Si
SNACK

APPETIZERS

NACHOS
Served with cilantro sour cream, cheddar cheese, jalapeño chili peppers, pinto beans, guacamole, and pico de gallo.

FRIED FISH TACOS (3 pcs)

GUACAMOLE
Made with fresh avocado, cilantro, onion, serrano chili pepper, and tomato. Served with corn tortilla chips.

FRIED CALAMARI
Breaded and fried calamari rings, served with chipotle chili pepper tartar sauce.

FRENCH FRIES

CARIBBEAN CHICKEN WINGS (14 oz)
Marinated with "achiote" spice and bitter orange and served with pickled onions, habanero chili peppers, and spicy blue cheese dip.

YELLOW GAZPACHO
Traditional cold soup made in our style, with yellow bell pepper, cucumber, onion, and garlic. Served with a basil sorbet.

CEVICHES

A dish originated in the coasts of South America, where the fish is always marinated in lime juice and seasoned with different vegetables, chilis, and herbs. We offer a wide selection of traditional and contemporary ceviches.

PERUVIAN (7 oz)
Mero del Caribe, cebolla morada, chile manzano, jugo de limón y cilantro.
Caribbean grouper, red onion, manzano chili pepper, lime juice, and cilantro.

ACAPULCO (6.3 oz)
Baby shrimp with spicy cocktail sauce, served with olives, mild spicy sauce, and avocado.

VUELVE A LA VIDA (8.8 oz)
Mix of shrimp, octopus, scallops, and fish with a spicy cocktail sauce.

ASIAN (7 oz)
Cubes of fresh salmon marinated in soy sauce, lime, sesame seeds, ginger, lemongrass, peppermint, serrano chili pepper, and spring onion.

ORIENTAL (7 oz)
Cubes of sashimi-grade tuna marinated in soy sauce with wasabi, chives, manzano chili, and red bell pepper.

VEGETARIAN
Cubed fresh cucumber, sliced mushrooms, alfalfa sprouts, capers, fresh tomato, and onion, with lemon juice and a touch of oregano.

AGUACHILE SHRIMP (8.8 oz)
Shrimp marinated in fresh lime juice, with green chili pepper, onion, cucumber, and cilantro.

GRILLED WHOLE FISH per 1 kg

SEAFOOD TACOS

Based on traditional recipes from fishing villages of the Mexican coast.

BAJA FISH TACOS (3 PCS)
Breaded fish strips, with chipotle tartar sauce and chicory lettuce, served on flour tortillas.

SHRIMP TACOS "AL PASTOR" (3 PCS)
Spicy shrimp, pineapple, and cilantro wrapped in a corn tortilla with green salsa on the side.

FISH TACOS "A LA TALLA" (3 PCS)
Acapulco-style grilled fish fillet (10.58 oz) served in blue corn tortillas, with salad, white rice, and salsa on the side.

GOVERNOR TACOS
Shrimp tacos served with "chipotle" cream, parmesan cheese, and bayo beans.

SALADS

PICO DE GALLO SALAD
Cucumber, orange, carrot, pineapple, and jicama root.

CAESAR SALAD WITH CHICKEN

MIXED SALAD
Mixed spring lettuce, corn, avocado, roasted bell peppers, olives, fresh herbs, wonton crisps, and your choice of dressing.

SEASONAL FRUIT SALAD
Fresh seasonal fruit: melon, pineapple, watermelon, kiwi, and strawberries served with lemon or mango sorbet.

COCONUT LEMONGRASS MILLE-FEUILLE
A Napoleon of vegetables marinated in basil and coconut milk.

TRADITIONAL SANDWICHES

All our sandwiches are served with French fries and a fresh sweet corn salad with tomato and cilantro.

SMOKED SALMON BAGUETTE
Served with a Latin-style onion and cucumber sauce, and "chipotle" mayonnaise.

GRAND CHEESEBURGER (8 OZ)
Served with Gouda cheese, lettuce, tomato, mushroom, bacon, and sautéed onions.

CLUB SÁNDWICH
Turkey breast, smoked ham, Gouda, crispy bacon, lettuce, and tomato, on white bread.

SOUTHWESTERN-STYLE QUESADILLAS (1 PC)
Flour tortilla with roasted bell peppers, Oaxaca and manchego cheese, cilantro, avocado-tomatillo sauce, red-hot chili pepper sauce, and guacamole on the side.

HOT DOG (4 OZ)
Sausage wrapped in bacon, topped with melted Gouda and sautéed onions.

DESSERTS

BANANA SPLIT
Banana with vanilla ice cream, chocolate sauce, whipped cream, and toasted almonds.

COOKIE MONSTER
Warm brownie served with chocolate and cookies & cream ice cream, whipped cream, Oreo cookie powder, and chocolate sauce.

HAAGEN-DAZS
Ice cream (vanilla, strawberry, and chocolate). Sherbets (lemon and mango).

CHOCOLATE CAKE

CHEESECAKE

APPLE PIE