



WATERMELON SALAD \$340

WATERMELON, FETA CHEESE, OREGANO, BASIL, PEPPER, MINT, LEMON AND OLIVE OIL (V) (GF)

GREEK SALAD \$360

OLIVES, THYME, MINT, BASIL, RED ONION, CHERRY TOMATOES, FETA CHEESE, CUCUMBER, AND VINAIGRETTE (V) (GF)

CARPACCIO LUCRECIA \$340

BEETROOT, WALNUT, ARUGULA, GOAT CHEESE, PARMESAN CHEESE, OLIVE OIL, PEPPER, LEMON JUICE AND ORANGE JUICE (V) (GF)

SAUTEED VEGETABLES \$260

SNOW PEAS, GREEN BEANS, CHERRY TOMATOES, ZUCCHINI, OLIVE OIL, SALT, PEPPER AND LEMON JUICE (V) (GF) (V)

QUESABIRRIAS DE CHAMORRO 3PZ \$360

SERVED WITH RADISH, PICO DE GALLO, GUACAMOLE, AND CONSOMMÉ (GF)

TRILOGY OF SOPES \$360

BEANS | COCHINITA | OCTOPUS
SERVED WITH LETTUCE, CHEESE AND CREAM (V)

VEGETABLE SOUP \$340

CHICKEN BROTH, POTATO, CARROT, CAULIFLOWER, GREEN BEANS, SERVED WITH BREAD

**Without bread*

SEAFOOD SOUP \$460

SHRIMP BROTH, SHRIMP, OCTOPUS, SQUID, CORN, CARROT, POTATO, SERVED WITH BREAD

(GF) **Without bread*

TUNA TARTAR \$470

CUBED TUNA, CILANTRO, SERRANO PEPPER, AVOCADO, CUCUMBER, CHOPPED ONION, SOY SAUCE, LIME JUICE, CHERRY TOMATOES, PEPPER AND OLIVE OIL (GF) (V)

MARLIN TOSTADA 2PZ \$360

MARLIN IN RED SAUCE, MAYONNAISE AND AVOCADO (GF)

MARLIN TOSTADA "AHOGADA" \$380

SLICES OF SMOKED MARLIN DRENCHED IN TOMATO SAUCE, SERVED WITH PICKLED ONIONS, SPICY SAUCE, AND AVOCADO (GF)

TUNA BAJIO \$630

CUBED TUNA IN BLACK SAUCE, CHERRY TOMATOES, KALAMATA OLIVES AND HERB CREAM CHEESE (GF)

SHRIMP AGUACHILES \$360

- GREEN

Serrano sauce, cucumber, cilantro, red onion, serrano pepper, lime juice, salt and pepper (V) (GF)

- BLACK

Roasted habanero sauce, cucumber, cilantro, red onion, lime juice, salt, and pepper (V) (GF)

- RED

Red chili de árbol sauce, cucumber, cilantro, red onion, lime juice, salt, and pepper (V) (GF)

AGUACHILE RIB EYE \$1670

SHALLOTS, RED ONION, CILANTRO, CUCUMBER, SERRANO PEPPER, JALAPEÑO PEPPER, HOMEMADE BLACK SAUCE (V) (GF)

**Option with habanero chili*

MIXED CEVICHE \$500

WHITE FISH, OCTOPUS, SHRIMP, RED ONION, CUCUMBER, SERRANO PEPPER, GRAPES, LIME JUICE, OLIVE OIL, SALT AND PEPPER (V)

MUSHROOM CEVICHE \$290

MUSHROOMS, RED ONION, TOMATO, PARSLEY, SERRANO PEPPER, CILANTRO, CORN, OREGANO AND WINE VINEGAR VINAIGRETTE (V) (V) (GF)



LUNCH
/ 13:00 - 18:00

**ZARANDEADO FISH
NAYARIT STYLE***

\$1630
P/KG

SERVED WITH GARLIC RICE WITH CORN, RADISH SALAD, JICAMA, MINT, ROASTED LEMON AND TORTILLAS ② ③

GRILLED FISH*

\$1630
P/KG

BUTTERFLIED GRILLED FISH, TOPPED WITH BUTTER, LEMON, AND GARLIC. SERVED WITH GARLIC RICE WITH CORN, RADISH SALAD, MINT, JICAMA, ROASTED LEMON AND TORTILLAS ③

