

AQUA

TO SHARE

-HEALTHY AND ALL-TIME FAVORITES-

WATERMELON \$220 
Tajin, Lime, Salt

TOSTONES \$280 
Fried Plantain, Creamy Avocado

GUACAMOLE 4 OZ \$360
Pico de Gallo, Cilantro, Salsa Macha, Serrano
Chili, Crudités, Tortilla Chips

HUMMUS 4 OZ \$370  
Pepitas, Tahini, Confit Garlic, Local Vegetable
Crudités, Pita Bread

FRIED "PESCAITOS" 6 OZ \$480
Squid, Catch of the Day, Lemon,
Spicy Remoulade, Fries

FLAUTAS MINILA \$400
Stewed Huachinango 4 oz, Lettuce, Tomato,
Salsa Verde Cruda, Sour Cream, Cotija Cheese

QUESADILLAS \$330 
Oaxaca Cheese 3 oz, Avocado, Beans,
Salsa Molcajete

ADD
Gulf Shrimp 4 oz \$290
Arrachera 100% Black Angus 4 oz \$280
Achiote Marinated Chicken 4 oz \$200

NACHOS \$360 
Corn Tortilla Chips, Cheddar Sauce, Beans,
Jalapeño Peppers, Avocado, Cilantro,
Pico de Gallo

ADD
Gulf Shrimp 4 oz \$290
Arrachera 100% Black Angus 4 oz \$280
Achiote Marinated Chicken 4 oz \$200

GO GREEN

-SALAD BOWLS-

ADD
Gulf Shrimp 4 oz \$290
Arrachera \$100% Black Angus 4 oz \$280
Chicken Marinated with Achiote
4 oz \$200

AVOCADO SALAD 3 OZ \$380 
Heart of Romaine Lettuce, Cherry Tomatoes, Red
Onion, Toasted Pepitas, Garlic Cashew Dressing

MILPA SALAD \$360 
Spinach, Peppers, Onion, Tomato, Panela Cheese
1 oz, Xpelon Beans, Corn, Cucumber, Radish,
Tortilla Chips, Guajillo Dressing

GREEN BOWL \$390  
Kale, Quinoa 2 oz, Chickpeas 2 oz, Pickled
Onion, Edamame, Cabbage, Bok Choy, Avocado
Poblano Dressing

RAW

-100% MEXICAN SUSTAINABLE SEAFOOD-

OUR CEVICHE 4 OZ \$400
Catch of the Day, Tomato, Local Citrus, Red Onion,
Avocado, Cucumber, Black Huichol

SHRIMP COCKTAIL 4 OZ \$410
Mexican Cocktail Sauce, Avocado, Cilantro, Red
Onion, Chile Xcatic

CHICKPEA AGUACHILE 4 OZ \$340 
Cucumber, Cilantro, Pickled Onion, Tomato,
Corn Tostadas



Vegan



Vegetarian



SPA Spa Recommend

Consuming raw or undercooked products increases the risk of foodborne illness, especially if you have certain medical conditions. Please advise your waiter of any allergies you may have to food products. Our menus are subject to change without previous notice. Prices are in Mexican pesos, tax included, payables at the exchange rate of the day. The products with a * are not included in the All Inclusive Plan.

AQUA

SANDWICHES

-**FRIES, SWEET POTATO FRIES OR SALAD-

CUBAN SANDWICH 5 OZ \$490

Swiss Cheese, Smoked Pork, Dijonnaise, Pickles, Turkey Ham, Pepperoncini

FALAFEL WRAP 5 OZ \$460

Flour Tortilla, Hummus, Falafel, Tahini, Avocado, Cilantro, Parsley, Tomato, Onion, Cucumber, Lettuce

BURGER 7 OZ \$570

Linz Angus Short Rib-Brisket-Chuck, Double Patty, Brioche Bun, Aged Cheddar, Pickles, Onion, Tomato, Mayo, Mustard

Add Applewood Smoked Bacon 2 oz \$150

JOCHO 3 OZ \$390

Linz Angus Beef Franks, Bread, Tomato, Güero Chili, Pickles, Mustard, Celery Salt, Onion

Add Applewood Smoked Bacon 2 oz \$150

TACOS

-SALSA VERDE, SALSA TATEMADA, LIME-

BAJA TACOS 5 OZ \$470

Battered Snapper, Red Cabbage, Scallion, Mayonnaise, Cilantro, Serrano, Avocado

TACOS ASADOS

Protein of Choice

Gulf Shrimp 5 oz \$430

Arrachera 100% Black Angus 5 oz \$460

Achiote Marinated Chicken 5 oz \$400

FLATBREAD 10"

-GLUTEN-FREE DOUGH AVAILABLE-

TOMATO & BASIL \$400  
Fresh Mozzarella

Add Pepperoni 2 oz \$100

AVOCADO & HEART OF PALM \$430 
Jocoque, Cilantro, Olive Oil, Arugula

MEAT LOVER 3 OZ \$450

Tomato, Mozzarella, Bacon, Pepperoni, Beef, Spring Onion, Kalamata Olives

MARKET MUSHROOM \$470

Pecorino 2 oz, Seasonal Mushrooms, Chives, Roasted Garlic Cream

DESSERTS

ICE CREAM SANDWICH \$250

Vanilla, Chocolate Chip

CHURRO BITES \$220

Chocolate & Cajeta Sauce

ASSORTED ARTISAN ICE CREAM \$230

