

MOLCAJETE

LUNCH

GUACAMOLE \$145

QUESADILLAS \$120

Chicken or succini flower \$170

Hanger steak or shrimps \$190

TUNA TOSTADAS

Blackened tuna with, fried pore, avocado and ponzu sauce \$220

FISH DOBLADITAS

With handmade tortillas and stewed achiote \$180

BBQ RIBS

Slow cooked ribs served with toasted coconut and tropical sauce \$200

TUNA NACHOS

Tuna marinated on Hawaiian style with a mexican touch \$230

.. SALADS ..

MOLCAJETE

Mixed lettuce and seasonal seafood in coriander vinaigrette \$ 245

GREEK

Cherry tomato, purple onion, cucumber, olives, lettuce, feta cheese and pita bread \$210

QUINOA

Cranberries, purple onions, nuts, spinach, and cherry tomatoes \$225

ROASTED BEET

Grapefruit, parmesan cheese, spinach, nuts, and honey vinaigrette \$210

.. SNACKS ..

TACOS

Fish or Shrimp \$225

Chicken \$185

Hanger steak \$195

Veggie \$160

PITA

Chicken \$185, shrimp \$215, veggie \$160

FOCACCIA

Serrano ham \$220

Chicken \$190

Arrachera \$210

FRIED CALAMARI

Served with garlic aioli and salsa \$195

FRENCH FRIES \$95

.. DE LA CASA ..

MOLCAJETE

Chicken, hanger steak and Mixed \$370

Seafood \$420

PANUCHOS DE LOMITO

Typical dish of the region \$200

.. PASTAS ..

SPAGHETTI BOLOGNESE

Meat ragout and cream \$220

CLAMS LINGUINNE

In white wine and cream sauce \$280

FETUCCINI MARINARA

Fetuccini El Cecco with fresh seafood \$290

FETUCCINI ALL' ARAGOSTA

De Cecco fettuccine, lobster & white sauce \$290

.. FROM THE SEA ..

CEVICHE

Fish, shrimp, octopus or mixed \$235

Lobster \$285 & Veggies \$180

SHRIMPS YOUR CHOICE

Garlic butter, guajillo or grilled \$320

FILETE DE PESCADO

Grilled, garlic butter or guajillo \$255

WHOLE FISH A/S

Please ask our waiter for the catch of the day

MIXED GRILLED SEAFOOD

Seasonal seafood (2PAX) \$910

WHOLE LOBSTER A/S

Please ask our waiter for the catch of the day

PLEASE LET US KNOW IF YOUR ORDER IS VEGETARIAN , VEGAN OR GLUTEN FREE
TABLES WITH MORE THAN 6 PAX, WONT BE ABLE TO SPLIT ACCOUNTS