



BURRATA SALAD \$360

BURRATA, ARUGULA, CHERRY TOMATOES, OLIVE OIL, SALT, PEPPER, AND BREAD
☑️☒ *Without bread

WATERMELON SALAD \$290

WATERMELON, FETA CHEESE, OREGANO, BASIL, PEPPER, MINT, LEMON AND OLIVE OIL ☑️☒

GREEK SALAD \$310

OLIVES, THYME, MINT, BASIL, RED ONION, CHERRY TOMATOES, FETA CHEESE, CUCUMBER, AND VINAIGRETTE ☑️☒

CARPACCIO LUCRECIA \$310

BEETROOT, WALNUT, ARUGULA, GOAT CHEESE, PARMESAN CHEESE, OLIVE OIL, PEPPER, LEMON JUICE AND ORANGE JUICE ☑️☒

QUESABIRRIAS DE CHAMORRO 3PZ \$320

CHAMORRO^{80GR}, SERVED WITH RADISH, PICO DE GALLO, GUACAMOLE AND CONSOMMÉ ☒

VEGETABLE SOUP \$290

CHICKEN BROTH, POTATO, CARROT, GREEN BEANS, CAULIFLOWER, SERVED WITH BREAD ☒ *Without bread

SEAFOOD SOUP \$390

SHRIMP BROTH, SHRIMP^{45GR}, OCTOPUS^{40GR}, SQUID^{80GR}, CORN, CARROT, POTATO, SERVED WITH BREAD ☒ *Without bread

TUNA TARTAR \$440

CUBED TUNA^{80GR}, CILANTRO, SERRANO PEPPER, AVOCADO, CUCUMBER, CHOPPED ONION, SOY SAUCE, LIME JUICE, CHERRY TOMATOES, PEPPER AND OLIVE OIL ☒☑️

MARLIN TOSTADA 2PZ \$290

MARLIN^{170GR} IN RED SAUCE, MAYONNAISE AND AVOCADO ☒

MARLIN TOSTADA "AHOCADA" \$310

SLICES OF SMOKED MARLIN^{170GR} DRENCHED IN TOMATO SAUCE, SERVED WITH PICKLED ONIONS, SPICY SAUCE, AND AVOCADO ☒

TUNA BAJIO \$530

CUBED TUNA^{150GR} IN BLACK SAUCE, CHERRY TOMATOES, KALAMATA OLIVES AND HERB CREAM CHEESE ☒

SHRIMP AGUACHILES \$380

^{150GR}

- GREEN

Serrano sauce, cucumber, cilantro, red onion, serrano pepper, lime juice, salt and pepper ☑️☒

- BLACK

Roasted habanero sauce, cucumber, cilantro, red onion, lime juice, salt, and pepper ☑️☒

- RED

Red chili de árbol sauce, cucumber, cilantro, red onion, lime juice, salt, and pepper ☑️☒

AGUACHILE RIB EYE^{150GR} \$1600

SHALLOTS, RED ONION, CILANTRO, CUCUMBER, SERRANO PEPPER, JALAPEÑO PEPPER, HOMEMADE BLACK SAUCE ☑️☒

*Option with habanero chili

MIXED CEVICHE \$420

WHITE FISH^{95GR}, OCTOPUS^{50GR}, SHRIMP^{35GR}, RED ONION, CUCUMBER, SERRANO PEPPER, GRAPES, LIME JUICE, OLIVE OIL, SALT AND PEPPER ☑️

MUSHROOM CEVICHE \$280

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



ZARANDEADO FISH NAYARIT STYLE^{1.2K/G}

\$1400
P/KG

SERVED WITH GARLIC RICE WITH CORN, RADISH SALAD, JICAMA, MINT, ROASTED LEMON AND TORTILLAS (GF) (V)

GRILLED FISH^{1.2K/G}

\$1400
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 (GF)

GRILLED OCTOPUS^{180GR}

\$650

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

GRILLED SALMON^{200GR}

\$640

TERIYAKI SAUCE, GARLIC MASHED POTATOES, AND GRILLED VEGETABLES WITH A TOUCH OF VINAIGRETTE (GF) (V)

