



APPETIZERS

AVOCADO STUFFED WITH MUSSELS MAYONNAISE, TOMATO, ONION, CORIANDER, MUSTARD & TABASCO SAUCE	295
CRAB CAKE WITH HONEY DRESSING, MUSTARD & NATURAL YOGHURT	315
SPANISH MUSSELS OR WITH TARRAGON SAFFRON, NUTMEG AND CHARDONNAY OR GARLIC, BUTTER, WHITE WINE, & CREAM	385
FISH CEVICHE CATCH OF THE DAY, TOMATOES, PURPLE ONION & CORIANDER	385
TUNA TARTAR GINGER, YELLOW LIME, SESAME, AVOCADO CREAMY SAUCE	405
TUNA CARPACCIO OLIVES, CAPERS, OLIVE OIL, LEMON AND PARMESAN CHEESE	405
AGUACHILE TATEMADO TANNED SHRIMP, PURPLE ONION, CUCUMBER & TATEMADA SAUCE	430
SEAFOOD TOWER RAW SHRIMP, COOKED SHRIMP, OCTOPUS, TUNA & SERRANITO SAUCE	485
LOBSTER CROQUETTES BREADED, MORITA CHILE AND BLACKBERRY SAUCE	495

SALADS & SOUPS

CAESAR SALAD TRADITIONAL CAESAR DRESSING, ORGANIC LETTUCE, PARMESAN CHEESE & CROUTONS	350
BAJA CLAM CHOWDER CLAM SCALLOPS, POTATOES, CARROTS, BACON SERVED IN A BREAD BOWL	335
LOBSTER BISQUET FLAMBÉ WITH PERNOD & SERVED IN A BREAD BOWL	370
BOUILLABAISSSE STEAMY FISH & SHELLFISH SOUP	495
LOBSTER SALAD LOBSTER TAIL WITH WHITE TRUFFLE OIL, MIX LETTUCES & SEASONAL VEGETABLES	680

STEAK & POULTRY

CRUSTED CHICKEN BREAST FINE HERBS, PARMESAN CHEESE & MORITA CHILE WITH BLACKBERRY SAUCE	410
MIGNON STEAK 8 OZ ON A CIABATTA, BATHED IN A MUSHROOM SAUCE & STUFFED POTATOE	780
NEW YORK STERLING SILVER 12 OZ WITH ASPARAGUS & STUFFED POTATOE	870

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

CATCH OF THE DAY	490
PREPARED AT WILL	
CREAMY PASTA WITH SEA FOOD	495
SPAGUETTI, SHRIMP, MUSSELS, OCTOPUS & WHITE SAUCE	
YELLOW FIN TUNA LOIN	595
SEARED WITH BRUNOISE OF BELL PEPPERS, BLACK OLIVES & RED ONIONS	
GRILLED OCTOPUS	565
PEPPERS AND POTATOES GRILLED WITH GARLIC	
SHRIMP U12 7 PCS	715
PREPARED AT WILL	
RED SNAPPER	710
"A LA TALLA" FROM THE BEAUTIFULL PORT OF ACAPULCO, TRADITIONAL RECIPE	
SALMON	750
FROM CHILE, WITH HABANERO & GRILLED PINEAPPLE SAUCE	
PAELLA	680
A LA MINUTE, CHICKEN BREAST, PORK, PRAWNS, MUSSELS, CLAMS & MORCILLA	

CHEF'S SPECIALTIES

WHOLE RED SNAPPER	970
FRIED WITH SPICY SAUCE AND ORGANIC LETTUCES	
PRAWN 5PCS	910
PREPARED AT WILL	
LOBSTER TAIL 8 OZ	990
PERFUMED WITH WHITE TRUFFLE, CLARIFIED BUTTER AND ROSEMARY	
RIB EYE STERLING SILVER 15 OZ	975
SAUTÉED SPINACH WITH GARLIC AND BUTTER	
TOMAHAWK STERLING SILVER 35 OZ	1875
WITH ROASTED SWEET CORN	
ALASKAN KING CRAB LEGS 1 LB	2750
GARLIC BUTTER, MAYONNAISE WITH LEMON AND TARTAR SAUCE	
SURF & TURF	3260
2 LOBSTER TAILS 8 oz + 1 MIGNON STEAK 8 oz + 5 PRAWNS U-12 + 2 SIDES P/P	
MAIN LIVE LOBSTER	1453 X LB
ASK YOUR WAITER TO CHOOSE YOU LIVE LOBSTER	

KIDS MENU

NOODLE SOUP	210
CHICKEN BROTH & VEGETABLES	
BEEF OR SHRIMP HAMBURGUER 6 OZ	210
HOMEMADE BUNS, MOZZARELLA CHEESE & FRENCH FRIES	
FISH OR CHICKEN FINGERS 5 PCS	210
BREADED AND FRIED WITH FRENCH FRIES OR SALAD	

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