

Suiche

TUNA TARTAR

Ginger, yellow lime, sesame, avocado creamy sauce

SHRIMP TARTAR

Red onion, lime, avocado and banana

FISH CEVICHE

Catch of the day, tomatoes, red onion and coriander

BEEF CEVICHE

Beef filet, red bell peppers, avocado, coriander and red onion

VEGETARIAN CEVICHE

Hearth palm, mango, tomatoes, mint and red onions

LOBSTER CROQUETTES

Breaded, morita chile and blackberry sauce

CRAB CAKE

With honey dressing, mustard and natural yoghurt

TUNA CARPACCIO

Olives, capers, olive oil, lemon and parmesan cheese

Salads & Soups

CAESAR SALAD

Traditional Caesar dressing, organic lettuce, parmesan cheese and croutons

LOBSTER POZOLE

Lobster, oregano, radishes, lettuce, guajillo chili and corn grains

BAJA CLAM CHOWDER

Clam scallops, potatoes, carrots, bacon served in a bread bowl

LOBSTER BISQUE

Flambé with Pernod served in a bread bowl

BOUILLABASSE

Steamy fish and shellfish soup

LOBSTER SALAD

Lobster tail with withe truffle oil, mix lettuces and seasonal vegetable

Steak & Poultry

CRUSTED CHICKEN BREAST

Fine herbs, parmesan cheese and morita chile and blackberry sauce

VEGETABLES LASAGNA

Seasonal vegetables, béchamel sauce, parmesan cheese

MIGNON STEAK 8.8OZ

On a ciabatta, bathed in a mushroom sauce and stuffed potato

NEW YORK STEAK 12OZ

STERLING SILVER® aged 40 days

Fish & Seafood

CATCH OF THE DAY

Prepared at will

Pairing: Casa Grande, Chardonnay, Parras, MEX

YELLOW FIN TUNA LOIN

Seared with brunoise of bell peppers, black olives, red onions and white truffle

Pairing: Joel Gott, Pinot Grigio, Oregon, USA

SPANISH MUSSELS

From Alicante, with saffron, nutmeg and chardonnay sauce

Pairing: La Lomita, Sauvignon Chenin Blanc, Guadalupe, MEX

GRILLED OCTOPUS

Grilled Peruvian potatoes, piquillos and paprika

Pairing: Migration, Pinot Noir, Russian River Valley, USA

PRAWNS

Prepared at will

Pairing: Cambria, Chardonnay, Santa Maria, USA

RED SNAPPER

"A la talla" from the beautiful port of ACAPULCO, traditional recipe

Pairing: Frank Family, Chardonnay, Napa Valley, USA

RED SNAPPER

Whole red snapper fried with spicy sauce and organic lettuces

Pairing: Dr. L, Reisling, Loosen, ALE

SALMON

from Chile, with habanero and grilled pineapple sauce

Pairing: Sileni, Sauvignon Blanc, Marlborough, USA

PAELLA

A la minute, chicken breast, pork, prawns, mussels, clams and morcilla

Waiting time (40mins)

Pairing: Floie a Deux, Pinot Noir, Sonoma, USA

LOBSTER TAIL

Perfumed with White truffle, clarified butter and rosemary

Pairing: Far Niente, Chardonnay, Napa Valley, USA

LIVE LOBSTER

Ask your waiter to make you chose your live lobster

Pairing: Dom Perignon, Vintage, FRA

Dessert

FLAN

Traditional & a true classic

CHEESE CAKE

Creamy pie with seasonal red fruits

CHOCOLATE BROWNIE

From the oven and served with vanilla ice cream Häagen Dazs®

VANILLA, STRAWBERRY OR CHOCOLATE ICE CREAM

Creamy and delicious scoop

SWEET PEAR

Pear in red wine reduction

Kids Menu

NOODLE SOUP

Chicken broth and vegetable

ORGANIC SALAD

Lettuce, strawberry and green apple

HAMBURGER (6OZ)

Homemade buns with beef tomato, lettuce and red onion

FISH OR CHICKEN FINGERS (5 PIECES)

Breaded and fried with French fries or salad