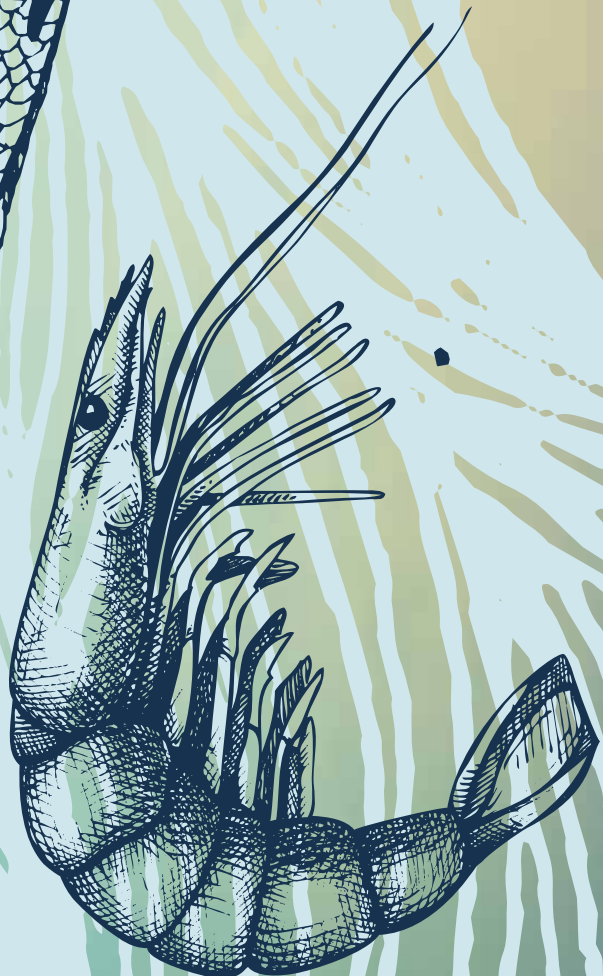
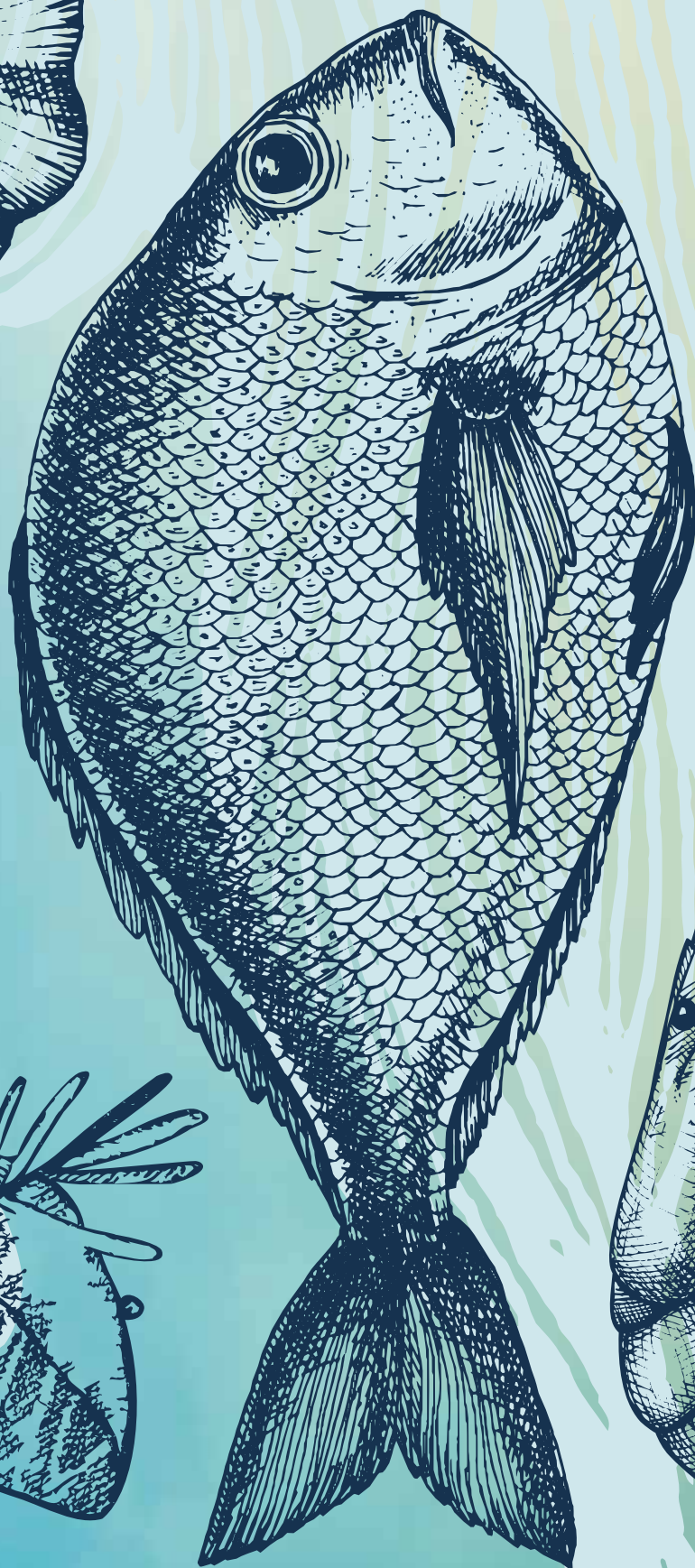
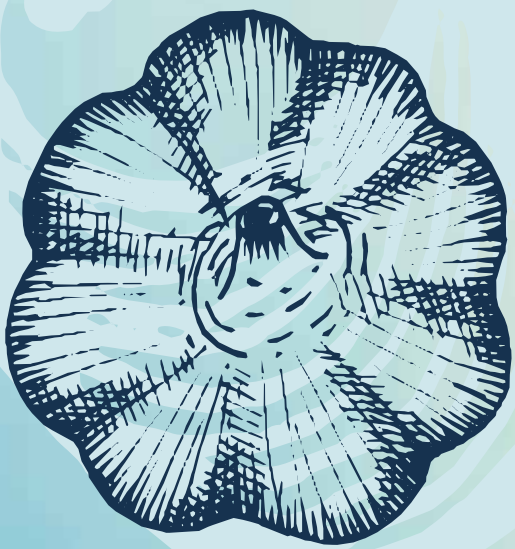




