

APPETIZERS



PESCADILLAS



TRADITIONAL GUACAMOLE



GUACAMOLE WITH RIB EYE RINDS



MANGO CHIPOTLE GUACAMOLE

TRADITIONAL GUACAMOLE **\$190 MXN**
(AVOCADO, ONION, CILANTRO, TOMATO, LIME)

MANGO CHIPOTLE GUACAMOLE **\$210 MXN**
(AVOCADO, ONION, CILANTRO, TOMATO, MANGO, CHIPOTLE AND LIME)

PINEAPPLE HABANERO GUACAMOLE **\$210 MXN**
(AVOCADO, ONION, CILANTRO, TOMATO, PINEAPPLE, HABANERO AND LIME)

GUACAMOLE WITH RIB EYE RINDS **\$390 MXN**
(AVOCADO, ONION, CILANTRO, TOMATO, RIB EYE AND LIME)

GUACAMOLE WITH OCTOPUS RINDS **\$290 MXN**
(AVOCADO, ONION, CILANTRO, TOMATO, FRIED OCTOPUS AND LIME)

GUACAMOLE WITH FISH RINDS **\$270 MXN**
(AVOCADO, ONION, CILANTRO, TOMATO, FRIED FISH AND LIME)

GUACAMOLE WITH SHRIMP RINDS **\$300 MXN**
(AVOCADO, ONION, CILANTRO, TOMATO, FRIED SHRIMP AND LIME)

GUACAMOLE BOMB **\$220 MXN**
PANKO BREADED GUACAMOLE, STUFFED WITH PHILADELPHIA CHEESE

PESCADILLAS **\$220 MXN**
4 FRIED TACOS STUFFED WITH FISH AND PICO DE GALLO, BATHED IN CREAM, FRESH CHEESE, ACCOMPANIED WITH GUACAMOLE AND MEXICAN SAUCES

CALAMARI **\$190MXN**
SQUID RINGS, PANKO BREADED AND SERVED WITH MARINARA SAUCE

MELTED CHEESE **\$250 MXN**
MANCHEGO CHEESE, TOUCH OF CREAM, WHITE WINE AND CILANTRO

- WITH RAJAS + \$70MXN
- WITH FLANK STEAK + \$90 MXN
- WITH CHICKEN + \$80MXN
- WITH CHORIZO + \$80MXN
- WITH SHRIMP + \$110 MXN
- WITH RIB EYE + \$200 MXN

