



# Uá

Culinary Artisans

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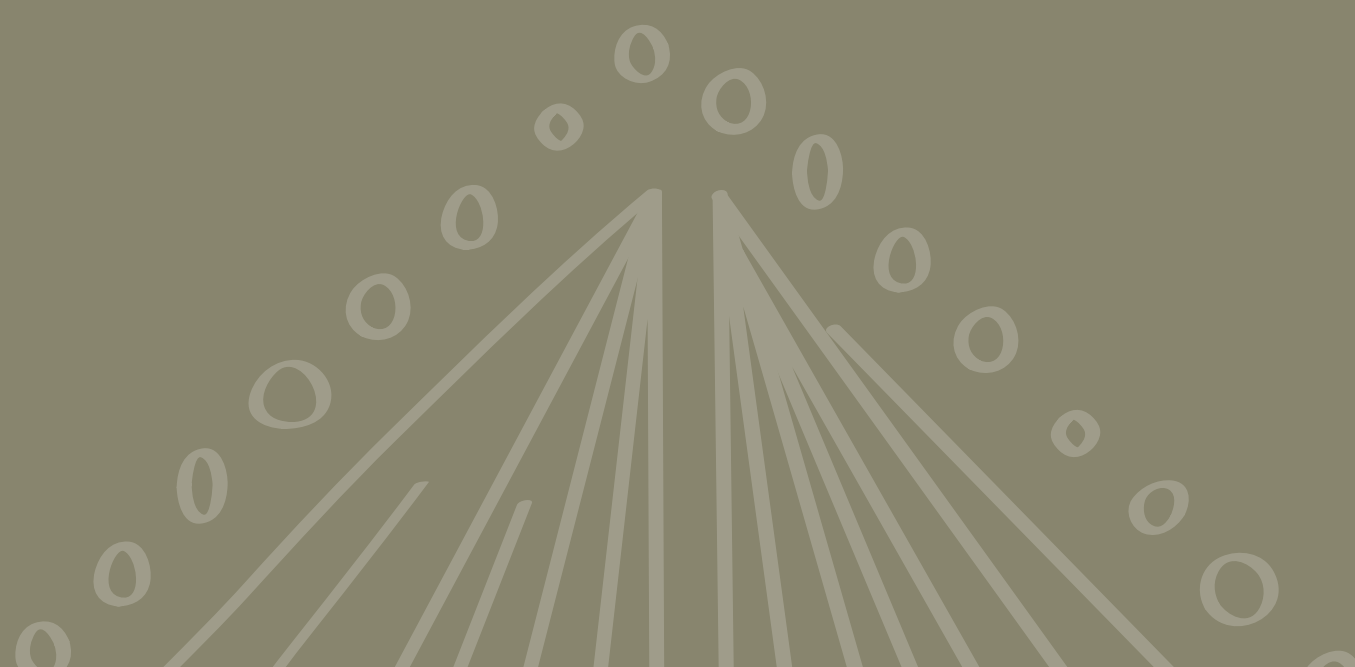
**LUNCH**

**11:30 AM - 5:00 PM**



**Uá <CASA>**

Our exquisite cuisine  
prepared with local  
ingredients will make  
you feel at home.



# SALADS

## **Cobb salad** **\$313.5**

Mixed lettuces, cucumber, roasted corn, tomatoes, tortilla strips, avocado, hard boiled egg and cilantro dressing

With chicken (200 g)  
or shrimp (180 g)

## **Caesar salad** **\$313.5**

The traditional one ,

With chicken (200 g)  
or shrimp (180 g)

## **Beets and butternut squash salad** **\$313.5**

Mixed lettuce and spinach with goat cheese, pumpkin seeds and honey mustard dressing

## **Poke bowl** **\$313.5**

Spicy tuna, cured salmon, steamed rice, ginger, edamames, radish, cucumber, wakame, hard-boiled egg, sriracha mayonnaise, carrot, soy sauce

## **Fruit & crudites plate** **\$209**

(400 g)

Papaya, pineapple, watermelon, jícama, carrot and cucumber, served with lemon and chili powder

# CLASICS

## **Classic burger** **\$370.5**

Flank steak and beef fillet patty (240 g) with cheddar cheese, onion, tomato and lettuce

## **Club sandwich** **\$323**

Shredded chicken breast (150 g), turkey ham, bacon, manchego cheese, tomato, lettuce and honey-mustard dressing

