



APPETIZERS

AVOCADO STUFFED WITH MUSSELS MAYONNAISE, TOMATO, ONION, CORIANDER, MUSTARD & TABASCO SAUCE	245
CRAB CAKE WITH HONEY DRESSING, MUSTARD & NATURAL YOGHURT	275
SPANISH MUSSELS OR WITH TARRAGON SAFFRON, NUTMEG AND CHARDONNAY OR GARLIC, BUTTER, WHITE WINE, & CREAM	320
FISH CEVICHE CATCH OF THE DAY, TOMATOES, PURPLE ONION & CORIANDER	355
TUNA TARTAR GINGER, YELLOW LIME, SESAME, AVOCADO CREAMY SAUCE	385
TUNA CARPACCIO OLIVES, CAPERS, OLIVE OIL, LEMON AND PARMESAN CHEESE	385
AGUACHILE TATEMADO TANNED SHRIMP, PURPLE ONION, CUCUMBER & TATEMADA SAUCE	390
SEAFOOD TOWER RAW SHRIMP, COOKED SHRIMP, OCTOPUS, TUNA & SERRANITO SAUCE	420
LOBSTER CROQUETTES BREADED, MORITA CHILE AND BLACKBERRY SAUCE	430

SALADS & SOUPS

CAESAR SALAD TRADITIONAL CAESAR DRESSING, ORGANIC LETTUCE, PARMESAN CHEESE & CROUTONS	305
BAJA CLAM CHOWDER CLAM SCALLOPS, POTATOES, CARROTS, BACON SERVED IN A BREAD BOWL	320
LOBSTER BISQUET FLAMBÉ WITH PERNOD & SERVED IN A BREAD BOWL	320
BOUILLABAISSE STEAMY FISH & SHELLFISH SOUP	430
LOBSTER SALAD LOBSTER TAIL WITH WHITE TRUFFLE OIL, MIX LETTUCES & SEASONAL VEGETABLES	565

STEAK & POULTRY

CRUSTED CHICKEN BREAST FINE HERBS, PARMESAN CHEESE & MORITA CHILE WITH BLACKBERRY SAUCE	390
MIGNON STEAK 8 OZ ON A CIABATTA, BATHED IN A MUSHROOM SAUCE & STUFFED POTATOE	650
NEW YORK STERLING SILVER 12 OZ WITH ASPARAGUS & STUFFED POTATOE	725

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	410
PREPARED AT WILL	
CREAMY PASTA WITH SEA FOOD	430
SPAGUETTI, SHRIMP, MUSSELS, OCTOPUS & WHITE SAUCE	
YELLOW FIN TUNA LOIN	495
SEARED WITH BRUNOISE OF BELL PEPPERS, BLACK OLIVES & RED ONIONS	
GRILLED OCTOPUS	490
PEPPERS AND POTATOES GRILLED WITH GARLIC	
SHRIMP U12 7 PCS	620
PREPARED AT WILL	
RED SNAPPER	620
"A LA TALLA" FROM THE BEAUTIFULL PORT OF ACAPULCO, TRADITIONAL RECIPE	
SALMON	650
FROM CHILE, WITH HABANERO & GRILLED PINEAPPLE SAUCE	
PAELLA	650
A LA MINUTE, CHICKEN BREAST, PORK, PRAWNS, MUSSELS, CLAMS & MORCILLA	

CHEF'S SPECIALTIES

WHOLE RED SNAPPER	670
FRIED WITH SPICY SAUCE AND ORGANIC LETTUCES	
PRAWN 5PCS	790
PREPARED AT WILL	
LOBSTER TAIL 8 OZ	830
PERFUMED WITH WHITE TRUFFLE, CLARIFIED BUTTER AND ROSEMARY	
RIB EYE STERLING SILVER 15 OZ	890
SAUTÉED SPINACH WITH GARLIC AND BUTTER	
TOMAHAWK STERLING SILVER 35 OZ	1710
WITH ROASTED SWEET CORN	
ALASKAN KING CRAB LEGS 17 OZ	2400
GARLIC BUTTER, MAYONNAISE WITH LEMON AND TARTAR SAUCE	
SURF & TURF	2720
2 LOBSTER TAILS 8 oz + 1 MIGNON STEAK 8 oz + 5 PRAWNS U-12 + 2 SIDES P/P	
MAIN LIVE LOBSTER	71 X OZ
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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