

## BREAKFAST

(Breakfast hours: 10 am a 12:00 pm)

### SEASONAL FRUIT PLATE \$8<sup>USD</sup>

Watermelon, melon, papaya, pineapple, banana, kiwi, apple and strawberries; Served with cottage cheese, berries and honey.

### PANCAKES \$7<sup>USD</sup>

Pancakes prepared with our homemade recipe, with butter, honey, strawberry jam; served with fresh seasonal fruit.

### CLUB SANDWICH \$10<sup>USD</sup>

Artisanal bread, mayonnaise, grilled chicken, baked bacon, turkey ham, panela cheese, lettuce, tomato and white onion; served with fries and ketchup.

### "CHILAQUILES" \$7<sup>USD</sup>

Crispy tortilla chips covered in green or red homemade sauce, served with cream, Cotija cheese and red onion; served with fried beans, potato hash browns.

### "OMELETTE" \$8<sup>USD</sup>

Prepared with ham and cheese, or spinach and cheese; served with fried beans and guacamole.

### SPECIAL BREAKFAST \$9<sup>USD</sup>

100 g of grilled flank steak, green or red chilaquiles, with cream, Cotija cheese and red onion, a fried egg, fried beans and guacamole.

#### EXTRA INGREDIENT:

Egg	\$2 <sup>USD</sup>
Chicken	\$2 <sup>USD</sup>
Flank Steak	\$3 <sup>USD</sup>
Shrimp	\$4 <sup>USD</sup>

## SALADS

### CAESAR SALAD \$8<sup>USD</sup>

Lettuce, homemade Caesar dressing, grated Parmesan cheese and crispy croutons.

### SPINACH AND GOAT CHEESE SALAD \$9<sup>USD</sup>

Lettuce, spinach, red onion, goat cheese covered with chopped walnuts and cranberries; seasoned with red berry vinaigrette and honey mustard vinaigrette.

## CEVICHEs AND SEAFOOD COCKTAILS

### AGUACHILE SHRIMP \$14<sup>USD</sup>

(green or red)

Shrimp, cucumber, red onion, coriander, homemade green or red sauce and avocado, served with tortilla chips.

### CARIBBEAN "CEVICHE" \$14<sup>USD</sup>

Shrimp, cucumber, red onion, jicama, habanero pepper, coriander, mango, special sauce, black sesame and avocado; served with tortilla chips.

### TRADITIONAL "CEVICHE" \$14<sup>USD</sup>

Shrimp or octopus, red onion, tomato, serrano pepper, coriander, seasoned with natural lime juice, salt, black pepper, avocado and served with tortilla chips.

### MIXED \$15<sup>USD</sup>

### SEAFOOD COCKTAILS \$14<sup>USD</sup>

(shrimp/octopus)

Shrimp or octopus, cucumber, red onion, tomato, avocado, coriander, prepared with homemade cocktail sauce, and served with tortilla chips.

### MIXED \$15<sup>USD</sup>

### PUNTA VENADO SEAFOOD TOWER \$18<sup>USD</sup>

Fresh shrimp, cooked shrimp, octopus, fresh tuna, cucumber, red onion, coriander, avocado, special black sauce; served with tortilla chips.

## TOSTADAS

### TOSTADAS WITH TUNA \$11<sup>USD</sup>

(2 pzs)

Fresh tuna slices, cucumber, red onion, special soy sauce, homemade chipotle mayonnaise, black sesame, avocado and fried leek.

### SHRIMP TOSTADAS \$14<sup>USD</sup>

(2 pzs)

Shrimp sautéed in guajillo sauce, served on a bed of red onion, mayonnaise, fresh coriander, fried leek and avocado.

### FRIED OCTOPUS TOSTADA \$12<sup>USD</sup>

(2 pzs)

Fried octopus slices, served on a bed of lettuce, tomato and onion, with chipotle mayonnaise and avocado.

- Prices already include VAT tax.
- Access with food and drinks is not allowed.
- Consumption of raw food is your responsibility.
- If you are allergic to one of the ingredients, please let our waiter know.

## TACOS

**TEMPURA SHRIMP TACOS OR TEMPURA FISH TACOS** \_\_\_\_\_ **\$14<sup>USD</sup>**

(3 pzs)

Baja style tacos, with corn tortillas, mayonnaise, red cabbage and grated carrot, served with "pico de gallo" and traditional "macha sauce".

