

THE MENU

To share

FRUIT SALAD \$12 Cucumber · pineapple · watermelon · mango sauce · basil · chili · salt · lemon · jicama

CRAB SALAD \$22 Crab croquettes · tomato pesto · mixed lettuce · avocado · celery · chipotle · chili · aioli

*FRESH PACIFIC OYSTERS (Half a dozen) 22Ponzu · cocktail & horseradish sauce · mignonette

*SEAFOOD SHELL \$26 Oyster · shrimp · octopus · tuna · cucumber · cilantro

OCTOPUS TOSTADA \$26 Cilantro mayonnaise · serrano chile · avocado · onion

> CORN & CLAM CHOWDER \$14 Clam · sweet corn

SHRIMP TACOS \$19 Refried chickpea pureé • avocado • macha sauce with sesame seeds

*Ask for the Drink of the day

Main courses

FROM THE SEA

OCTOPUS \$35 Sauteed cauliflower & quinoa

SHRIMP \$35 Fried rice with vegetables & ginger sauce

> *CATCH OF THE DAY \$38 Mango ratatouille

WHOLE FISH OF THE DAY \$Market price

*SHRIMP & BEEF FILLET \$52 Baked potato & vegetables

From the farm

ORGANIC CHICKEN \$35 Baked · marinated in dark beer · mustard · fine herbs · rosemary · potatoes

BEEF FILET \$42 Baked potato · chives · sour cream · organic sauteed vegetables · gravy



SURF & TURF

*LOBSTER & BEEF FILLET \$95 Baked potato & vegetables *50% discount with Meal Plan

*TAIL LOBSTER \$72 One side order to choose: Rosemary potato, rice, vegetables *50% discount with Meal Plan

*LIVE LOBSTER - SEASONAL One side order to choose: Rosemary potato, rice, vegetables *15% discount with Meal Plan



Dessents

PANNA COTTA \$9 Mango chutney

COCONUT & PINEAPPLE CAKE \$9 Flamed with rum

> HOME-MADE SORBET \$8 Ask for the daily special

Prices are in US dollars, 16% tax included. *In compliance with Mexican sanitary regulations, please be aware that consuming raw or undercooked meat, poultry, shellfish, or eggs can increase the risk of illnesses transmitted through food and they are served at the customer's discretion. Please let your server know if you have any dietary restrictions.