





STARTERS

HEALTHY START

Seasonal fruits.

\$ 240

A

GREEN SALAD

\$ 260

Q

Lettuce mix, tomato, red onion, cucumber, croutons, parmesan cheese, olive oil and balsamic vinegar.

U

ADD CHICKEN

+ \$ 100

A

MEXICAN SAUCE & TOTOPOS

Molcajete sauce made at the moment with homemade tortilla chips.

\$ 180

B

A

GUACAMOLE

Nice & fresh guacamole with tortilla chips.

\$ 260

R

BONELESS

Homemade BBQ or Buffalo with french fries.

\$ 280

M

E

FRENCH FRIES

With ranch dressing.

\$ 180

N

U

NACHOS

Homemade tortilla chips with cheese, avocado sauce, mexican salsa and chilli beans.

\$ 320

MAIN COURSE

A

SHRIMP CEVICHE

\$440

Pickled with lemon juice and sea salt, cucumber, mexican salsa and avocado.

Q

PASTA ALFREDO

\$280

Fetuccine pasta served with classic alfredo sauce and parmesan cheese.

U

A

BEEF BURGER

\$340

Half pound with peppers, dijon mustard, cheese and french fries.

B

A

SHRIMP BURGER

\$400

Butter shrimp with peppers & onions, Aurora dressing and cheese, with an organic side salad in honey mustard dressing.

R

M

E

VEGAN SANDWICH

\$340

Served on honey bread with spinach, tomatoes, zucchini slices, carrots and panela, with an organic side salad in honey mustard dressing.

N

U

SANDWICH CLUB

\$340

Lettuce, tomato, turkey ham, bacon and mozzarella cheese on bread.

A

ARRACHERA TACOS \$ 350
3 pc of flank steak tacos in flour tortilla from the town of Puerto Peñasco, served with molcajete sauce and avocado.

Q

TACOS AL PASTOR \$ 280
3 pc of pork meat with avocado sauce in flour tortilla.

U

A

MENU KIDS

B

BONELESS KIDS \$ 180

PASTA ALFREDO KIDS \$ 180

A

CHEESEBURGUER KIDS \$ 180

QUESADILLAS \$ 180

R

DESSERTS

M

ICE CREAM \$ 180

E

N

U