



## 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.

 Our coffee, seafood, and local products come from sustainable sources, respecting the environment and supporting local communities.