**FLANK STEAK TACOS** \_\_\_\_\_ **\$12<sup>USD</sup>**

(3 pzs)

Grilled flank steak, with tortillas, black beans, onion and coriander; served with guacamole, hot sauce and grilled cambray onions.

**MAYAN TACOS** \_\_\_\_\_ **\$12<sup>USD</sup>**

(3 pzs)

Delicious baked suckling pig, with corn tortillas, roasted pineapple, coriander; served with Xnipec and habanero sauce.

## FROM THE GRILL

**HAMBURGER** \_\_\_\_\_ **\$12<sup>USD</sup>**

Sirloin beef patty, handmade brioche bread, mayonnaise, cheddar cheese and Monterey Jack, lettuce, tomato, onion and pickles, served with french fries or potato wedges.

**GRILLED OCTOPUS** \_\_\_\_\_ **\$18<sup>USD</sup>**

250 grams of grilled octopus, marinated with our special sauce, served in a bed of mashed potatoes, with homemade aioli and lime.

### CATCH OF THE DAY

250 grams of grilled salmon or Mahi-mahi fillet, seasoned with garlic butter, salt and pepper, served with sauteed vegetables, tartar sauce and lime.

**MAHI-MAHI** \_\_\_\_\_ **\$16<sup>USD</sup>**

**SALMON** \_\_\_\_\_ **\$18<sup>USD</sup>**

**WHOLE FISH** \_\_\_\_\_ **\$18<sup>USD</sup>**

(600/800 grs)

Fried or grilled, prepared with either a garlic flakes, garlic sauce or "a la diablo" Accompanied by a mixed salad (spinach, lettuce, cucumber, red onion, carrot) mayonnaise and lime.

**FLANK STEAK** \_\_\_\_\_ **\$14<sup>USD</sup>**

250 grams of charbroiled marinated flank steak, served with black beans, peppers and guacamole.

## BITS & BITES

**GUACAMOLE** \_\_\_\_\_ **\$7<sup>USD</sup>**

**CHICKEN WINGS / NUGGETS** \_\_\_\_\_ **\$8<sup>USD</sup>**

**NACHOS** \_\_\_\_\_ **\$8<sup>USD</sup>**

Fried tortilla chips with fried black beans, au gratin with mixed cheddar cheese and Monterey Jack, served with guacamole and homemade red or green sauce.

**CHICKEN BURRITO** \_\_\_\_\_ **\$9<sup>USD</sup>**

Grilled chicken, chipotle mayonnaise, mixed cheddar cheese and Monterey Jack, lettuce, tomato, onion, served with guacamole; with french fries or potato wedges.

**MARINATED POTATO WEDGES** \_\_\_\_\_ **\$6<sup>USD</sup>**

Potato wedges served with homemade cheddar and jalapeño sauce.

**FRENCH FRIES** \_\_\_\_\_ **\$5<sup>USD</sup>**

French cut fries, seasoned with salt and pepper, with ketchup.

**CHEESE FRIES** \_\_\_\_\_ **\$9<sup>USD</sup>**

Seasoned with salt and pepper, au gratin with mixed cheddar cheese and Monterey Jack, chopped bacon, sour cream and served with homemade blue cheese dressing.

### EXTRA INGREDIENT:

Egg	\$2 <sup>USD</sup>
Chicken	\$2 <sup>USD</sup>
Flank Steak	\$3 <sup>USD</sup>
Shrimp	\$4 <sup>USD</sup>

## DESSERTS

**NEWYORK CHEESECAKE** \_\_\_\_\_ **\$6<sup>USD</sup>**

Homemade New York-style cheesecake, cookie dough crust, dipped into homemade chocolate, caramel or red fruit sauce.

**FASHION BROWNIE** \_\_\_\_\_ **\$8<sup>USD</sup>**

Homemade chocolate brownie, with walnuts and peanuts, served with vanilla ice cream and sweet whipped cream, dipped in chocolate sauce.

**CREPES** \_\_\_\_\_ **\$6<sup>USD</sup>**

Homemade crepes, served with caramel sauce, chopped walnuts, vanilla ice cream and seasonal fruits.

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