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Menu

Dinner


Santos
Pecados®
RESTAURANT & BAR



APPETIZERS

- Melted Cheese by Chorizo** 165
Monterey Jack cheese accompanied by sausage and jalapeño pepper, adorned with slices of bread topped with chimichurri.
- Esquites with scallops** 180
A blend of yellow and white corn sautéed in butter and epazote, served alongside clam scallops flamed with orange liqueur and topped with tajín mayonnaise.
- Guacamole** 220
Avocado, onion, garlic, cilantro, coarse salt, and serrano chili.

SALADS

All salads contain romaine lettuce, and those that include protein have 80 grams.

- Caesar salad** 190
Organic romaine lettuce, roasted cherry tomatoes, croutons, and Parmesan cheese.
- Accompanied by Grilled Chicken Breast 230
Accompanied by Grilled Skirt Steak 260
Accompanied by Grilled Shrimp 280
- Gourmet salad** 200
Goat cheese, blueberries, green apple, cherry tomatoes, topped with balsamic vinaigrette and caramelized walnuts.
- Accompanied by Grilled Chicken Breast 240
Accompanied by Grilled Skirt Steak 260
Accompanied by Grilled Shrimp 290

SOUP

- Tortilla Soup** 160
Chicken and tomato soup accompanied by crunchy tortilla strips, avocado, chicken, and melted cheese.
- Roasted corn soup** 160

PASTAS

All pasta types are penne and are accompanied by bread.

- Chicken Alfredo Pasta** 320
- Pasta with Pesto** 380
Featuring scallops and shrimp in a pesto sauce.

MAIN COURSE

Seared tuna medallion (220 gr) with a crust of your choice, either pistachio or sesame. 320

Accompanied salad roll made of rice paper and cambray potatoes

Coconut Shrimp 360

Coconut-crusted bread served with a delightful apricot sauce, accompanied by sautéed vegetables and creamy mashed potatoes.

Tequila Shrimp 360

Accompanied by sautéed vegetables and creamy mashed potatoes.

Imperial Shrimp 380

Shrimp filled with Monterey Jack cheese, wrapped in bacon, accompanied by mashed potatoes and sautéed vegetables.

Catch of the day Cilantro style 320

Fresh fish fillet (230 g) accompanied by a cilantro and spinach béchamel sauce, served with mashed potatoes and sautéed vegetables.

Catch of the day Baja or Nayarita style 360

Grilled fresh fish fillet (230 gr) coated with a unique Baja marinade, accompanied by caramelized onions in butter, and served with rice and sautéed vegetables.

Catch of the day tequila style 380

Fresh fish fillet (230 gr) topped with tequila and jalapeño cream, accompanied by sautéed vegetables and mashed potatoes.

Fish Crackling and Cajun Shrimp 390

Guacamole and ranch dressing topping

Octopus mojo de ajo style 360

Accompanied with sautéed vegetables and mashed potatoes.

Scallop prepared of your choice 640

Flambéed with orange liqueur, garlic, breaded, butter, accompanied salad roll made of rice paper and mashed potatoes

Sea and land combination 680

Angus skirt steak (350 gr) accompanied by deviled shrimp, accompanied vegetables, and mashed potatoes.

FROM THE BARNYARD

Pork Spare Ribs 380

Topped (300 gr) with roasted raspberry and chipotle sauce, accompanied with yellow corn and mashed potatoes.

Grilled Angus Flank Steak 680

Grilled steak (350 g) accompanied with guacamole, spring onions, chimichurri sauce, and toreados chilies.

Specially cut Rib Eye 850

Grilled (380 gr) accompanied with guacamole, grilled chiles, potatoes, and spring onion.

FROM THE FARM

Stuffed Chicken Breast 350

Chicken breast (220 gr) filled with goat cheese, mushrooms, onions, and bell peppers, wrapped in bacon, topped with chipotle sauce, and accompanied by sautéed vegetables and mashed potatoes.

SPECIALS

Trilogia molcajete 690

Arrachera, shrimp, chicken breast, salsa, grilled cheese, cactus, cambray onions, and toreados chilies.

Special molcajete 690

Ribeye, chorizo, beans, grilled cheese, cactus, cambray onions, and toreados chiles with a choice of red or green sauce.

DESSERT

Cheesecake 130

Crafted with seasonal fruit.

Neapolitan custard 130

CONTAINERS

Chico 5

Big 10

Prices are listed in pesos.

Our meals are made fresh using the finest quality ingredients, and we thank you for your understanding.

Any modification to the menu incurs an additional charge.

By reducing food waste, you assist us in keeping food prices stable.