



## APPETIZERS

### AVOCADO STUFFED WITH MUSSELS

MAYONNAISE, TOMATO, ONION, CORIANDER, MUSTARD AND TABASCO SAUCE

### CRAB CAKE

WITH HONEY DRESSING, MUSTARD AND NATURAL YOGHURT

### SPANISH MUSSELS OR WITH TARRAGON

SAFFRON, NUTMEG AND CHARDONNAY OR GARLIC, BUTTER, WHITE WINE, AND CREAM

### FISH CEVICHE

CATCH OF THE DAY, TOMATOES, PURPLE ONION AND CORIANDER

### TUNA TARTAR

GINGER, YELLOW LIME, SESAME, AVOCADO CREAMY SAUCE

### TUNA CARPACCIO

OLIVES, CAPERS, OLIVE OIL, LEMON AND PARMESAN CHEESE

### AGUACHILE TATEMADO

TANNED SHRIMP, PURPLE ONION, CUCUMBER AND TATEMADA SAUCE

### SEAFOOD TOWER

RAW SHRIMP, COOKED SHRIMP, OCTOPUS, TUNA AND SERRANITO SAUCE

### LOBSTER CROQUETTES

BREADED, MORITA CHILE AND BLACKBERRY SAUCE

## SALADS & SOUPS

### CAESAR SALAD

TRADITIONAL CAESAR DRESSING, ORGANIC LETTUCE, PARMESAN CHEESE AND CROUTONS

### BAJA CLAM CHOWDER

CLAM SCALLOPS, POTATOES, CARROTS, BACON SERVED IN A BREAD BOWL

### LOBSTER BISQUET

FLAMBÉ WITH PERNOD AND SERVED IN A BREAD BOWL

### BOUILLABAISSE

STEAMY FISH AND SHELLFISH SOUP

### LOBSTER SALAD

LOBSTER TAIL WITH WHITE TRUFFLE OIL, MIX LETTUCCES AND SEASONAL VEGETABLES

## STEAK & POULTRY

### CRUSTED CHICKEN BREAST

FINE HERBS, PARMESAN CHEESE AND MORITA CHILE WITH BLACKBERRY SAUCE

### MIGNON STEAK 8 OZ

ON A CIABATTA, BATHED IN A MUSHROOM SAUCE AND STUFFED POTATOE

### NEW YORK STERLING SILVER 12 OZ

WITH ASPARAGUS AND POTATOE STUFFED

ALL OUR PRICES ARE IN MEXICAN PESOS AND 16% OF TAXES ARE INCLUDED  
THE CONSUMPTION OF RAW PRODUCTS IS UNDER THE CUSTOMERS RESPONSABILITY  
CHEF'S SPECIALTIES ARE NOT INCLUDED WITH YOUR ALL INCLUSIVE PLAN

## FISH & SEAFOOD

### CREAMY PASTA WITH SEAFOOD

SPAGUETTI, SHRIMP, MUSSELS, OCTOPUS AND WHITE SAUCE

### CATCH OF THE DAY

PREPARED AT WILL

### YELLOW FIN TUNA LOIN

SEARED WITH BRUNOISE OF BELL PEPPERS, BLACK OLIVES AND RED ONIONS

### GRILLED OCTOPUS

PEPPERS AND POTATOES GRILLED WITH GARLIC

### PRAWNS U12 5 PCS

PREPARED AT WILL

### RED SNAPPER

"A LA TALLA" FROM THE BEAUTIFULL PORT OF ACAPULCO, TRADITIONAL RECIPE

### SALMON

FROM CHILE, WITH HABANERO AND GRILLED PINEAPPLE SAUCE

### PAELLA

A LA MINUTE, CHICKEN BREAST, PORK, PRAWNS, MUSSELS, CLAMS AND MORCILLA

## CHEF'S SPECIALTIES

### WHOLE RED SNAPPER

FRIED WITH SPICY SAUCE AND ORGANIC LETTUCES

### LOBSTER TAIL 8 OZ

PERFUMED WITH WHITE TRUFFLE, CLARIFIED BUTTER AND ROSEMARY

### RIB EYE STERLING SILVER 15 OZ

SUTÉED SPINACH WITH GARLIC AND BUTTER

### TOMAHAWK STERLING SILVER 35 OZ

WITH ASPARAGUS AND POTATO STUFFED

### ALASKAN KING CRAB LEGS 17 OZ

GARLIC BUTTER, MAYONNAISE WITH LEMON AND TARTAR SAUCE

### SURF & TURF

2 LOBSTER TAILS 16 oz + 1 MIGNON STEAK 8 oz + 5 PRAWNS U-12 + 2 SIDES P/P

### MAIN LIVE LOBSTER

ASK YOUR WAITER TO CHOOSE YOU LIVE LOBSTER

## KIDS MENU

### NOODLE SOUP

CHICKEN BROTH AND VEGETABLES

### BEEF OR SHRIMP HAMBURGUER 6 OZ

HOMEMADE BUNS, MOZZARELLA CHEESE AND FRENCH FRIES

### FISH OR CHICKEN FINGERS 5 PCS

BREADED AND FRIED WITH FRENCH FRIES OR SALAD

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