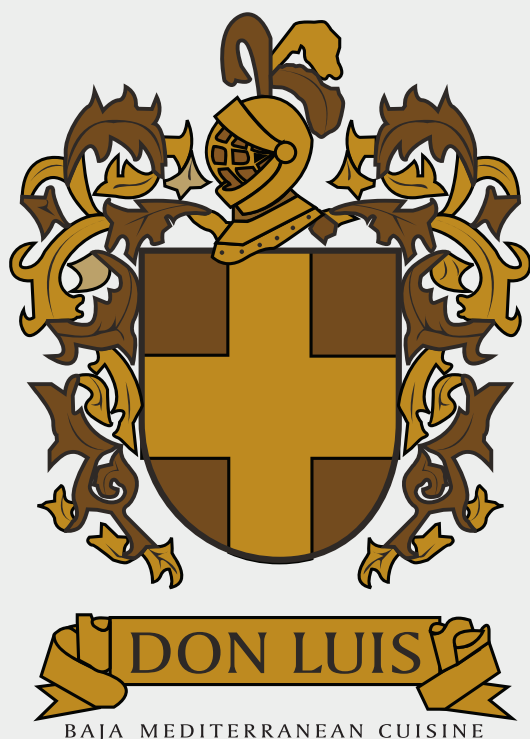


MENU



APPETIZERS

Fresh Fish Strips Ceviche \$22

Fish slices, seafood sauce, spicy matate solo

Mushroom Casserole \$18

Garlic, white wine, chile de árbol

Shrimp Casserole \$22

Ranchera sauce, local Mexican sausage

Local Broiled Cheese \$20

Ranchera sauce, local Mexican sausage

Grilled Asparagus \$16

Cotija cheese sauce, roasted garlic

Barbacoa Tacos \$24

Grilled, barbacoa broth, pickled onion

SALADS

Jaspe \$16

Avocado, celery, preserve fennel, olives, organic lettuce

Bixbite \$16

Carrots, beets, quinoa, raisins, toasted almonds, organic lettuce

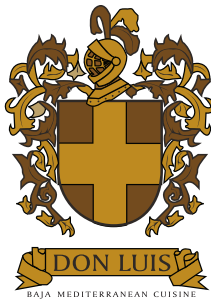
SOUPS

Red Garlic \$12

Mussels, clams, fried shrimp

Prices are un US dollars, 16% taxes included

*In compliance with Mexican regulations, regarding raw ingredients these menu selections are served at the consumer's desire.



ENTRÉES

Fresh Catch of the Day \$38
Chayote purée, chickpea stew, green beans

Grilled Rib eye \$39
Baked potato

Shrimp \$35
Garlic & ginger sauce, chives, mixed sprouts,
vegetable quinoa

Organic Chicken \$35
Beer marinade, mustard, potato with
fine herbs

CHAMPION !

15% Off with your meal plan package

***New York Mishima 16 oz** \$110

***Kurobuta Chop 18 oz** \$49
Asparagus, French fries, mashed potatoes,
mushrooms, oven potato, roasted vegetables

Prices are un US dollars, 16% taxes included

*In compliance with Mexican regulations, regarding raw ingredients these menu selections are served at the consumer's desire.