

# Lunch

		pesos /	usd approx
	<b>GRILLED BEEF OR CHICKEN NACHOS</b>	<b>\$195</b>	<b>10</b>
	Jocoque sourcream, jalapeño, beans, mexican salsa, mozzarella cheese, guacamole		
<b>GF</b>	<b>GUACAMOLE</b>	<b>\$140</b>	<b>7</b>
	Avocado, tomato, onion, cilantro, serrano pepper.		
<b>GF</b>	<b>ORGANIC SALAD WITH BERRIES</b>	<b>\$180</b>	<b>9</b>
	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>		
<b>GF</b>	<b>CEVICHE: SHRIMP, SCALLOP, FISH OR MIXED</b>	<b>\$245</b>	<b>13</b>
	Avocado, tomato, onions, serrano pepper, cilantro, lime, cucumber, olive oil, orange, garlic		
	<b>GRILLED BAJA TACOS</b>		
	Homemade Corn, Flour Tortilla or Lettuce wrap, chipotle dip, cabbage salad & mexican salsa.		
	Fish Catch of the Day	\$245	13
	Blue Shrimp	\$245	13
	Sirloin Beef	\$245	13
	Mixed Tacos	\$285	15
	<i>Additional garnish \$ 80/ 4 usd</i>		
	<b>GRILLED CHICKEN QUESADILLA</b>	<b>\$295</b>	<b>16</b>
	Flour tortilla, mozzarella, goat cheese, black bean, cambay, aioli chipotle.		
	<b>CHIPOTLE ALIOLI OR THE CLASSIC BURGER</b>	<b>\$195</b>	<b>10</b>
	8oz. US meat, mixed lettuce, cherry tomato, gherkin pickles, emmental cheese. Classic burger with choice fries or salad		
	<b>BLT SANDWICH</b>		
	Multigrain bread, bacon, lettuce, tomato & avocado.		
<b>GF</b>	<b>TUNA TARTARE TRILOGY</b>	<b>\$245</b>	<b>13</b>
	Cucumber, cilantro, avocado / capers, chile oil, sesame seeds / mango, chive, sesame oil.		

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**

# Dinner

pesos / usd approx

- CALAMARI TEMPURA** 238 14  
Lime with homemade mayonnaise & Chinese dip.
- ANAHUACALLI TORTILLA SOUP** 170 10  
Avocado, chipotle, panela cheese, cream, chicken stock, tortilla chips
- CAESAR 7 SEAS** 187 11  
Anchovies, egg, olive oil dressing, romaine lettuce, croutons & Parmesan cheese  
With shrimp, fish, squid or chicken 283 16
- GF ICEBERG WEDGE BACON BLUE CHEESE** 187 11  
Iceberg lettuce, cherry tomato, applewood smoked bacon, parmesan cheese, blue cheese dressing
- GF FIG & ARUGULA** 187 11  
Chives, walnut, goat cheese, cherry tomatoes, parmesan cheese & basil vinaigrette  
Lime with homemade mayonnaise & Chinese dip.
- GF MEZCAL SHRIMP** 395 23  
Mezcal & Garlic flambeé, cilantro, lime & butter with Epazote white rice - black beans & plantain
- CILANTRO SERRANO AHI TUNA** 395 23  
Furikake crusted, cilantro Serrano sauce, teriyaki sauce, jicama, cucumber, potato chips
- GF FINE HERBS SEA BASS** 395 23  
Chipotle potato, beet, carrots, green beans apple gazpacho
- LEMON RED SNAPPER WITH PEPPER CRUST\*** 395 23  
Blue Crab, chorizo tagliatele, spinach, shallots, fine herbs, butter sauce.
- FILET MIGNON AU JUS** 599 35  
Potatoes & sweet potatoes, sautéed spinach, guajillo chilli gravy. Silver Sterling imported beef.

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# Breakfast

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<b>GF</b> FRESH FRUIT BOWL OR PLATE	\$145	8
Diced or sliced fresh fruit Your choice of pineapple, watermelon, cantaloupe melon, white honeydew Melon, papaya, green & red apple, banana, pear & mango		
FRESH BERRIES CUP	\$195	10
Mixed with yogurt & homemade granola.		
OATMEAL With bananas & honey	\$129	7
BELGAIN WAFFLES fresh fruit	\$160	8
FRENCH TOAST fresh fruit	\$160	8

3 GRAIN TOAST WITH EGGS ANY STYLE \$185 10  
Avocado mashed, sprouts, ranchera sauce, house potatoes.

**GF** EGGS ANY STYLE \$185 10  
Rancheros, Mexicana, Frittata, Omelette, or Scrambled. Beans\* or house Potatoes.

**GF** AZTECA OMELETTE \$195 10  
Zucchini blossoms, huitlacoche, requesón cheese, covered with red & Green sauce & house potatoes

**GF** TOMATILLO EGGS \$195 10  
Scrambled eggs, green sauce, beans\*, onion & cotija cheese

**GF** CHILAQUILES! \$205 11  
Tortilla, mozzarella cheese, choice of cream, red or green mild sauce, egg or chicken strips & beans\*

**GF** CABO SURF MACHACA \$205 11  
Scrambled eggs, machaca, tomato, serrano chile & beans\*

## SIDE ORDER

Applewood smoked bacon, Egg, Canadian bacon, smoked salmon, pork sausage \$74 4  
Toast, house potatoes, pastry bread, homemade granola, sugar free yogurt, Hash brown & english muffin \$59 3

**GF** \* *Fried Mayocoba beans with onions & garlic*  
*Gluten Free Items*