maíz casera, tortillas de harina o en hoja de lechuga, aderezo de chipotle, salsa mexicana y ensalada de col.
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|---------------|-------|
| Camarón Azul | \$264 |
| Pollo Asado | \$264 |
| Pesca del Dia | \$284 |
| Carne Asada | \$284 |
| Mixtos | \$331 |
- Guarnición adicional \$93*

LC Platillos servidos con hoja de lechuga en vez de pan o tortilla

GF Platillo libre de gluten