RIB EYE^{450GR}

\$1570

SERVED WITH GARLIC MASHED POTATOES, GRILLED VEGETABLES AND A TOUCH OF VINAIGRETTE (GF) (V)

GRILLED CHICKEN BREAST

\$370

GRILLED CHICKEN BREAST^{200GR}, GARLIC MASHED POTATOES AND SAUTÉED VEGETABLES WITH A TOUCH OF VINAIGRETTE (GF) (V)

CHICKEN MILANESE

\$380

BREADED CHICKEN MILANESE^{200GR}, SERVED WITH GARLIC MASHED POTATOES (V)

GRILLED BEEF FILLET^{200GR}

\$450

SERVED WITH GARLIC MASHED POTATOES, SAUTÉED MUSHROOMS, GRILLED VEGETABLES WITH VINAIGRETTE (GF) (V)

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

(GF) GLUTEN FREE (V) VEGETARIAN
(L) LACTOSE FREE (V) VEGAN



- POSTRES -

CHURROS WITH ICE CREAM AND CARAMEL

\$280

SPRINKLED WITH SUGAR AND CINNAMON, SERVED WITH DULCE DE LECHE AND CONDENSED MILK (V)

BLINTZES

\$290

FILLED WITH CHEESES, SERVED WITH ICE CREAM AND RED FRUIT COMPOTE (V)

CORN FLAN WITH CARAMEL (GF) (V)

\$280

ICE CREAM (GF) (V)

\$200

- VANILLA
- CARAMEL
- RASPBERRY
- LEMON



MENU

/ ALL DAY

FRENCH DIP SANDWICH \$340

SLOW-COOKED BEEF^{60GR} TOPPED WITH MELTED CHEESE, SERVED WITH ITS RICH, FLAVORFUL MEAT JUICES FOR DIPPING.

CLUB SANDWICH \$320

BREAD, MAYONNAISE, BACON^{30GR}, CHICKEN^{40GR}, HAM^{45GR}, CHEESE, LETTUCE, TOMATO, ONION SERVED WITH POTATO CHIPS

HAMBURGER \$490

BREAD, MAYONNAISE, MEAT^{200GR}, LETTUCE, CHEESE, TOMATO, BACON^{30GR}, CARAMELIZED ONION SERVED WITH POTATO CHIPS

QUESABIRRIAS CHAMORRO 3PZ \$320

CHAMORRO^{80GR}, SERVED WITH RADISH, PICO DE GALLO, GUACAMOLE AND CONSOMMÉ[Ⓞ]

QUESADILLAS 3PZ \$240

HUITLACOCHÉ[Ⓜ] | TINGA (CHICKEN)[Ⓞ]
50GR 80GR

SHRIMP QUESADILLAS 3PZ[Ⓞ] \$300

MIXED CEVICHE \$420

WHITE FISH^{95GR}, OCTOPUS^{50GR}, SHRIMP^{35GR}, RED ONION, CUCUMBER, SERRANO PEPPER, GRAPES, LIME JUICE, OLIVE OIL, SALT AND PEPPER
[Ⓜ] [Ⓞ] *Without octopus

TUNA TARTARE \$440

CUBED TUNA^{100GR}, CILANTRO, SERRANO PEPPER, AVOCADO, CUCUMBER, CHOPPED ONION, SOY SAUCE, LIME JUICE, CHERRY TOMATO, PEPPER AND OLIVE OIL [Ⓞ] [Ⓜ]

MUSHROOM CEVICHE \$280

MUSHROOMS, RED ONION, TOMATO, PARSLEY, SERRANO PEPPER, CILANTRO, CORN, OREGANO, AND WINE VINEGAR VINAIGRETTE [Ⓞ] [Ⓜ] [Ⓜ]

SEASONAL FRUIT BOWL \$240

GRANOLA OR HONEY [Ⓜ] [Ⓜ]
Option accompanied with greek yogurt

- TO SHARE (MEZE) -

HUMMUS \$260

CHICKPEA DIP SERVED WITH PITA BREAD [Ⓜ]

OLIVES [Ⓜ] \$110

CRUDITES \$200

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

CUACAMOLE [Ⓜ] \$330

[Ⓞ] GLUTEN FREE [Ⓜ] VEGETARIAN
[Ⓜ] LACTOSE FREE [Ⓜ] VEGAN