Traditional Starters

El Queso fundido a la Mexicana **$360**
Melted Monterrey cheese with: mushrooms, poblano pepper, chorizo or pico de gallo.

Comal Surtido **2 Pax $ 420** **4 Pax $750**
Sample platter with our selection of our best starters: quesadillas, sopes and chicken tostadas. (2 of each) Large comal: includes an extra piece of each item and melted cheese.

Seafood Appetizers

Ceviche Estilo Baja(150gr.) **$350**
Fresh catch of the day or shrimp in lime marinade. In tomato sauce with cucumber, pico de gallo, olive oil and avocado.

Green Ceviche (150gr.) **$350**
Fresh Shrimp in lime marinade tossed in cilantro, avocado, and sesame oil sauce with pickled red onion and cucumber.

Tiradito de Camarón (170gr.) **$350**
Shrimp tossed in prepared tomato, olive oil and lime sauce. Garnished with red onion, cucumber and serrano pepper.

Aguachile de Camarón (170gr.) **$350**
Aguachile style Shrimp in a mild serrano and cilantro sauce/red onion and cucumber.

Tiradito Choyero (170gr.) **$330**
Fresh Tuna tossed in lemon-soy-sesame seed oil, garnished with red onion, serrano pepper, sesame seed and avocado.

Black Pepper Sashimi (170gr.) **$330**
Seared Tuna served over a cilantro sauce , pepper, avocado and sesame seeds.

Coctel Camarón estilo Sinaloa (170gr.) **$300**
The Classic mexican Shrimp cocktail, served in the popular Sinaloa style sauce.

Soups & Salads

La de Frijoles Negros **$180**
Black bean soup, garnished with thin slices of cactus leaves, crispy tortilla strips, fresh local cheese and cream.

La sopa de Tortilla **$180**
The classic: Rich tomato-guajillo, chicken broth, with crispy tortilla strips, cream, cheese, chile pasilla rings and avocado.

Tia-Juana **$260** **w/Chicken $315 / Shrimp/**(225gr.) **$625**
Baby organic Romaine lettuce, aged parmesan, corn kernels, and sourdough crouton. Topped with roasted poblano, and cilantro infused Caesar dressing.

La Canasta **$260** **w/Chicken $315 / Shrimp/**(225gr.) **$625**
Dough Basket filled with fresh arugula, baby tomatoes, black and green olives, avocado, fresh panela cheese with a lime juice-olive oil-cilantro-sesame seed vinaigrette. Served over creamy cilantro dressing.

Seafood

Mixed Seafood Platter 2pax **$2200**
Seafood lovers delight: shrimp skewers, shrimp tacos pastor-style, catch of the day (preparation of your choice), sauteed scallops ajillo style; served with fresh mixed salad, rice & vegetables.

Fish & Shrimp **$865**
Catch of the Day (250gr.), preparation of your choice, with 3 grilled Shrimp (U-10); served with rice and sauteed organic vegetables.

Catch of the Day (225gr.) **$680**
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.

Maria Sabina:Fish marinated with mustard and herbs, 5 varieties of mushrooms,guajillo,basil,white wine and butter.

Tostadas de Pulpo al Ajillo (142gr) **$465**
Two delicious corn tostadas with guacamole, tender baby Octopus (140gr.) sauteed in garlic-oil-butter, infused with guajillo, paprika & a touch of citrics.

Tacos de camaron al Pastor (3 pcs) **$440**
Shrimp marinated in an achiote & pineapple adobo; grilled and served in handmade corn tortillas topped with fresh onions and cilantro.

Camarones Aguardiente **$870**
Sauteed Baja shrimp (200gr.) in a garlic, guajillo & tequila sauce; served with rice and sauteed vegetables.

Shrimp and scallops **$865**
Grilled scallops (115gr.) in a tequila sauce, 3 shrimp (U-10) preparation of your choice; served with mushroom arborio rice with a hint of fresh epazote herb and organic vegetables.

Lobster Enchiladas **$885**
Three lobster enchiladas in a smoked chipotle sauce; Jack Cheese ,served with rice and black beans.

Enchiladas Potosinas de mariscos 3(pzs) **$590**
Shrimp, octopus, scallops and cheese corn empanada served over black beans, and guacamole, garnished with lettuce, aged cheese, pickled onion and red sauce.

Our Traditions

Chile en Nogada 1 pcs. **$465**
Our Independence day, traditional dish. Roasted chile poblano, stuffed with sauteed meats, seeds, and dried fruits. Sauced with a fresh walnut & sherry creamy sauce.

Mexican Combo (*) **$790**
Choice of three of our traditional dishes(*); served with black beans and rice.

La Cochinita pibil * **$465**
Famous dish from Yucatan: Oven roasted shredded pork (225gr.) in achiote paste (ground annato seeds, spices and tomato); served with spicy pickled red onions.

Las Carnitas de Michoacan* ("The Best" Don pelon y Angel) **$465**
Succulent pork confit (225gr.); served with rice, fried beans, guacamole, cilantro and onions**.**

El Mole Poblano * **$465**
Masterpiece of Mexican cuisine! Savory chicken dish in a rich sauce made with a variety of dried chiles, seeds, spices & a hint of chocolate. (Approx. 35 ingredients)

Las Costillas en Adobo de Tamarindo* **$490**
Spare Ribs (280gr), baked in a delicious smoked chile & tamarind adobo. A great sweet & sour flavor; served with mashed potato/ beans & guacamole**.**

Tamal **$410**
Steamed corn dough (wrapped in corn husks or banana leaf), filled with chicken and choice of mole, green or red sauce. Served with beans.

Del Asador

Mar y Tierra **$1200**
Grilled Sonora's tenderloin (200gr.) and 3 shrimp (U-10) in a garlic-butter sauce; served with mashed potatoe and organic vegetables.

Filete de Res al Chilpotle **$895**
Grilled Sonora Beef Filet (280gr.) au gratin, in a chile chilpotle sauce with beans and mashed potato.

Carne Asada a la Tampiqueña $690 W/New york Steak (395gr.) **$1100**
Marinated Arrachera Steak (280gr.) Accompanied with a chicken enchilada, beans, rice & guacamole.

Molcajetes (served in a volcanic stone mortar)

Favorito. Sauteed Lobster tail, shrimp, chicken, beef, onions and bell peppers. With spring onions and fresh cheese, served in a mild tomato sauce. **$990**

Carne Asada. Grilled Arrachera, onions and bell peppers. With spring onions and fresh cheese, served in a mild tomato sauce. **$610**

Chicken Breast. Grilled chicken, onions and bell peppers. With spring onions and fresh cheese, served in a mild tomato sauce. **$610**

Vegetarian Delights

Vegan´s Combo **$450**
One roasted poblano pepper filled with sauteed assorted vegetables & bathed with tomato sauce ,onions and cilantro,a side of potato/tomatillo enchilada, rice and beans.

Chile Relleno **$450**
A roasted and peeled poblano pepper filled with delicious Cheese, bathed in a rich tomato sauce; served with red rice, cotija cheese and sour cream. (Cream & cheese optional)