



LUNCH & EARLY DINNER MENU
Kitchen service from 11am to 7.30pm daily

APPETIZERS

GUACAMOLE

Freshly made to your table
served with grilled corn
and fresh corn tortilla chips

\$11.00

TUNA TARTAR

Freshly chopped Ahi tuna, avocado,
radish, soya sauce, sesame oil & seeds
served with corn tortilla chips

\$14.00

ACAPULCO SHRIMP CEVICHE

Pacific shrimp marinated with citrus juice, clamato, onion,
tomato & avocado, fresh coriander leaves,
served corn tortilla chips

\$16.00

SOUP AND SALADS

TORTILLA SOUP

Traditional hearty spiced tomato soup
served with fried julienne tortilla, avocado
fresh cheese and epazote cream

\$9.00

CLASSIC CAESAR SALAD

Chopped heart of Romaine lettuce, soft egg
garlic comfit, baguette croutons, scallions
house made Caesar dressing & white anchovies

\$9.00

With Shrimp \$16.00

With Flank Steak \$14.00

With Grilled chicken \$13.00

ROASTED BEET SALAD

Pear, sundried fig, goat cheese,
caramelized nuts and red onions
topped with arugula & balsamic vinaigrette

\$14.00

SANDWICHES

Served with French Fries or Sweet potato fries or green salad of the day

CHICKEN MILANESA

Juicy deep fried breaded panco chicken breast
tomato heirloom, thyme, arugula salad, chipotle
aioli in Soft Focaccia Bread

\$15.00

ANGUS BURGER

Grill certified Angus chef beef patty, cheddar
cheese, onion, tomato heirloom in a bun
with lettuce and & apple-wood crispy bacon

\$15.00

TACOS

All served with fresh white or blue corn or flour tortilla and Chefs special garnishes and salsas

CATCH OF THE DAY (3)

With wasabi coleslaw

\$14.00

ARRACHERA (3)

With crispy fried onions

\$14.00

SHRIMP PASTOR (3)

With pineapple relish

\$16.00

CHICKEN ADOBADO (3)

With chili Poblano peppers

\$13.00

*Precios en Dólares Americanos 16% IVA incluido
Price in USD, 16% federal Tax is included*



PASTAS

SHORT RIB TAGLIATELLE

Braised short ribs in red wine and port sauce over fresh tagliatelle pasta, rooted vegetables, fresh parsley, basil and shaved Parmigiano Reggiano

\$24.00

SAUTEED SHRIMP HABANERO

Spicy seafood and pasta combination, wild shrimp, apple- wood smoked bacon, scallions, roasted corn kernels, cremini mushrooms and linguine pasta in a smooth chili habañero cream sauce with Parmigiano Reggiano

\$26.00

ENTREES

CATCH OF THE DAY

Pan fried Baja fresh fish filet, with organic local sautéed vegetables, and citrus green sauce

\$27.00

RISOTTO WITH SEA SCALLOPS

Arborio rice, pan fried sea scallop, sliced cremini mushrooms, green onion, arugula and Parmigiano Reggiano.

\$30.00

KUROBUTA PORK CHOP

8 oz pork chop is pan-roasted in olive oil, garlic & thyme with au jus sauce served with wild mushroom and truffle scented risotto

\$33.00

RIBEYE STEAK

12 oz Angus prime beef simply grilled, served over a rosemary flavored new potato and seasonal organic vegetables

\$36.00

DESSERTS

CHOCOLATE LAVA CAKE

Chocolate cake cooked to order. Vanilla ice-cream tops a luscious individual chocolate cake with a hot liquid center that can daintily erupt.

\$11.00

CASAMIGOS GRILLED PINEAPPLE

Grilled ripped Pineapple ring, flambéed with Casamigos tequila caramel and citrus zest, topped with vanilla ice-cream

\$10.00

CHURROS

Classic Recipe, served with bitter sweet chocolate, crème caramel and banana Kahlúa sauces. Exceptional to share

\$9.00

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