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<b>Quesabirria</b> Slow cooked brisket birria & cheese quesadilla served with consomme	<b>\$285</b>
<b>Quesadilla (200 g)</b> Flour tortilla and mozzarella cheese	<b>\$247</b>
With flank steak or shrimp (200 g)	<b>\$408.5</b>
With cajun style chicken (200 g)	<b>\$342</b>
<b>Chicken fried tacos</b> (3 pieces) With chorizo, lettuce, cheeseand sour cream	<b>\$332.5</b>

# SPECIALTIES

**Catch of the day** **\$494**  
(300 g)  
With guajillo and garlic sauce, white rice and grilled zuchinni

**Flank steak** (200 g) **\$456**  
With refried beans, mexican sauce, guacamole and panela cheese

**Breaded shrimps** **\$532**  
(200 g)  
With steamed broccoli and white rice

**Chicken pasta** **\$456**  
(200 g)  
Cheese sauce and truffle oil

# CE VI CH ES

**Tuna tostada** **\$247**  
With fresh tuna (80 g)  
avocado, mango,  
cucumber and onion

**Shrimp aguachile** **\$399**  
Marinated shrimps (200 g)  
in green sauce of avocado,  
onion, cilantro and serrano  
chili with cucumber  
slices and red onion

**Seafood molcajete** **\$427.5**  
Seafood ceviche (200 g  
of octopus, scallops,  
shrimp and fish) with  
avocado, cucumber and  
jicama

**Fish habanero coconut** **\$285**  
(180 g)



# SNACKS

**Chicken tenders** **\$209**  
(350 g)  
Breaded chicken breast strips

**Nachos** **\$418**  
With chicken breast or flank steak (200 g)

**Guacamole** **\$228**  
(200 g)  
Served with corn chips and mexican sauce

**Chicken wings** **\$275.5**  
(10 pieces)  
**BBQ, Buffalo and BBQ habanero**  
Served with celery sticks, carrot and ranch dressing

# TACOS

**Shrimp** (100 g) **\$209**  
In flour tortilla Oaxaca cheese crust, tomato sauce, piloncillo and chile de árbol, avocado and sesame

**Octopus** (120 g) **\$190**  
Grill cajun octopus with shallot chips,potatoes and spicy avocado mayonnaise

**Pork belly** (80 g) **\$190**  
Pork belly with Yucatan-style marinade and habanero xnipec sauce

**Brisket** (80 g) **\$171**  
Braised beef served with cheese and cactus salad

**Chicken** (100 g) **\$171**  
Grilled chicken in corn tortilla with mexican salsa and sour cream

**Baja style fish** (80 g) **\$190**  
Fish battered with chipotle dressing and coleslaw

**Tacos Trilogy** **\$475**  
Three tacos of your choice

**Rib eye** **\$228**  
With roasted corn and cheese



# PIZZA

**Stone oven cooked**  
(23 cm of diameter /  
8 slices)

**Margherita pizza** **\$342**

**Pepperoni pizza** **\$427.5**

**4 Cheeses pizza** **\$399**

# GLUTEN FREE & VEGAN

**Chickpea burger** (180 g) **\$266**  
With roasted jalapeño  
aioli and spicy cajun

**Gluten free burger** **\$370.5**  
Gluten free bun, flank  
steak and beef filet  
patty (240 g) with  
cheddar cheese, onion,  
tomato, lettuce with  
green salad

**Gluten free ham and  
cheese sandwich** **\$285**  
Turkey ham (100 g) and  
panela cheese (100 g)  
in gluten free bread  
served with green salad

**Vegan ceviche** (200 g) **\$313.5**  
Artichoke, hearts of  
palm, avocado,  
mushrooms and carrot  
with Mexican sauce and  
a touch of jalapeño  
pepper

**Veggie nachos** (300 g) **\$313.5**  
With artichoke, heart  
of palm, corn and beans

**Vegetarian taco** **\$152**  
Cactus with cheese

# BEVERAGES

<b>Bottled water</b>		
Epura (600 ml)		<b>\$95</b>
Epura (1lt)		<b>\$114</b>
<b>Soft drink</b> (355 ml)		<b>\$104.5</b>
<b>Lemonade</b> (355 ml, 1 refill)		<b>\$114</b>
<b>Orangeade</b> (355 ml, 1 refill)		<b>\$114</b>
<b>Iced tea</b> (355 ml, 1 refill)		<b>\$95</b>
<b>Domestic beer</b> (330 ml)		<b>\$180.5</b>

**Average food weight before cooking.**

Prices are quoted in US Dollars and will be charged in Mexican pesos according to the hotel exchange rate, 16 % tax included. Payment method, credit and debit card or room charge, we do not accept cash.

**March, 2023**