

FOOD MENU

BREAKFAST

UPGRADE YOUR BREAKFAST

EGGS YOUR WAY Omelette, scrambled or fried with your choice of 2 ingredients, a side of sausage and hash brown potatoes. Toppings: Onions, Tomato, Spinach, Jalapeños, Ham, Cheese	\$100
CHILAQUILES Crispy tortillas simmered in green or red sauce, topped with 1 fried or scrambled egg, sour cream, fresh Mexican cheese, cilantro, onions & a side of refried beans	\$100
PANCAKES / WAFFLES Topped with butter, maple syrup & powdered sugar. Served with bacon	\$100
GRILLED QUESADILLA Flour tortilla filled with ham and melted cheese. Served with a side of pico de gallo	\$100
AVOCADO TOAST Mashed avocado on whole whea bread, topped with a soft-boiled egg, arugula, tomato & pickled onions	\$100

JUICES & SMOOTHIES

ORANGE	\$60
CARROT	\$60
ORANGE SPICE Orange, carrot, celery & ginger	\$70
STRAWBERRY CITRUS Pineapple, strawberries & orange juice	\$85
MAYA PAPAYA Papaya, strawberries, pineapple & orange juice	\$95
TROPICAL GREENS Spinach, pineapple & orange juice	\$85
BANANA BERRY Strawberries, banana, milk & oats	\$85
CHOCO BANANA Banana, chocolate & milk	\$85

Substitute whole milk for almond milk \$10 MXN

VEGAN BRUNCH

ENFRIJOLADAS 3 pieces Soft corn tortillas filled with poblano pepper strips & tofu, covered in a traditional black bean sauce and topped with avocado slices, picked onions & cilantro	\$120
VEGGIE SHAKSHUKA Sauteed peppers, tomato & onions with paprika. Topped with avocado & tofu. Served with whole wheat toast	\$120

ALL DAY

HUITLACOCHÉ TACOS 4 pieces Soft tortillas filled with prehispanic corn mushroom Topped with avocado and red onion and served with a side of pico de gallo.	\$120
SWEET POTATO HUMMUS Mashed sweet potato with garlic oil, chickpeas, peppers, red onion & tofu. Served with a side of honey & whole wheat toast	\$120

LUNCH Y CENA | PIZZAS |

MARINERA Tomato sauce, manchego cheese, grilled shrimp & fish	\$130
PEPPERONI Tomato sauce, manchego cheese & pepperoni	\$130

SALMON our signature pizza! Tomato sauce, cream cheese, manchego cheese, salmon & fresh avocado slices	\$140
VEGETARIAN Tomato sauce, mozzarella cheese, peppers, onion, corn & fresh avocado slices	\$130

HOT DOGS

CLASSIC Hot dog served with cheddar cheese, roasted onions and bacon	\$65
BREADED Hot dog with breaded sausage, served with cheddar cheese, roasted onion and tomato	\$90
ROASTED Hot dog served with tomato, chorizo, manchego cheese and roasted onion	\$90

BOTANERO Hot dog served with roasted onion, ham, tomato, cheddar cheese and mixed sabrita chips	\$90
GUACAMOLE Hot dog served with red onion and guacamole	\$110

LUNCH & DINNER

MAIN COURSE

BAJA STYLE TACOS 3 pieces.

Crispy shrimp or fish wrapped in a soft flour tortilla with refried beans, cabbage slaw, cilantro & spicy chipotle mayo

- Shrimp \$190
- Fish \$150

SHRIMP “AL PASTOR” TACOS 3 pieces. \$150
Marinated in Mexican spices, grilled and topped with fresh pineapple, onions & cilantro

BURRITO
Flour tortilla filled with black beans, avocado, lettuce, tomato & manchego cheese

- Grilled Chicken \$140
- Grilled Steak \$160
- Grilled Shrimp \$160
- Grilled Veggies \$110

AGUACHILE VERDE 🍋 \$150
Shrimp marinated and cooked in lime juice with serrano pepper sauce, red onions & cucumber. Served with tortilla chips

CLASSIC CEVICHE
Marinated in lime with fresh cilantro, onions, tomatoes, serrano pepper & avocado. Served with tortilla chips

- Shrimp \$140
- Fish \$120

\$150

CARIBBEAN BOWL
White quinoa base topped with shredded carrots, red onion, arugula, sesame seeds, fresh mango & drizzled with orange reduction

- Tuna \$150
- Shrimp \$190
- Tofu \$150

MEXICAN BOWL
White rice base topped with black beans, jalapeños, corn, avocado & morita sauce

- Marinated steak \$150
- Tofu \$150

CAESAR SALAD \$120
Romaine lettuce, capers, parmesan cheese, croutons and caesar style dressing

- Grilled chicken \$140

SNACKS

GUACAMOLE \$110
Classic & creamy. Served with tortilla chips

CHICKEN WINGS \$180
Tossed in your favorite sauce: Buffalo, BBQ or Mango Habanero, served with raw veggie sticks, blue cheese & ranch dressing

NACHOS
Crispy tortilla chips covered with beans, cheese, sour cream, avocado & pico de gallo

- Steak \$160
- Chicken \$130
- Shrimp \$160

FRENCH FRIES \$65
Crispy on the outside. Served with ketchup \$150

FISH & CHIPS
Crispy tempura fish strips with french fries, tartar sauce & lime

GRILLED QUESADILLA \$130
Flour tortilla with peppers, onion, tomato and cheese

- Steak
- Chicken
- Shrimp

TUNA TOSTADAS 2 pieces. \$140
Crispy tortilla topped with mashed avocado, tuna sashimi, caramelized onions, cilantro & spicy chipotle mayo

CHIPS AND CHEESE \$90
Golden fries covered in cheddar cheese & cilantro

PAPOTAS \$95
Seasoned potato gajos, served with cheddar cheese and chili

BURGER

CLASSIC BURGER \$160
7 oz beef patty with cheddar cheese, fresh arugula, pickles, tomato, onions rings & aside of crispy fries.

CHICKEN BURGER \$160
BBQ chicken with tomato, onion, lettuce, cheddar cheese, served with french fries.

VEGETARIAN BURGER \$200
Brioche bread, chickpea protein, lentils, carrot and spinach, lettuce, tomato, onion, pickles, served with french fries.

FISH BURGER \$200
Fish burger with brioche bread, tomato, lettuce, xcatik chili and cheddar cheese, served with french fries

DESSERTS

KEY LIME PIE \$100
CHOCOLATE CAKE \$100



Some of our dishes are made with fresh fish and seafood, handled according to official standards. The consumption of proteins of raw animal origin is the responsibility of each diner. All our prices are expressed in national currency. Subject to change without prior notice. They include VAT..