

Healthy ones

\$199 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 & olive oil vinaigrette

\$175 Grilled chicken breast | 200 g

\$369 Roasted salmon steak | 200 g

\$369 Grilled Tenderloin beef strip | 200 g

\$225 VEGETABLES WRAP
| 1 PIECE
Prepared with grilled queso panela, pesto mushrooms, served with mix of tomatoes, cucumber, red onion, kale, spinach, and our lemon & olive oil vinaigrette

\$85 CHICKEN & NOODLE SOUP
| 250 ml
Chicken consommé with noodles and shredded chicken breast, broccoli, carrots and zucchini

APPETIZERS

\$129 MELTED CHEESE | 200 g
Plain or with mushrooms, chorizo or poblano peppers, served with flour or corn tortillas

\$265 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 🌱

\$335 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!

\$159 BAJA-STYLE FISH TACOS | 2 PIECES
Battered fish fillet topped with coleslaw, chipotle mayo and avocado

\$175 SHRIMP AGUACHILE | 130 g
Mexican Pacific classic recipe. Fresh shrimps marinated with cucumber, cilantro, serrano chili, avocado and fresh lime juice 🌱 🌱 🌱

ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

\$249 FETTUCCINI ALFREDO
With shrimps (200 g)

\$185 PASTA
Your choice of pasta and sauce:
Short pastas: Fussilli | Penne
Long pastas: Spaghetti | Fettuccini
Sauces: Bolognese | Pomodoro | Pesto | Alfredo

\$165 | ENCHILADAS | 3 PIECES
Your choice of red, green, Mexican mole sauce or creamy sauce. Stuffed with chicken (150 g), topped with cheese, sour cream, onion and cilantro 🌱

NON ALCOHOL DRINKS

\$89 TROPICAL COOLER | 450 ml
Peach, guava, pineapple and mint

\$89 SUNNY MANGO | 450 ml
Mango, apple, chili powder, chamoy and lemon

\$79 FRESH MAPLE | 450 ml
Fresh grapes, green apple, maple syrup and ginger

\$79 RASPBERRY TEA | 450 ml
Raspbery, basil, black tea and soda

BEVERAGES

\$69 🌱🌱🌱 LEMONADE | 355 ml

\$69 🌱🌱🌱 ORANGEADE | 355 ml

\$39 🌱🌱🌱 BOTTLED WATER | 600 ml

\$62 🌱🌱🌱 COFFEE | 210 ml

\$72 🌱🌱🌱 ESPRESSO | 40 ml

\$72 🌱🌱🌱 CAPPUCINO | 210 ml

\$72 🌱🌱🌱 CHAI LATTE | 210 ml

\$62 🌱🌱🌱 ICED TEA | 355 ml

🌱 LIGHT

🌶️ SPICY

👨🍳 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
• Emporio Mazatlán | August, 2023.

POULTRY

\$189 LEMON AND CILANTRO CHICKEN THIGHS | 300 g
Served with a mix of lettuce, tomato, Meyer lemon vinaigrette, extra-virgin olive oil and sea salt 🌱

\$189 CHICKEN BREAST WITH MEXICAN MOLE SAUCE | 200 g
Spicy and bittersweet mole sauce with earthy undertones. Served with white rice, plantain chips and citroneta pigweed 🌱 🌱

\$202 LEMON CHICKEN BREAST | 200 g
Prepared with butter, lime, capers, served with grilled vegetables and mashed potatoes

SALADS

\$149 CLASSIC CAESAR SALAD
+ \$46 **With chicken** | 150 g
+ \$86 **With shrimp** | 100 g

\$155 FARMER'S SALAD
Mix of lettuces, cucumber, carrot, tomato, celery, onion, avocado and hearts of palm, with fine herb vinaigrette 🌱

\$182 SPINACH SALAD | 265 g
With mango dressing, caramelized pecans, grapes and goat cheese in panko 🌱

SOUPS & CREAMS

\$85 MEXICAN-STYLE CORN CREAM
| 250 ml
One of the most typical mexican flavors captured in this mouth watering cream 🌱

\$85 TORTILLA SOUP | 250 ml
Served with avocado, panela cheese, pork rinds, pasilla chilli and sour cream

\$85 CHICKEN BROTH | 250 ml
Shredded chicken, vegetables, rice, with classic sides 🌱

SANDWICHES & HAMBURGERS

\$232 CLASSIC HAMBURGER | 1 PIECE
Beef patty (240 g) with cheese, bacon, lettuce, tomato, onion and pickles, served with french fries

\$199 CLUB SANDWICH | 1 PIECE
Delicious focaccia with ham (40 g), chicken (100 g), cheese and bacon, served with french fries

\$285 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 🌱

\$315 STEAK & CHEESE PANINI | 1 PIECE
With flank steak (200 g), caramelized onion, manchego cheese, chipotle mayo, served with french fries

MEATS

\$315 MARINATED FLANK STEAK | 200 g
With onions and roasted chillis, guacamole and corn tortillas

\$365 TAMPIQUEÑA-STYLE GRILLED MEAT
| 200 g
With refried beans, mole enchilada and sliced poblano peppers with sour cream

\$415 FILLET MIGNON | 200 g
Wrapped in bacon, served with creamy mushroom sauce and french fries

FISH AND SEAFOOD

\$399 GRILLED SALMON | 200 g
With mashed sweet potatoes and green salad

\$265 SEARED TUNA WITH SESAME SEED CRUST | 200 g
Garnished with sautéed spinach with garlic 🌱

\$399 SHRIMP | 200 g
Served with white rice
Your choice of: guajillo pepper, sautéed with garlic, grilled or breaded

Desserts

\$79 CARAMEL FLAN | 1 PORTION, 140 g
Spongy caramel flan, served with pecans

\$79 THREE MILKS CAKE
| 1 PORTION, 200 g
Our famous recipe, served with whipped cream, strawberry and rompopo

\$89 ICE CREAM | 1 PORTION, 120 g
Vanilla, chocolate, strawberry

\$115 GLUTEN FREE CHOCOLATE CAKE
| 1 SLICE, 200 g
Homemade with fine cacao and a delicious chocolate ganache

\$119 CHEESECAKE
| 1 SLICE, 180 g
The creamy traditional, served with red fruits compote

REGIONAL SPECIALS

SEAFOOD TOWER
| 180 g
Shrimp, octopus and fish in black sauce with dried beef

\$379

TUNA TOSTADA
| 3 PIECES
Marinated fresh tuna with soja and chipotle mayo

\$199

SHRIMPS ARRECIFE-STYLE
| 200 g
Stuffed with cheese and wrapped with bacon

\$399