# SUNSET *lounge*



## STARTERS

\$95 **SUNSET SALAD**

Blend of lettuce, with mango, avocado, cucumber, red onion, radish, corn tortilla chips and a rosemary-mint infusion

\$176 **With shrimp** (75 g)

\$146 **With chicken** (100 g)

\$185 **SHRIMP TOSTADA** (75 g, 1 piece)

With housemade guacamole and chipotle

\$175 **TUNA TOSTADA** (90 g, 1 piece)

Tuna cubes marinated with soy sauce, chipotle dip, fried leek and avocado

\$195 **VERACRUZ-STYLE CEVICHE** (100 g)

Fish marinated in lime juice, Mexican salsa, and cilantro

\$280 **VUELVE A LA VIDA**

Octopus (40 g), scallops (30 g), shrimp (50 g) and fish (30 g)

\$160 **FISH STRIPS ZIHUATANEJO-STYLE** (120 g)

\$246 **SHRIMP AGUACHILE** (200 g)

\$240 **CATCH OF THE DAY WITH TIGER'S MILK** (120 g)

Lemon cooked fish, with sweet peppers, corn and yellow sweet potato, In a special housemade sauce

\$235 **SHRIMP COCKTAIL** (200 g)

\$255 **OCTOPUS COCKTAIL** (130 g)

**SHRIMP OR FISH EMPANADAS**

Served with housemade guacamole

\$215 **3 pieces** (150 g)

\$85 **1 piece** (50 g)

