



LUNCH
/ 13:00 - 18:00

BURRATA SALAD **\$280**

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

WATERMELON SALAD **\$260**

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

GREEK SALAD **\$270**

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

CARPACCIO LUCRECIA **\$260**

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

SAUTEED VEGETABLES **\$200**

SNOW PEAS, GREEN BEANS, CHERRY TOMATOES, ZUCCHINI, OLIVE OIL, SALT, PEPPER AND LEMON JUICE ☑️☑️🌱

QUESABIRRIAS DE CHAMORRO 3PZ **\$270**

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

TRILOGY OF SOPES **\$270**

BEANS | COCHINITA | OCTOPUS
SERVED WITH LETTUCE, CHEESE AND CREAM ☑️

VEGETABLE SOUP **\$260**

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

SEAFOOD SOUP **\$350**

SHRIMP BROTH, SHRIMP, OCTOPUS, SQUID, CORN, CARROT, POTATO, SERVED WITH BREAD
☑️ *Without bread

TUNA TARTAR **\$360**

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

MARLIN TOSTADA 2PZ **\$270**

MARLIN IN RED SAUCE, MAYONNAISE AND AVOCADO ☑️

MARLIN TOSTADA "AHOGADA" **\$290**

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

TUNA BAJIO **\$480**

CUBED TUNA IN BLACK SAUCE, CHERRY TOMATOES, KALAMATA OLIVES AND HERB CREAM CHEESE ☑️

SHRIMP AGUACHILES **\$270**

- 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 **\$1300**

SHALLOTS, RED ONION, CILANTRO, CUCUMBER, SERRANO PEPPER, JALAPEÑO PEPPER, HOMEMADE BLACK SAUCE 🌱☑️
*Option with habanero chili

MIXED CEVICHE **\$390**

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

MUSHROOM CEVICHE **\$220**

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

☑️ GLUTEN FREE ☑️ VEGETARIAN
🌱 LACTOSE FREE 🌱 VEGAN



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/ 13:00 - 18:00

**ZARANDEADO FISH
NAYARIT STYLE**

\$1250
P/KG

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

GRILLED FISH

\$1250
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

\$575

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

GRILLED SALMON

\$550

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

RIB EYE

\$1200

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

GRILLED CHICKEN BREAST

\$280

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

CHICKEN MILANESE

\$290

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

③ GLUTEN FREE ④ VEGETARIAN
⑤ LACTOSE FREE ⑥ VEGAN



- POSTRES -

**CHURROS WITH ICE CREAM
AND CARAMEL**

\$250

SPRINKLED WITH SUGAR AND CINNAMON, SERVED WITH DULCE DE LECHE AND CONDENSED MILK ④

BLINTZES

\$250

FILLED WITH CHEESES, SERVED WITH ICE CREAM AND RED FRUIT COMPOTE ④

CORN FLAN WITH CARAMEL ③ ④

\$250

ICE CREAM ③ ④

\$150

- VANILLA
- CARAMEL
- RASPBERRY
- LEMON



MENU

/ 24 HOURS

FRENCH DIP SANDWICH \$320

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

CLUB SANDWICH \$270

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

HAMBURGER \$480

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

QUESABIRRIAS CHAMORRO 3PZ \$270

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

QUESADILLAS 3PZ \$180

HUITLACOCHÉ ☑ | TINGA (CHICKEN) ☞

SHRIMP QUESADILLAS 3PZ ☞ \$270

MIXED CEVICHE \$390

WHITE FISH, OCTOPUS, SHRIMP, RED ONION, CUCUMBER, SERRANO PEPPER, GRAPES, LIME JUICE, OLIVE OIL, SALT AND PEPPER
☑ ☞ *Without octopus

TUNA TARTARE \$360

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

MUSHROOM CEVICHE \$220

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

SEASONAL FRUIT BOWL \$220

GRANOLA OR HONEY ☑ ☑
OPTION ACCOMPANIED WITH KEFIR

- TO SHARE (MEZE) -

HUMMUS \$220

CHICKPEA DIP SERVED WITH PITA BREAD ☑

OLIVES ☑ \$120

CRUDITES \$200

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

GUACAMOLE ☑ \$250

☞ GLUTEN FREE ☑ VEGETARIAN
☑ LACTOSE FREE ☑ VEGAN