




APPETIZERS

MEXICAN CAPRESE 	\$180
Slices of panela cheese and grilled nopales with cilantro pesto	
TUNA TARTAR	\$220
Citric fruits, spinach and slices of avocado	
AGUACHILE SHRIMP	\$280
Spicy shrimp ceviche Sinaloa style	
GUACAMOLE 	\$180
PACIFIC OCEAN TRILOGY	\$255
Fish, octopus and shrimp at 3 different styles of our Mexican coasts	
ZUCCHINI ROL 	\$160
Stuffed with panela and arúgula on cilantro pesto	
FONDUE CHEESE	\$175
Melted mozzarella with mushrooms and a touch of spanish chorizo	
TRADITIONAL SOFT TACOS (3)	\$195
Fish, Octopus, Shrimp, Chicken, Spanish Chorizo or Steak	



MEXICAN FAVORITES

SOPECITOS (4)	\$170
CRISPY TACOS (4)	\$190
TOSTADAS (3)	\$175
ENCHILADAS (Green or Red)	\$195
CARNE EN SU JUGO 	\$190
CHIMICHANGAS (3)	\$220
TAMALES (2)	\$170
CHILES RELLENOS (2) 	\$215

SOUPS & SALAD

THE CROW SALAD



\$220

baby spinach, bell pepper, caramelized walnuts, goat cheese,
fresh blueberries & mangos, balsamic, apple-habanero vinaigrette

TORTILLA SOUP



\$150

Corn, guajillo and tomatoe broth with panela cheese,
avocado and fried slices of tortilla

CHILPACHOLE

\$220

Corn thickened seafood soup, based on crab and dried chilies.
authentic from Veracruz, clásssic and exquisite!

SPINACH SOUP



\$160

Baby spinach, fresh cheese, pan fried squash and carrot

CUERVITO'S MENU

- ⇒ 2 Mini Burgers & Fries \$165
1 beef, 1 shrimp
- ⇒ 3 Cheese quesadillas \$200
1 Spinach, 1 mushrooms, 1 nopal



SIGNATURE MARGARITAS

- ⇒ MARGARITA AL PASTOR
- ⇒ AVOCADO & CILANTRO
- ⇒ CUCUMBER
- ⇒ CHILE SERRANO
- ⇒ MAYAN MARGARITA
- ⇒ CANTARITO



\$180

WINE BY THE GLASS

El Andariego Macabeo Sauvignon Blanc España 2017 \$90

Las Moras Malbec Argentina 2019 \$125

MAIN DISHES

MOLCAJETE (2 PERSONS)

Nopal, scallions, panela cheese & avocado in molcajete sauce

Chicken	\$420
Steak or Shrimp	\$495
Seafood	\$670

OCTOPUS (Ajillo Style) \$490

TUNA AL CILANTRO \$375

On cilantro sauce with rice and organic veggies

PUERTO SAN CARLOS SHRIMP \$425

At your own taste, choose one. Al Mezcal, Al tequila, Garlic, butter, breaded, Diabla, Ajillo or Rancheros.

CABO SEAFOOD PLATE (2 persons)  \$699

Combination of fresh local seafood and lobster tail per person

Cooked and served on our chefs vinaigrette

KALHUA STYLE PRAWNS  \$890

Four prawns wrapped with bacon, sautéed with brandy and mushrooms and flambé with Kahlua and a touch of agave honey

ARRACHERA ROLL \$390

Pan fried potato & molcajete sauce

AZTEK BEEF FILET  \$675

Melted with Oaxaca cheese, on grilled nopal, corn tortilla & beans, with huitlacoche, and molcajete sauce

ASK FOR THE CATCH OF THE DAY & FRESH LOBSTER



MEXICAN PLATTER!

Combination of traditional Mexican food,
Chile Relleno, Tamal, Tostadas, Sopes, Enchiladas,
Crispy Tacos & Arrachera Steak,
served with guacamole rice and beans

\$330 per person, minimum 2 persons

PRICES ARE IN PESOS, INCLUDES 16% TAX

WINES

WHITE

SAUVIGNON BLANC	LAS MORAS	ARGENTINA	2019	\$	490
CHARDONNAY	BARON MAXIME	FRANCE	2017	\$	620
PINOT GRIGIO	VIVIOLO	ITALY	2019	\$	510

RED

CABERNET SAUVIGNON	MAISON BEAUCHAINE	FRANCE	2018	\$	990
MALBEC	LAS MORAS	ARGENTINA	2020	\$	560
MALBEC	ALTO SUR	ARGENTINA	2018	\$	720
CARMENERE	CHILENSIS	CHILE	2018	\$	590
MERLOT	BARON MAXIME	FRANCE	2018	\$	690
CABERNET SAUVIGNON	LA CETTO	MEXICO	2017	\$	650
CABERNET SAUVIGNON	CASILLERO DEL DIABLO	CHILE	2018	\$	890

CHAMPAGNE & SPARKLING WINE

MOET CHANDON	BRUT IMPERIAL			\$	3,200
CRISTAL	LUIS ROEDERER		2006	\$	16,000
DOM PERIGNON			2004	\$	8,200

TEQUILA TASTING CLASS

Have time? Enjoy this cultural activity
hosted by Jorge Cuervo,
the great grand son of the founder José Cuervo

Learn the history and how to best enjoy this emblematic drink

Traditional Tequilas \$900
Artisanal & Special Reserve \$1,800

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