



APPETIZERS

GUACAMOLE | \$330 v

Pico de gallo, tortilla chips, serrano chili

NACHOS | \$330 v

Pico de gallo, cheese mix, guacamole,
jalapeño peppers, sour cream
Chicken (4 OZ) \$200
Beef (4 OZ) \$280
Shrimp (4 OZ) \$300

CRUDITÉS | \$280 v, PB

Carrot, cucumber, jicama, baby corn, chamoy, piquín pepper

GREEN SALAD | \$280 v

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 v

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 v, PB

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 v

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 v, PB

Lettuce, tomato, onion, vegan mozzarella

ARRACHERA BURRITO (4 OZ) | \$480

Arrachera, guacamole, lettuce, beans, green rice

DESSERTS

CHURROS | \$200 v

With cinnamon sugar

ICE LOLLY | \$120 v

Seasonal flavors

MEXICAN ICE CREAM | \$220 v

Flavors of México

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.



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

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