



PA’ PICAR

MEDIUM OYSTERS 1/2 DOZ \$600 (GF, DP)
Ask for the variety of the day
Ensenada, BC
Mignonette (GF, DP), house cocktail (DP), marisquera (DP)

PERUVIAN CEVICHE 4 OZ \$420 (GF, DP)
Catch of the day, red onion, cilantro, cancha, corn, sweet potato, leche de tigre

TUNA TIRADITO 4 OZ \$550
Aji amarillo cream, chalaquita, avocado, cilantro, fried wonton

MIXTA SALAD \$340 (GF, PB)
Avocado 1 oz, red onion, tomato, cucumber, palm heart, lettuce, citrus vinaigrette

MARINATED AYOCOTES 2 OZ \$390 (TN, GF, DP, PB)
Cilantro, muhammara, red onion, radishes, guajillo vinaigrette

“CAZÓN” EMPANADAS 2 OZ \$390 (GF, DP)
Sardine stew, corn dough, cilantro, garlic sauce

BATAYAKI SCALLOPS 4 OZ \$490 (TN, GF)
Gratin, butter, chives, lemon, garlic, parmesan

TOSTONES HOGAO \$370 (V, TN, GF)
Plantain, tomato, beans, cilantro, fresh cheese súcilenio

SANDWICHES

With wedge potatoes, cheese sauce and pickled vegetables

LATINA BURGER 7 OZ \$590
Brisket, rib and chuck roll angus patty
Avocado, salsa criolla, Oaxaca cheese, pickles and mayo

FRIED SHRIMPS 5 OZ \$550
Tempura, "salsa golf", lettuce, tomato, sweet & sour onion

"CHORIPAN" 6 OZ \$490 (V, DP)
Pork, chimichurri mayo, radish

EGG & AVOCADO 4 OZ \$430 (V, DP)
Mustard, mayonnaise, avocado, multicereal bread, ciboulette, noh bec arugula

AL CARBON

URUGUAYAN BEEF CUT 10 OZ \$1080 (GF)
Roasted red pepper & potato escabeche, salsa provenzal

CHICKEN ANTICUCHO 8 OZ \$700 (TN)
Chalaca, polleria sauce, rice

LATIN FISH MARKET

Hook fishing from our coasts prepared to your choice and selection of garnish

PACIFIC 8 OZ \$800 (GF)
OR GULF "LOCAL" 8 OZ \$750 (GF)

PREPARATION: **SIDES:** \$125

SUDADO (TN, GF, DP, PB) **POTATO (PB)**
Tomato, chili and red onion Guasacaca

FRIED (V, TN) **RICE (GF, DP, PB)**
Tempura and huancaína Jazmin

GARLIC (V, TN, GF, DP) **LOCAL SCUASH (GF, DP, PB)**
Olive oil, Simojovel chili and vinegar Seed scuash

AVOCADO (GF, PB)
Salsa criolla

CORN (GF, DP, PB)
Butter, cheese from sucilá, epazote

DESSERTS

ALFAJOR \$260 (V)
Chocolate, dulce de leche, salted caramel

PASSION FRUIT MOUSSE \$255 (V)
Mango cream, tropical crunch

CHIRIMOYA ALEGRE \$270 (PB, GF)
Custard apple ice cream, orange peel, peruvian pisco, meringue rocks

MAJARETE \$250 (PB, GF)
Coconut manjar, roasted pineapple, melao de papelón

GT Gluten | PN Peanuts | TN Tree Nuts | F Fish | C Crustaceans | DP Dairy Products | V Vegetarian | PB Plant Based

Consuming raw or undercooked products increase 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.

Childrens 5 years old and under, dine for free with the purchase of an adult meal from the regular menu.
Children ages 6 to 12 years old, enjoy 50% off on regular menu selections.