\$155 **CHALUPITAS GUERRERENSES** (3 pieces, 150 g)

Fish stuffed, with sweet chipotle sauce

## **SOUPS & SIDES**

- \$225 **SEAFOOD IN GREEN BROTH**  
Shrimp (50 g), octopus (40 g), fish (20 g), mussels (20 g) and clam scallops (20 g)
- \$235 **SHRIMP BROTH** (150 g)
- \$235 **A LA TUMBADA-STYLE RICE**  
Shrimp (50 g), clam scallops (40 g), fish (40 g), octopus (40 g)



## MAIN COURSE

- \$245 **GRILLED MOJARRA** (450 g)  
In a garlic rub, in garlic-chili oil, or special roast chili salsa verde, with rice and grilled vegetables
- \$240 **FISH FILLET FRIED TO ORDER** (180 g)  
Breaded, a la diablo, in garlic-chili oil, garlic rub, or a la talla, with rice and vegetables
- \$416 **CATCH OF THE DAY A LA TALLA-STYLE** (450 g)  
In a chili sauce rub and charcoal grilled; served with rice, beans and green chili sauce
- \$334 **SEAFOOD TAMALE** (200 g)
- \$445 **GRILLED OCTOPUS** (200 g)  
Served with cambray potatoes and guacamole
- \$445 **SUNSET OCTOPUS** (200 g)  
Delicious grilled octopus in garlic-chili oil, served with vegetables and guacamole
- \$340 **SHRIMP SERVED TO ORDER** (200 g)  
Breaded, in a garlic rub, in garlic chili oil, a la diablo, with chipotle, chili-lime, or chilpaya sauce
- \$340 **SHRIMP GOBERNADOR** (200 g)  
Shrimp stew with sweet pepper, Oaxaca cheese, bacon and onion wrapped in flour tortillas and accompanied with housemade guacamole
- \$295 **GRILLED FLANK STEAK** (200 g)  
With beans, guacamole, and roasted chilis
- \$230 **GRILLED CHICKEN BREAST** (200 g)  
With french fries

## EXTRAS

- \$42 **SEAFOOD TACO** (1 pieza)
- \$135 **GUACAMOLE** (180 g)
- \$55 **FRIED PLANTAIN** (180 g)
- \$73 **GRILLED VEGETABLES** (180 g)
- \$98 **FRENCH FRIES** (250 g)
- \$88 **RICE WITH PLANTAIN** (200 g)
- \$73 **REFRIED BEANS** (180 g)

## KIDS MENU

\$160 **CHICKEN NUGGETS** (6 pieces)  
With potato wedges and golf sauce

\$185 **FISH FINGERS** (4 pieces)  
Fried fish strips accompanied with french fries

**MINI SEAFOOD COCKTAIL** (80 g)  
Traditional Acapulco-style cocktail, in a medium version, served with avocado

\$145 **Shrimp**

\$125 **Fish**

## DESSERTS

(120 g)

- \$135 **CORN BREAD**
- \$190 **CHOCOLATE CAKE**
- \$125 **SUNSET ICE CREAM** (1 scoop)  
Strawberry, chocolate or vanilla
- \$130 **FRUIT TART**

## DRINKS

- \$48 **COFFEE** (210 ml)
- \$48 **ESPRESSO** (40 ml)
- \$60 **CAPPUCCINO** (210 ml)
- \$55 **ORANGEADE OR LIMEADE** (360 ml)
- \$55 **FLAVORED SOFT DRINKS** (355 ml)  
Coca Cola, Mirinda, Yoli
- \$40 **BOTTLED WATER** (600 ml)





Please let us know at the time of placing your order if you have any concern regarding food allergies.

Consuming raw or undercooked meat, poultry, seafood, or eggs increases the risk of suffering food-borne disease.

Average weight of food items prior to cooking.  
Prices listed in Mexican pesos with sales tax included. Please request your payment voucher from your waiter.

NOVEMBER, 2023.