SOUPS



BIRRIA CONSOME

SHRIMP BROTH "THE HANGOVER REMEDY" \$290 MXN
SHRIMP IN SHELL, MUSSELS, POTATOES AND CARROTS

TORTILLA SOUP \$220 MXN
TOMATO BROTH, FRIED TORTILLA, AVOCADO, CREAM, PORK RINDS AND FRESH CHEESE

BIRRIA CONSOME \$290 MXN
SHREDDED BEEF BROTH SEASONED WITH PURPLE ONION AND CILANTRO

SALADS



WEDGE SALAD

FROM THE SEA \$350 MXN
LETTUCE, OCTOPUS, SHRIMP, POTATO, GARLIC, PARSLEY

CAESAR WITH CHICKEN \$290 MXN
LETTUCE, CHICKEN, PARMESAN, CROUTONS, CAESAR DRESSING

CAESAR WITH SHRIMP \$320 MXN
LETTUCE, SHRIMP, PARMESAN, CROUTONS, CESAR DRESSING

CAESAR WITH MUSHROOM \$240 MXN
LETTUCE, PARMESAN, MUSHROOMS, CROUTONS, CESAR DRESSING

WEDGE SALAD \$270 MXN
QUARTER OF ROMAN LETTUCE BATHED IN BLUE CHEESE, CHERRY TOMATO AND CRISPY BACON DRESSING

PASTA



LOBSTER AND SHRIMP

ALFREDO WITH CHICKEN \$290 MXN
CREAM, PARMESAN, CHICKEN, GARLIC

ALFREDO WITH SHRIMP \$340 MXN
CREAM, PARMESAN, SHRIMP, GARLIC

ALFREDO WITH MUSHROOM \$240 MXN
CREAM, PARMESAN, MUSHROOM, GARLIC

LOBSTER AND SHRIMP \$490 MXN
CHERRY TOMATO, WHITE WINE, LOBSTER, SHRIMP, PARSLEY

FAVORITES



RIB EYE



SHRIMP HABANERO ENCHILADAS



LOBSTER COMBO

SHRIMP HABANERO ENCHILADAS **\$380 MXN**
CORN TORTILLAS STUFFED WITH SHRIMP, CHEESE AND PICO DE GALLO, BATHED WITH YELLOW PEPPER SAUCE SERVED WITH REFRIED BEANS AND HABANERO ON TOP

MEXICAN LASAGNA **\$350 MXN**
TOWER OF CORN TORILLAS STUFFED WITH CHICKEN TINGA, CHORIZO, CHEESE, BATHED IN THE FAMOUS YELLOW SAUCE OF CHEF OMAR'S AND SERVED WITH REFRIED BEANS AND A TOUCH OF 3 CHILI SAUCE

RIB EYE **\$790 MXN**
ANGUS RIB EYE SERVED WITH CAMBRAY ONIONS, CHILILES AND MASHED POTATOTES

CHEF OMAR'S FAMOUS PAELLA **\$475 MXN**
RICE, VEGETABLES, SHRIMPS, MUSSELS, CHORIZO, CHICKEN

WHOLE FRIED FISH **\$0.80 MXN X GR**
FRIED WHOLE FISH SERVED WITH RICE, SALAD AND GARLIC BUTTER

THE FAMOUS SEAFOOD (2 PERS.) **\$2,100 MXN**
FRIED WHOLE FISH, GARLIC SHRIMP, CALAMARI, LOBSTER, OCTOPUS WITH 3 CHILI SAUCE, SALAD AND RICE

LOBSTER COMBO **\$2,500 MXN**
500 GRAMS OF COMBINED LOBSTER TAILS WITH FLANK STEAK OR SHRIMP OR TUNA SERVED WITH VEGETABLES, RICE AND BUTTER. 2 DRINKS INCLUDES

