

SOUP

CHICKEN SOUP 270ml (chicken and rice)	\$120
VEGETABLE SOUP 280ml (combination of mixed vegetables and chicken soup)	\$120
TLALPEÑO BROTH 280ml (served with chicken and rice, green beans, pumpkin, carrot, corn flavored with epazote and a hint of chipotle)	\$175
SHRIMP BROTH 300ml (shrimp broth with potatoes, carrots and touch of chipotle pepper)	\$195
AZTEC SOUP 280ml (tortilla soup with pasilla pepper, panela cheese, avocado and a touch of cream)	\$180
THREE CHEESES CREAM SOUP 260ml (our local cream soup recipe prepared with a variety of three cheeses, a hint of beer and cooked "a la minute")	\$165

PASTA

BOLOGNESE SPAGUETTI 380grs (traditional Italian dish served with meat sauce)	\$230
FETTUCCINE CARBONARA 380grs (thin pasta served with gravy, chunks of bacon and serrano ham)	\$230
OUR SIGNATURE FETTUCCINE 380grs (rica combinación de fetuchini y salmón salteado al vino blanco y esencia de chipotle a la crema)	\$300
FUSILLI GAMBARETO 380grs (italian dish sautéed with shrimps)	\$240
SPAGUETTI "ALFREDO" 380grs (with parmesan cheese and butter)	\$210

MEXICAN SPECIALTIES

SKIRT STEAK TACOS 3 pieces (tasty skirt steak tacos prepared with serrano pepper, onion and manchego cheese "au gratin" and guacamole side)	\$300
TACOS AL PASTOR 3 pieces (a delicious set prepared with grilled slices of marinated pork with chopped onion, cilantro and sliced grilled pineapple enjoy them with our special spicy sauce)	\$220
ROSARITO TACOS 3 pieces (Rosarito-style tacos, prepared with tiny shrimp cooked with chopped tomato, onion and serrano pepper and served over flour tortillas)	\$280
ENCHILADAS (SWISS, GREEN OR RED SAUCE) 4 pieces (corn tortilla rolled around a filling of chicken and covered with the sauce of your choice)	\$230
MEXICAN TIPS 200grs (beef steaks tips seasoned with tomato, onion, chile, beans, guacamole and tortillas)	\$290
CHILAQUILES 200grs (corn tortilla cut in quarters and lightly fried covered with spicy tomato or green tomato sauce with chicken, beef or egg)	\$230

SALADS

FRUIT SALAD 450grs (season fruit)	\$170
TUNA SALAD 220grs (tuna salad with mayonnaise over lettuce leaves)	\$200
CHEF'S SALAD 280grs (lettuce, ham, chicken, tuna, cheese, boiled eggs and dressing)	\$200
CAPRESE SALAD 180grs (slices of fresh tomatoes and mozzarella cheese marinated in genovese pesto and balsamic reduction)	\$195
CAESAR SALAD WITH CHICKEN 320grs (lettuce, croutons, sliced chicken and Caesar dressing)	\$220
MEDITERRANEAN SALAD 220grs (fresh combination of selected varieties of lettuce, tangerine segments, apple, cranberry, goat cheese rosette seasoned with mustard-and-honey sauce)	\$220

SNACKS

TUNA, CHICKEN OR HAM AND CHEESE SANDWICH 250grs (with french fries or russian salad)	\$220
CLUB SANDWICH 250grs (with french fries or mashed potato)	\$240
BURGER 200grs (with cheese, bacon and french fries)	\$250
HAWAIIAN BURGER 200grs (Tasty beef burger with ham, pineapple slice, cheese and french fries)	\$260
CHICKEN WINGS 250grs (buffalo, BBQ or natural, served with home-style dressing)	\$240
RIBS (BBQ OR BUFFALO) 350grs (served with baked potato and sautéed vegetables)	\$240
BURRITO 220grs (Traditional burrito cooked with your preferred filling: chicken, skillet skirt or beef steak; served with guacamole and chipotle dressing)	\$280
SIGNATURE PIZZA medium 30cms (our artisan medium pizza baked "a la minute", choose one of our traditional styles: pepperoni, mexican, 3-cheeses or hawaiian (ham and pineapple)	\$240

KIDS MENU

CHICKEN NUGGETS 8 pieces (with french fries or mashed potato)	\$185
MINI BREADED BEEF STEAK OR MINI BREADED CHICKEN STEAK (with french fries) 100grs	\$195
OCTO-SAUSAGE 12 pieces (grilled sausages with mashed potato)	\$175
HAM AND CHEESE QUESADILLA 1 piece (virgina ham with "manchego" cheese in a wheat tortilla; along with french fries or mashed potato.)	\$165
CHEESE STICKS 8 pieces (cooked with "manchego" cheese.)	\$155

OUR PRICES TO THE PUBLIC ARE IN LOCAL
CURRENCY AND THEY INCLUDE V.A.T.
PAYMENTS ARE ACCEPTED IN CASH, VISA OR
MASTERCARD CREDIT AND DEBIT CARDS AS WELL
AS AMERICAN EXPRESS CREDIT OR SERVICE CARDS.
PAYMENT WITH THESE CARDS DOES NOT
GENERATE ANY ADDITIONAL COMMISSION

THE CONSUMPTION OF UNDERCOOKED OR RAW FOODS
INCREASES THE RISK OF POISONING AND/OR INFECTIONS IN
SENSITIVE PEOPLE. THE RESPONSIBILITY OF THE
CONSUMPTION OF ANY DISH RELIES ON THE PERSON WHO
ORDERS IT.- THE AVERAGE GRAMMAGES OF OUR DISHES
ARE BEFORE COOKING.

