

APPETIZERS

NACHOS

Served with coriander-sour cream, Cheddar cheese, "jalapeño" chili peppers, pinto beans, "guacamole", and "pico de gallo".

- WITH GRILLED CHICKEN
- WITH FLANK STEAK
- WITH SHRIMP

GUACAMOLE

Made with avocado, coriander, onion, "serrano" chili pepper, and tomato, served with corn tortilla chips.

OYSTERS (6 PCS)

Fresh oysters served with "rasurado"-style sauce made with jicama, cucumber, and "serrano" chili pepper.

DEEP FRIED CALAMARI

Calamari rings served with lime and "chipotle" chili pepper tartar sauce.

BUFFALO CHICKEN WINGS (6 PCS)

With ranch dressing, celery, and carrot sticks.

CHICKEN FINGERS (6 PCS)

Breaded chicken strips served with ranch dressing and french fries.

CRUDITÉS WELLNESS

Cucumber, pineapple, jicama, celery, and carrot sticks, served with ranch dressing, "Tajín" chili powder, and lime.

OCTOPUS "TOSTADAS" (3 PCS)

Pan fried octopus with garlic and "guajillo" chili pepper sauce, guacamole, mixed lettuce, and pickled onions.

SHRIMP "TOSTADAS" (3 PCS)

Shrimp with olive oil, garlic, onion, lime, and spicy sauce, served "au gratin" with Mozzarella and Gouda cheese.

MUSHROOM "TOSTADAS" (3 PCS)

Mushroom with garlic and "guajillo" chili pepper sauce, hummus, avocado, corn kernels, and "habanero" chili pepper mayonnaise.

CEVICHES

PERUVIAN

Marinated fish, red onion, "manzano" chili pepper, lime juice, coriander, and corn nuts.

ACAPULCO

Baby shrimp, spicy cocktail sauce with olives, Buffalo sauce, and avocado.

VUELVE A LA VIDA

Mix of shrimp, octopus, scallops, fish, and lobster with spicy cocktail sauce.

SHRIMP IN RED "AGUACHILE"

Shrimp marinated in a sauce made with lime, red chili peppers, red onion, cucumber, and coriander.

ASIAN

Salmon cubes marinated in soy sauce, lime, sesame seeds, ginger, lemongrass, peppermint, "serrano" chili pepper, and spring onion.

WELLNESS COCONUT CEVICHE

Soft coconut marinated in lemon and lime juices, accompanied with corn nuts, fresh mango, "habanero" chili pepper oil, coconut milk, red onions, coriander, avocado, and mint.

TUNA FISH WITH SOY SAUCE AND SESAME

Tuna fish cubes sashimi quality, marinated in soy sauce with wasabi, chives, "manzano" chili pepper, red bell pepper, and ginger.

GREEN CEVICHE

Shrimp and fish marinated with a citrus-"serrano" chili pepper and coriander sauce, with green tomato, avocado, and crispy tortilla.



SEAFOOD TACOS

BAJA-STYLE FISH TACOS (3 PCS)

Breaded fish strips with panko, served on flour tortillas, accompanied with "chipotle" tartar sauce and chicory lettuce.

"GOBERNADOR"-STYLE SHRIMP TACOS

With melted cheese, coleslaw, and "chipotle" chili pepper dressing.

PASTOR-STYLE OCTOPUS TACOS

Octopus marinated in annatto, served in corn tortillas with grilled pineapple, avocado, and pickled onions with "habanero" chili pepper.

CHIPOTLE SHRIMP TACOS

With "chipotle" chili pepper cream, served in blue corn tortilla, accompanied with refried beans, pork rind, "pico de gallo", and avocado.

"SOLIDARIDAD"-STYLE SHRIMP TACOS

Battered shrimp with "habanero" chili pepper mayonnaise, served in corn tortillas, accompanied with "pico de gallo".

SALADS

CAESAR SALAD

Romaine lettuce with Caesar dressing and Parmesan cheese.

"LIMON Y SAL" SALAD

Mixed spring lettuce, quinoa, strawberry, avocado, campari tomatoes, baby corn, goat cheese, sweet potato, and yuca crisps, dressed with a lime vinaigrette.

WELLNESS SALAD

Mixed lettuce, organic spinach, arugula, pecans, cranberries, grapes, avocado, campari tomatoes, baby corn, and julienned carrots and celery, with an hibiscus flower dressing.

SIDE DISHES

- BFFF
- CHICKEN
- SEARED TUNA FISH
- GRILLED SALMON
- SHRIMP

SANDWICHES

FISH BAGUETTE

Grilled fish with mushrooms, onion, avocado, tomato, lettuce, alfalfa sprouts, bell peppers, and "jalapeño" chili pepper mayonnaise.

HOT DOG

Bacon-wrapped sausage, Gouda cheese "au gratin", and sautéed onion.

GRAND CHEESEBURGER

Grilled beef patty served with Gouda cheese, lettuce, tomato, mushroom, bacon, and sautéed onions.

"LIMON Y SAL" PREMIUM BURGER

Grilled beef patty with Oaxaca cheese, lettuce, tomato, mushrooms, bacon, onion rings, avocado, and garlic potato wedges.

CUBAN SEAFOOD "TORTA"

Shrimp, breaded fish, calamari, octopus, Mexican spicy sausage, beans, avocado, "jalapeño" chili pepper mayonnaise, onion, lettuce, tomato, and Oaxaca cheese, served in a "bolillo" bread.

CLUB SANDWICH

With ham, a chicken-celery and hard boiled egg salad, Gouda cheese, bacon, lettuce, and tomato.

SHRIMP SCAMPI PO'BOY

Garlic-buttered shrimp with parsley, tomato, Parmesan cheese, and fresh herb mayonnaise.

VEGETARIAN PANINI

Quinoa, lentils, carrots, zucchini, goat cheese, mushrooms, lettuce, onion, tomato, and bell peppers confit with a fresh herb mayonnaise.



CHEF'S SPECIALTIES

SPICY GRILLED TUNA FISH

With a special sauce made of olive oil, butter, garlic, "serrano" chili pepper, and lime juice, served with salad and rice.

TODAY'S CATCH

Fish fillet prepared at your choice, served with sautéed buttered potato wedges, rice, and vegetables.

BEEF FLANK STEAK "TACOS"

Marinated grilled flank steak strips with sautéed onions, coriander, and mushrooms, served with cheese, pickled red onions, roasted peppers, guacamole, refried beans, and a "chipotle" chili pepper dressing.

"LIMON Y SAL" SEAFOOD SPECIAL

Seafood sautéed with garlic, mushrooms, and a "guajillo" chili pepper-scented cream sauce, served "au gratin" over rice.

DESSERTS

CARAMEL BANANA SPLIT

Vanilla and milk caramel ice cream, warm caramel banana, chocolate sauce, and whipped cream.

COOKIE MONSTER

Chocolate ice cream served over a warm chocolate chip home made cookie and whipped cream, sprinkled with cookie crumbs and both chocolate and caramel sauces.

VERY, VERY BERRY

Strawberry cheesecake and vanilla ice cream, strawberries, blueberry jam, raspberry sauce, and whipped cream, sprinkled with crispy cinnamon crumble cookie.

CHEESECAKE

With seasonal fruit.