SNACKS



NACHOS WITH
CHORIZO



BUFFALO WINGS

NACHOS \$270 MXN

HOMEMADE TOTOPOS, REFRIED BEANS, MANCHEGO CHEESE AND PICO DE GALLO

- WITH FLANK STEAK + \$140 MXN
- WITH CHICKEN + \$80 MXN
- WITH CHORIZO + \$80 MXN
- WITH SHRIMP + \$160 MXN

BUFFALO OR BBQ WINGS \$240 MXN

SERVED WITH CARROT, CELERY AND RANCH SAUCE

FISH FINGERS AND FRENCH FRIES \$250 MXN

PANKO BREADED FISH FINGERS SERVED WITH FRENCH FRIES

CHICKEN FINGERS \$270 MXN

PANKO BREDED CHICKEN BREAST STRIPS SERVED WITH FRENCH FRIES

BURGER \$290 MXN

100% BEEF, CHEESE, TOMATO, LETTUCE, CARAMELIZED ONION, PICKLES AND FRENCH FRIES

SHRIMP BURGER \$380 MXN

SAUTÉ SHRIMP, TOMATO, LETTUCE, ONION, TARTAR SAUCE AND FRENCH FRIES

FRENCH FRIES \$160 MXN

FRESH FROM THE SEA



SHRIMP COCTAIL



TROPICAL CEVICHE

GREEN AGUACHILE \$490 MXN

SHRIMP COOKED IN LIME, GARLIC, SERRANO CHILE, AVOCADO, CILANTRO, CUCUMBER, ONION, SESAME

RED AGUACHILE \$490 MXN

SHRIMP COOKED IN LIME, GUAJILLO CHILE, GARLIC, SERRANO, AVOCADO, CILANTRO, CUCUMBER, ONION, SEEDS

CHEF OMAR'S GREEN CEVICHE \$290 MXN

FISH WITH CILANTRO, CUCUMBER, AVOCADO AND ONION

CHEF OMAR'S TROPICAL CEVICHE \$350 MXN

FISH, SHRIMP, OCTOPUS, MANGO CHIPS, PURPLE ONION, TOMATO AND CILANTRO

CLASSIC CEVICHE \$320 MXN

SHRIMP, ONION, TOMATO, CILANTRO, LIME JUICE

SHRIMP COCKTAIL \$320 MXN

COCKTAIL SAUCE, SHRIMP, AVOCADO, ONION AND CILANTRO

SINALOA STYLE SHRIMP COCKTAIL \$320 MXN

WITH PURE CLAMATO AND CUCUMBER

SHRIMP AND OCTOPUS COCKTAIL \$350 MXN

COCKTAIL SAUCE, SHRIMP, OCTOPUS, ONION, CILANTRO AND AVOCADO

TACOS



LOBSTER AND SHRIMP



BIRRIACOA



FISH

3 PIECES PER ORDER

FISH \$290MXN

FLOUR TORTILLA, COLE SLAW, CHIPOTLE MAYONNAISE, PANKO BREADED FISH FILLET AND PICO DE GALLO

OCTOPUS \$340 MXN

CORN TORTILLA, COLE SLAW, CHIPOTLE MAYONNAISE, OCTOPUS BATHED WITH 3 CHILI SAUCE

TEMPURA SHRIMPS \$290 MXN

CORN TORTILLA, COLE SLAW, CHIPOTLE MAYONNAISE, TEMPURA SHRIMP BATHED IN 3 CHILI MAYONNAISE AND SESAME SEEDS

SHRIMP \$380 MXN

CORN TORTILLA, COLE SLAW, CHIPOTLE MAYONNAISE, GRILLED SHRIMP AND A TOUCH OF CORIANDER

LOBSTER AND SHRIMP \$490 MXN

FLOUR TORTILLA, BEANS, COLE SLAW, CHIPOTLE MAYONNAISE, LOBSTER, SHRIMP, GARLIC AND A TOUCH OF 3 CHILI SAUCE

TACO LOCO \$290MXN

CORN TORTILLA, CARNITAS 3 CHILES, CHORIZO, ARRACHERA, GUACAMOLE AND CHICHARRON

CARNITAS WITH 3 CHILIES \$290MXN

FLOUR TORTILLA, COLE SLAW, CHIPOTLE MAYONNAISE, FRIED PORK BATHED IN 3 CHILI SAUCE (SPICY AND SWEET AT THE SAME TIME)

RIB EYE \$440 MXN

CORN TORTILLA, RIB EYE, SAUTÉED ONION WITH POBLANO CHILI AND GUACAMOLE

THE FAMOUS ARRACHERA \$340 MXN

CORN TORTILLA, FLANK STEAK AND PICO DE GALLO ON THE SIDE

BIRRIACOA \$290 MXN

CORN TORTILLA, BEEF, ONION, CILANTRO AND CONSOME

CHICKEN TINGA \$260 MXN

CORN TORTILLA, CHICKEN TINGA, A SLICE OF AVOCADO AND SESAME SEEDS

TOASTS



TUNA TOAST

SHRIMP CEVICHE TOAST \$320 MXN
3 FRIED TORTILLAS CRUSHED AVOCADO BASE AND SHRIMP CEVICHE

SHRIMP AND OCTOPUS CEVICHE TOAST \$350 MXN
3 FRIED TORTILLAS, CRUSHED AVOCADO BASE SHRIMP AND OCTOPUS CEVICHE

TUNA TOAST \$480 MXN
3 FRIED TORTILLAS, CRUSHED AVOCADO BASE, SEALED AND MARINATED TUNA IN SOY SAUCE WITH MANGO AND SERRANO CHILI

DESSERTS

FLAN \$100 MXN

CREPE WITH ICE CREAM \$140 MXN

CHURRODONUT \$50 MXN