CONTACT AUTHORITIES: Locatel *0311 Profeco 55 55 68 87 22

MEATS

NORTHERN FLANK STEAK 280grs (with spring onions grilled cactus, beans and guacamole)	\$320
TAMPIQUEÑA GRILLED STRIP 200grs (with guacamole, taco and beans)	\$320
FILETE MIGNON 200grs (fresh fillet of beef with bacon ring and mushroom sauce with baked potato)	\$320
LAND AND SEA BEEF STEAK 220grs (a juicy portion of beef steak cooked to your liking, served with two garlic shrimps, mashed potato and creamed spinach. everything served over a red wine reduction sauce)	\$440
BEEF MILANESE 150grs (breaded and flattened beef steak au gratin with guacamole and french fries)	\$290
GRILLED RIB EYE 350grs (grilled to your liking and served with argentine-style sausage and french fries)	\$480

POULTRY

TANGERINE CHICKEN SUPREME 200grs (served with rice, plantain and bacon)	\$250
CORDON BLEU CHICKEN BREAST 250grs (with creamed spinach and mashed potatoes)	\$270
PARMIGIANA CHICKEN BREAST 200grs (with french fries and guacamole)	\$260
BREADED CHICKEN STEAK 200grs (with french fries and guacamole)	\$250
CHICKEN WITH MOLE POBLANO 200grs (cooked whole chicken leg with "mole poblano" (sauce), sesame seeds and white rice)	\$250
CHICKEN BREAST WITH MUSHROOMS SAUCE 200grs (tasty chicken breast served with creamy mushrooms sauce and baked potatoes)	\$250

FISH

SESAME CRUSTED SALMON 200grs (fresh salmon fillet cooked to your liking, crusted with sesame seeds and served with a side of white rice and vegetables)	\$390
OUR CATCH OF THE DAY COOKED TO YOUR LIKING 200grs (ask for our daily special catch, cooked to your liking and with white rice and vegetables, as your waiter for the season catch of the day)	\$380
GRILLED TUNA 210grs (cooked your style with sautéed vegetables)	\$390
TUNA TARTARE 210grs (marinated tuna "oriental" style, over avocado base and melba toast)	\$390

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SEAFOOD

SIGNATURE STUFFED SHRIMPS 5 pieces (grilled shrimps wrapped with bacon strips stuffed with cheese and served with a creamy chipotle sauce)	\$390
ROCK SHRIMPS 5 pieces (fried panko-breaded shrimps, seasoned with our mango-habanero sauce and a side of french fries)	\$380
GARLIC SHRIMPS 5 pieces (sautéed with sliced garlic, guajillo pepper and a hint of orange juice, served with a side of our signature rice)	\$380

DESSERTS

HOME-STYLE CAKE 1 slice.	\$110
NUTELLA ROLLS 4 pieces. (prepared with flattened white bread, stuffed with nutella, deep fried and sprinkled with cinnamon sugar)	\$100
NAPOLITAN FLAN 1 piece	\$90
CREMÈ BRÛLÉE 1 piece	\$95
CREPES 2 pieces (stuffed with one filling of your choice. flavors: nutella, caramel and blackberry with cream cheese)	\$110
JELLO 1 piece	\$60
ICE CREAM 2 scoops (flavors available: chocolate, vanilla or strawberry)	\$100
BANANA SPLIT 3 scoops (the traditional ice cream dessert of a banana cut in half lengthwise and three scoops of ice cream on top. choose the widely known "vanilla, chocolate and strawberry" option or single flavor to your liking)	\$110

DRINKS

MOCACCINO 220ml	\$80
CAPPUCCINO 220ml	\$75
AMARETTO OR IRISH CAPPUCCINO 220ml	\$90
CHOCOLATE SPANISH STYLE 280ml	\$75
COFFEE 110ml	\$50
ESPRESSO 70ml	\$65
DOUBLE ESPRESSO 140ml	\$85
TEA 110ml (flavor to choose)	\$50
MILKSHAKE 350ml (chocolate, vanilla, strawberry)	\$90
MILK 280ml	\$55
SOFT DRINKS 355ml	\$55
SPARKLING WATER (PEÑAFIEL) 355ml	\$55
DIET SNAPPLE PEACH TEA 453ml	\$55
PERRIER 330ml	\$70
LEMONADE OR ORANGEADE GLASS 350ml	\$65
FRUITS WATER OR LEMONADE, OR ORANGEADE PITCHER 1.5 lt.	\$170
BOTTLED WATER 1.5 lt	\$60
BOTTLED WATER 500 ml	\$30
BEER 355ml (Corona, Victoria, Pacifico, Stella Artois, Tecate light, Modelo especial, Michelob Negra modelo, Heineken, Bohemia, Indio)	\$80
BEER WITH CLAMATO 355ml	\$95
CUBAN MICHELADA 355ml	\$85