









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, Piquín 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 SALAD AS A SIDE

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 Recommendation



Vegan



Vegetarian



Gluten-Free



Dairy-Free



POOLSIDE DRINKS IN
THE JUNGLE

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

MOCKTAIL OF THE DAY | \$240

Enjoy an exotic cocktail with no alcohol
From the daily creation of our Mixologist

CHAMPAGNE

MÖET & CHANDON ICE IMPÉRIAL | \$5,920

Champagne, France

MÖET & CHANDON BRUT IMPÉRIAL | \$4,700

Champagne, France

MÖET & CHANDON BRUT ROSÉ | \$5,785

Champagne, France

Prices in Mexican Pesos, VAT Included