



FROM "EI COMAL"

El Queso fundido a la Mexicana \$320

Melted Monterrey Cheese, mixed with choice of: mushrooms, poblano peppers chorizo or Mexican sauce .

Comal Surtido 2Pax \$420 | Large \$750

Sample platter with our selection of our best starters from "El comal" with Quesadillas, Sopas, imperiales, Large comal, includes extra piece of each item and Mexican melted Cheese.

SEAFOOD APPETIZERS

Tiradito Choyero \$250

Raw fresh tuna, sliced in medium thick sices, tossed in lemon-soy-olive & sesame seed oil fine slices of red onion and cilantro chiffonade finished with thin slices of serrano pepper and "Los Planos Sea Salt"

Cocktail de Camarón Acapulco \$250

The Classic Mexican Shrimp cocktail served in the popular Acapulco style sauce.

Ceviche de Pesca Blanca \$250

Catch of the day ,toosed in our special citrics and herbs marinade with cucumber Green apple,celery,strips of poblano peppers,and red onion.



Ceviche Costeño Campechano \$340

Acapulco Style Cocktail with a mix of Shrimp, Octopus, fish & Fresh Baja Scallops.

Pulpos al Ajillo \$390

Two delicious corn tostadas with guacamole, loaded with Tender baby Octopus sauteed in garlic-oil-butter, infused with guajillo and paprika with a touch of citrics.

SOUPS

Sopa de Frijoles Negros \$150

Black bean soup, garnished with thin slices of cactus leaves, crispy tortilla strips, fresh local Cheese and cream.

Sopa de Tortilla \$150

The classic: Rich tomato-tortilla and epazote broth with cream, cheese, chile pasilla rings, and avocado.

SALADS

Ensalada Campestre \$195

Fresh locally grown organic lettuce & spinach, roasted beet, and carrot julienne, Served with Pumpkin seed and pistachio vinaigrette.

Tia-Juana \$195

Local organic greens(mixed lettuces) and grilled mix of zucchini, red onions, corn & colored Bell peppers; topped with crunchy tortilla strips and cotija cheese, pineapple-cilantro-jalapeño Vinaigrette.



SEAFOOD

Catch of the Day with Shrimp \$825

Catch of the Day of your choice, with shrimp prepared in any style, served with rice and sautéed organic vegetables.

Shrimp and Scallops \$825

Grilled scallops with tequila sauce and shrimp prepared in any style, served with mushrooms arborio rice with a hint of fresh epazote herb and organic vegetables.

Catch of the Day \$480

Your choice of delicious recipes from coasts of Mexico:

Zarandeado: Rubbed with herbs & spices, slowly grilled to perfection.

Mojillo: Seasoned with Chile Guajillo and garlic.

Talla: Rubbed with a mixture of dried chiles and herbs, grilled on charcoal.

Tikin Xic: Classic Mayan dish marinated in achiote, wrapped & grilled in a banana leaf.

Veracruzana: One of the most popular, made with tomato, jalapeño, capers and olives.

Tacos de Camarón al Pastor \$420

Shrimp marinated in Achiote & pineapple adobo, grilled and served in tacos topped with fresh onions and cilantro.

Camarones Aguardiente \$850

Sautéed Baja Shrimp flame-broiled with a garlic-guajillo-tequila sauce, served with rice and sautéed vegetables.



Mixed Seafood Platter \$1850

Seafood lovers delight, Shrimp skewers, Shrimp tacos pastor style, your choice of Catch of the Day, sauteed scallops ajillo style, served with fresh mixed salad, rice & vegetables.

OUR TRADITIONS

Lobster Enchiladas \$790

Three enchiladas in a red mild spicy smoked chipotle sauce, served with rice and black beans.

Chile en Nogada \$450

Traditional Independence Day dish. Roasted and peeled chile poblano, stuffed with sauteed meats, seeds, and dried fruits, served with fresh cold walnut & cherry cream sauce, one of Mexico's finest.

Mexican Combo \$760

Choose three different ways from our most popular dishes served with black beans and rice.

La Cochinita Pibil \$450

Famous dish from Yucatan. Oven-roasted shredded pork in achiote (paste of ground annatto seeds, spices, tomatoes) served with spicy pickled red onions.

Las Carnitas de Michoacan \$450

Succulent confit of pork, served with rice, charro beans, guacamole, cilantro, and onions. El

Mole Poblano \$450

Masterpiece of Mexican cuisine! Savory dish of chicken covered in a rich sauce of dried chiles ancho, mulato & pasilla, a variety of seeds, spices & hint of chocolate (approx. 35 ingredients), a feast for your palette!



El Manchamanteles \$450

One of the seven ancient moles from Oaxaca, made of chile guajillo, chile ancho, apple, pineapple, plantain, chicken & pork.

Las Costillas en Adobo de Tamarindo \$450

Spare Ribs baked in delicious smoked chile & tamarind adobo. A great sweet & sour flavor served with fresh cilantro mashed potatoes, beans & guacamole.

MEATS AND GRILL

Surf and Turf \$1150

7 oz of Grilled Sonora's tenderloin and shrimp in a garlic butter sauce, served with stuffed potatoes and organic vegetables.

Filete de Res al Chilpotle \$895

10 oz Grilled Sonora Beef Filet al gratin, with Monterrey cheese, in a chile chilpotle sauce with beans & stuffed potatoes.

Carne Asada a la Tampiqueña \$590

Grilled Arrachera Steak, with one chicken enchilada, beans, rice & guacamole.

Beef Tips Scaffold \$490

Tender grilled beef tips, served with a tomatillo-chile serrano, onion & tomato sauce.



VEGETARIAN OPTIONS

Panela Asada a la Talla \$330

Fresh Panela cheese grilled in a very tasty rub of mixed dried chiles, served with Tomatillo Sauce, topped with fried tortilla julienne, tomato, rice & black beans.

Vegan's Combo \$410

Roasted Poblano pepper filled with sauteed assorted vegetables & bathed with tomato sauce and potato green enchilada, served with rice and beans.