

EMPORIO VERACRUZ





#### \$137 MEDITERRANEAN QUINOA SALAD

| 250 g | 380 cal

Fresh combination of cucumber, tomato, bell pepper, olives and quinoa with lemon & extra virgin olive oil dressing

#### LOW CARB

And high protein. Served with mix of tomatoes, cucumber, red onion, kale, spinach, and a delicious lemon and olive oil vinaigrette

- \$182 Grilled chicken breast | 200 g
- \$335 Roasted salmon steak | 200 g
- \$277 Grilled tenderloin beef strip | 200 g

#### \$200 VEGETABLE WRAP | 1 PIECE

Stuffed with sautéed vegetables, grilled panela cheese and pesto mushrooms, served with mix of tomatoes, cucumber, red onion, kale, spinach, and our lemon & olive oil vinaigrette

#### \$147 CHICKEN & NOODLE SOUP | 250 ml

Chicken consommé with noodles and shredded chicken breast, broccoli, carrots and zucchini

## **APPETIZERS**

- \$179 MELTED CHEESE | 200 g

  Plain or with mushrooms, chorizo or poblano peppers,
  served with flour or corn tortillas
- \$281 YELLOWFIN TUNA CRACKLING TACOS

  | 3 PIECES, 200 g

  Fresh tuna cubes tossed in flour and deep fried, served with cucumber, aromatic herbs, roasted peanuts and avocado \(\frac{1}{2}\)
- \$366 RIB EYE TACOS | 5 PIECES | 200 g
  Our famous tacos served with melted cheese, guacamole and sautéed chilis
- \$189 ACAPULCO-STYLE SHRIMP COCKTAIL
  | 130 g
  Traditional, a true delight!
- \$142 BAJA-STYLE FISH TACOS | 2 PIECES
  Battered fish fillet (200 g), on flour tortilla, topped
  with coleslaw, chipotle mayo and avocado
- \$229 SHRIMP AGUACHILE | 130 g

  Mexican Pacific classic recipe. Fresh shrimps marinated with cucumber, cilantro, serrano chili, avocado and fresh lime juice



## SALADS



- \$158 CLASSIC CAESAR SALAD
- \$193 With chicken | 150 g
- \$231 With shrimp | 100 g

#### \$152 FARMER'S SALAD

Mix of lettuces, cucumber, carrot, tomato, celery, onion, avocado and hearts of palm, with fine herb vinaigrette

\$183 SPINACH SALAD | 265 g
With mango dressing, caramelized pecans, grapes and goat cheese in panko

## SOUPS AND CREAMS

- \$151 MEXICAN-STYLE CORN CREAM | 250 ml
  One of the most tipical mexican flavors captured in
  this mouth watering cream
- \$151 TORTILLA SOUP | 250 ml
  Served with avocado, panela cheese, pork rinds,
  pasilla chilli and sour cream
- \$151 CHICKEN BROTH | 250 ml
  Shredded chicken (60 g), vegetables, rice, with classic sides

## ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

\$242 FETUCCINI ALFREDO With shrimps (200 g)

#### \$326 PASTA

#### Your choice of pasta and sauce:

Short pastas: Fussilli | Penne

Long pastas: Spaghetti | Fettuccini

Sauces: Bolognese | Pomodoro | Pesto | Alfredo

## \$163 | ENCHILADAS | 3 PIECES



Red, green, mexican mole or creamy sauce.

Stuffed with chicken (150 g), topped with cheese, sour cream, onion and cilantro



## SANDWICHES & HAMBURGERS

- \$242 CLASSIC HAMBURGER | 1 PIECE

  Beef patty (240 g) with cheese, bacon, lettuce, tomato, onion and pickles, served with french fries
- \$276 CLUB SANDWICH | 1 PIECE
  With ham (100 g), chicken (100 g), cheese and bacon (20 g), served with french fries
- \$205 BREADED TENDERLOIN TORTA | 1 PIECE

Homemade bread filled with breaded tenderloin (200 g), melted cheese (90 g), ham (70 g), avocado and fresh tomato, served with pickled vegetables & chili

\$268 STEAK & CHEESE PANINI | 1 PIECE
With flank steak (200 g), caramelized onion, manchego cheese, chipotle mayo, served with french fries

## SSSSSSS POULTRY EEEEEEE

\$166 LEMON AND CILANTRO CHICKEN THIGHS
| 300 g
Served with a mix of lettuce, tomato, Meyer lemon vinaigrette,
extra-virgin olive oil and sea salt

\$186 LEMON CHICKEN BREAST | 200 g
Prepared with butter, lime, capers, served with grilled vegetables and mashed potatoes

## **MEATS**

- \$255 MARINATED FLANK STEAK | 200 g
  With onions and roasted chillis, guacamole and corn tortillas
- \$284 TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g Served with refried beans, guacamole, mole enchilada, and sliced poblano peppers with sour cream
- \$315 FILLET MIGNON | 200 g
  Wrapped in bacon, served with creamy mushroom sauce and french fries

## >>>>>> SEAFOOD <<<<<<

- \$372 GRILLED SALMON | 200 g
  With mashed sweet potatoes and green salad
- \$247 SEARED TUNA WITH SESAME
  SEED CRUST | 200 g
  Garnished with sautéed spinach with garlic
- \$389 SHRIMP | 200 g, 16-20
  Served with white rice
  Your choice of: guajillo pepper, sautéed with garlic, grilled or breaded

## REGIONAL SPECIALS

#### \$280 CHIRMOL SAUCE BEEF FILLET

200 g

With sweet potato purée, grilled zucchini, cilantro and pickled onion

#### \$195 SNAIL FILLET

| 200 g

Prepared with garlic and accompanied with rice and buttered vegetables

#### \$231 SEA-BASS FILLET

| 200 g

Your choice of: garlic sauteed, guajillo chilli and garlic, buttered, lemon chili, served with rice

# Desserts



- \$111 CARAMEL FLAN | 1 PORTION, 140 g Spongy caramel flan, served with pecans
- \$135 THREE MILKS CAKE | 1 PORTION, 200 g
  Our famous recipe, served with whipped cream,
  strawberry and rompope
- \$111 ICE CREAM | 1 PORTION, 120 g Vanilla, chocolate, strawberry
- \$139 GLUTEN FREE CHOCOLATE CAKE

  | 1 SLICE, 200 g

  Homemade with fine cacao and a delicious chocolate ganache
- \$139 CHEESECAKE | 1 SLICE, 180 g
  The creamy traditional, served with red fruits compote





## NON ALCOHOL DRINKS

\$90 TROPICAL COOLER | 450 ml
Peach, guava, pineapple and mint
 \$90 SUNNY MANGO | 450 ml
Mango, apple, chili powder, chamoy and lemon
 \$90 FRESH MAPLE | 450 ml
Fresh grapes, green apple, maple syrup and ginger
 \$90 RASPBERRY TEA | 450 ml
Raspberry, basil, black tea and soda

## **BEVERAGES**

\$68	>>>	LEMONADE   355 ml
\$693	>>>>>>>>	ORANGEADE   355 ml
\$44	>>>	BOTTLED WATER   600 ml
\$58	>>>	COFFEE   210 ml
\$68	>>>	ESPRESSO   40 ml
\$74	>>>	CAPPUCCINO   210 ml
\$74	>>>	CHAI LATTE   210 ml
\$32	>>>	ICED TEA   355 ml





### **CHEF'S RECOMMENDATION**

The consumption of raw or undercooked meat, poultry, seafood or egg products increases the risk of foodborne illnesses

Prices in Mexican pesos

Tax included

Average weight of food before cooking

April, 2025.