








APPETIZERS

GUACAMOLE | \$330   

Pico de Gallo, Tortilla Chips, Serrano Chili

NACHOS | \$330   

Pico de Gallo, Cheese Mix, Guacamole, Jalapeño Peppers, Sour Cream

Chicken (4 OZ) \$200

Beef (4 OZ) \$280

Shrimp (4 OZ) \$300

CRUDITÉS | \$280     

Carrot, Cucumber, Jicama, Baby Corn, Chamoy, Piquin Pepper

GREEN SALAD | \$280  

Cashews, Green Apple, Cucumber, Avocado, Goat Cheese, Honey Mustard Vinaigrette

Chicken (4 OZ) \$200

Beef (4 OZ) \$280

Shrimp (4 OZ) \$300

CAESAR SALAD | \$380  



Romaine Lettuce, Caesar Dressing, Parmesan, Cherry Tomatoes, Croutons

Chicken (4 OZ) \$200



Beef (4 OZ) \$280

Shrimp (4 OZ) \$300

RAW

ENCHIPOTLADO OCTOPUS (5 OZ) | \$510  

Chipotle Mayonnaise, Serrano Pepper, Cilantro, Avocado

TUNA TIRADITO (4 OZ) | \$560  

Citrus Ponzu, Avocado, Red Onion, Sesame, Tortilla

BAJA CALIFORNIA GULF SHRIMP (7 OZ) | \$600 

Horseradish Cocktail Sauce, Aurora Sauce, Lemons






MEXICAN CEVICHE (5 OZ) | \$560  

Catch of the Day, Avocado, Garlic Oil, Oregano, Tomato

TACOS & MORE

SHRIMP TACOS (5 OZ) | \$550

Crisped Cheese, Garlic, Avocado, Garlic Aioli

TACOS PLACERO (4 OZ) | \$430     

Cheese, Rice Chicharrón, Cactus, Beans, Coriander, Avocado

GRILLED FISH TACOS (5 OZ) | \$480

Guacamole, Roasted Onion, Tomato, Habanero Aioli

MARINATED CHICKEN PEPITO (4 OZ) | \$510 

Refried Beans, Pineapple Relish, Pickled Onion, Creamy Avocado Sauce

QUESADILLA | \$400  

Guacamole, Pico de Gallo, Sour Cream

Chicken (4 OZ) \$200

Beef (4 OZ) \$280






Shrimp (4 OZ) \$300

SANDWICHES

INCLUDES FRENCH FRIES OR SIDE SALAD

CLASSIC BURGER (6 OZ) | \$500 

Lettuce, Tomato, Onion Rings, Cheddar Cheese
With Bacon \$150



VEGAN BURGER (6 OZ) | \$500     

Lettuce, Tomato, Onion, Vegan Mozzarella




ARRACHERA BURRITO (4 OZ) | \$480 

Arrachera, Guacamole, Lettuce, Beans, Green Rice

DESSERTS

CHURROS | \$200  

With Cinnamon Sugar

ICE LOLLY | \$120   

Seasonal flavors

MEXICAN ICE CREAM | \$220   

Flavors of México

 SPA Spa Recommendation



Vegan



Vegetarian



Gluten-Free



Dairy-Free



COCKTAILS

NAZARE | \$280

Portugal
Bourbon, Mezcal, Giffard Cassis, Lemon,
Sparkling Water

MAVERICK | \$260

California, USA
Amaro, Aperol, Vodka, Pomegranate, Tonic Water

CLOUDBREAK | \$260

Fiji Islands
Bourbon, Pineapple Shrub, Banana Liqueur,
Tonic Water

PUERTO ESCONDIDO | \$390

México
Mezcal, Green Chartreuse,
Cucumber, Ginger Beer

JAWS | \$360

Hawaii, USA
Jack Daniels, St. Germain, Guava,
Lemon, Sparkling Water

FUERTEVENTURA | \$290

Spain
Gin, Giffard Framboise, Prosecco,
Lime, Sparkling Water

CYCLOPS | \$310

Australia
Gin, St. Germain, Berries, Lemon,
Sparkling Water

BEER

CRAFT BEER | \$190

Foca Parlante Stout – Jabalí Bock
Perro del Mar IPA – Principia American Wheat Ale -
Principia Session IPA

DOMESTIC BEER | \$120

Tecate Lager & Light – Dos Equis Lager – Indio
Amber – Bohemia Pilsner & Vienna

IMPORTED BEER | \$140

Bud Light – Heineken

CHAMPAGNE

MÔET & CHANDON ICE IMPÉRIAL | \$5,920

Champagne, France

MÔET & CHANDON BRUT IMPÉRIAL | \$4,700

Champagne, France

MÔET & CHANDON BRUT ROSÉ | \$5,785

Champagne, France

Prices in Mexican Pesos, VAT Included