

MENU

OPENING HOURS

12:00 PM
10:00 PM

APPETIZER & ENTRIES

Beef Empanadas

Two small empanadas side dish Argentinian chorizo.

Nopal Quesadillas

Two quesadillas side dish tomato sauce and pesto rice.

Crab Cakes

Three crab meat cakes with sweet pepper, seasoned with special sauce.

Garlic Mushrooms

Sautéed mushrooms caps with guajillo pepper, garlic, and white wine.

Smoked Tuna Quesadillas

Two quesadillas of flour with cheese and smoked Tuna served with tomato sauce and pesto rice.

Guacamole

Avocado, onion, garlic, cilantro, grain salt and serrano chili.

Sashimi

Slices of the catch of the day Fish, covered with soy sauce, lemon juice, sesame, avocado, and onion slices.

Sashimi Spicy

Slices of the catch of the day Fish, covered with soy sauce, lemon juice, sesame, serrano pepper, avocado and onion slices.

SALADS

ALL SALADS HAVE ORGANIC ROMAINE LETTUCE

Caesar

Organic romaine lettuce with cherry tomatoes, croutons, parmesan cheese and caesar dressing.

With grilled chicken breast

With grilled Arrachera

With grilled Shrimp

Organic

Organic romaine lettuce with carrot, beetroot, cherry tomato and miso vinaigrette.

With grilled chicken breast

With grilled Arrachera

With grilled Shrimp



Gazpacho.

Cherry tomatoes, cucumbers, red and yellow peppers, basil, and tomato dressing.

With grilled chicken breast

With grilled Arrachera

With grilled Shrimp

Special

Goat cheese, cranberries, green apple, caramelized nut, cherry tomatoes and balsamic vinegar.

With grilled chicken breast.....

With grilled Arrachera.....

With grilled Shrimp.....

Fruit

with strawberries, apple, beets, carrots, blueberries and walnuts with a sweet vinaigrette

Salad with Seared Tuna

Mixed greens with seared tuna, cherry tomatoes and homemade dressing.

SOUPS

Black Bean Soup

Black bean soup served a side of serrano chili and coriander.

Tortilla Soup

Chicken broth with tomato served with fried tortilla strips, avocado, cheese epazote and sour cream.

Onion Soup

Onion soup served with croutons and house Cheese.

Mixed Soup

Mixed fried tortilla strips with beans, avocado, chesse and sour cream.

PASTAS

ALL PASTAS ARE PENNE, SERVED WITH BREAD.

With Shrimp

Pasta with Shrimp in tequila sauce.

Pesto

Pasta with scallops, shrimps, pesto sauce, and parmesan cheese.

Seafood Pasta

Pasta with shrimps, octopus and scallops, tomato sauce, White wine and parmesan cheese.

MAIN COURSE

Catch of the day Fish Ceviche

Seasonal fish marinated in lime juice, prepared with olive oil, onion, cilantro, tomato and oregano.

Shrimp Ceviche

Shrimp marinated in lime juice, prepared with olive oil, onion, cilantro, tomato and oregano.

Catch of the day fillet of fish

Fillet prepared to your choice: Garlic style, ajillo,, Breaded or Grilled, side dish rice.

Shrimps

Prepared to your choice: Garlic style, ajillo, breaded or , side dish rice

Chicken Breast

Prepared to your choice: Garlic style, Breaded or Grilled, side dish rice.

Catch of the day w/ Tequila sauce

Seasonal fish fillet with Tequila and jalapeño cream sauce, side dish sautéed vegetables and mashed potatoes.

Catch of the day w/cherry sauce

Seasonal fish fillet with special tomatoes cherry sauce side dish mashed sweet potatoes and grilled vegetables

Catch of the day w/apricot sauce

Seasonal fish fillet with apricot sauce side dish special salad

Coconut Shrimps

Encrusted coconut shrimps covered with a delicious Chabacano sauce. Served with sauteed vegetables and mashed potatoes.

Mango Shrimps

Flambéed shrimps with Controy liquor, mounted over a mango sauce, served with sautéed vegetables and mashed potatoes.

Pineapple Shrimps

Flambéed shrimps with Controy liquor, served over a pineapple and side of sautéed vegetables and mashed potatoes.

Shrimps with cherry sauce

Shrimps with special tomatoes cherry sauce side dish mashed sweet potatoes and grilled vegetables

Stuffed Breast

Chicken breast filled with goat cheese stuffed with onion and poblano chili mushrooms, wrapped in bacon, covered with chipotle sauce, served with sautéed vegetables and mashed potatoes.



Chili stuffed w/ shrimp and cheese.

Side dish beans and rice.

MAIN SPECIAL

Seared Tuna

Seared tuna topped with fresh papaya sauce.

Flamed Scallops

Flambéed scallops with Controy licor, side dish sautéed vegetables and mashed potatoes.

Pork Ribs

Pork Ribs with caramelized chipotle raspberry sauce, side dish pesto rice and grilled vegetables.

Grilled Arrachera Angus

Grilled flank steak served with vegetables, mashed potatoes and side of chimichurri sauce.

Rib Eye

Grilled Rib eye with Jack Daniels sauce side dish mashed sweet potatoes and grilled potatoes.

New York coriander pesto

Grilled New york with coriander pesto sauce side dish mashed sweet potatoes and grilled potatoes.

Filet Mignon chimichurri

Grilled filet mignon with chimichurri sauce side dish grilled potatoes and vegetables

Filet Mignon coriander pesto

Grilled filet mignon with coriander pesto side dish grilled potatoes and vegetables

DESSERTS

THE FLAN AND CHEESECAKE ARE COVERED WITH HOMEMADE STRAWBERRY SAUCE AND AVOCADO OR CRANBERRY ICE CREAM.

Flan

Cheesecake

Truffles (3 pcs)