GRILLED OCTOPUS

\$750

MARINATED IN GARLIC, SERVED WITH BULGUR SALAD, ARUGULA AND CURRY MAYONNAISE

GRILLED SALMON

\$720

TERIYAKI SAUCE, GARLIC MASHED POTATOES, AND GRILLED VEGETABLES WITH A TOUCH OF VINAIGRETTE ②

RIB EYE

\$1570

SERVED WITH GARLIC MASHED POTATOES, GRILLED VEGETABLES AND A TOUCH OF VINAIGRETTE ③ ④

GRILLED CHICKEN BREAST

\$370

GRILLED CHICKEN BREAST, GARLIC MASHED POTATOES AND SAUTÉED VEGETABLES WITH A TOUCH OF VINAIGRETTE ③ ④

CHICKEN MILANESE

\$380

BREADED CHICKEN MILANESE, GARLIC MASHED POTATOES, AND SAUTÉED VEGETABLES WITH A TOUCH OF VINAIGRETTE ②

◆ PLEASE NOTE: THESE DISHES ARE AVAILABLE ON SELECT DAYS. KINDLY ASK YOUR WAITER FOR TODAY'S AVAILABILITY.

③ GLUTEN FREE ④ VEGETARIAN
② LACTOSE FREE ⑤ VEGAN



- POSTRES -

**CHURROS WITH ICE CREAM
AND CARAMEL**

\$330

SPRINKLED WITH SUGAR AND CINNAMON, SERVED WITH DULCE DE LECHE AND CONDENSED MILK ⑤

BLINTZES

\$330

FILLED WITH CHEESES, SERVED WITH ICE CREAM AND RED FRUIT COMPOTE ⑤

CORN FLAN WITH CARAMEL ③ ④

\$330

ICE CREAM ③ ④

\$200

- VANILLA
- CARAMEL
- RASPBERRY
- LEMON



MENU

/ 24 HOURS

FRENCH DIP SANDWICH \$420

SLOW-COOKED BEEF TOPPED WITH MELTED CHEESE, SERVED WITH ITS RICH, FLAVORFUL MEAT JUICES FOR DIPPING.

CLUB SANDWICH \$360

BREAD, MAYONNAISE, BACON, CHICKEN, HAM, CHEESE, LETTUCE, TOMATO, ONION SERVED WITH POTATO CHIPS

HAMBURGER \$630

BREAD, MAYONNAISE, MEAT, LETTUCE, CHEESE, TOMATO, BACON, CARAMELIZED ONION SERVED WITH POTATO CHIPS

QUESABIRRIAS CHAMORRO 3PZ \$360

SERVED WITH RADISH, PICO DE GALLO, GUACAMOLE AND CONSOMMÉ ☞

QUESADILLAS 3PZ \$240

HUITLACOCHÉ ☑ | TINGA (CHICKEN) ☞

SHRIMP QUESADILLAS 3PZ ☞ \$360

MIXED CEVICHE \$500

WHITE FISH, OCTOPUS, SHRIMP, RED ONION, CUCUMBER, SERRANO PEPPER, GRAPES, LIME JUICE, OLIVE OIL, SALT AND PEPPER

☑ ☞ *Without octopus

TUNA TARTARE \$470

CUBED TUNA, CILANTRO, SERRANO PEPPER, AVOCADO, CUCUMBER, CHOPPED ONION, SOY SAUCE, LIME JUICE, CHERRY TOMATO, PEPPER AND OLIVE OIL ☞ ☑

MUSHROOM CEVICHE \$290

MUSHROOMS, RED ONION, TOMATO, PARSLEY, SERRANO PEPPER, CILANTRO, CORN, OREGANO, AND WINE VINEGAR VINAIGRETTE ☞ ☑ ☑

SEASONAL FRUIT BOWL \$290

GRANOLA OR HONEY ☑ ☑
OPTION ACCOMPANIED WITH KEFIR

- TO SHARE (MEZE) -

HUMMUS \$290

CHICKPEA DIP SERVED WITH PITA BREAD ☑

OLIVES ☑ \$160

CRUDITES \$260

JICAMA, CUCUMBER, CELERY, AND CARROT SERVED WITH GARLIC AIOLI AND APPLE MAYONNAISE

GUACAMOLE ☑ \$330

☞ GLUTEN FREE ☑ VEGETARIAN

☑ LACTOSE FREE ☑ VEGAN