

EMPORIO ACAPULCO



Healthy ones Hill

\$134 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

- \$175 Grilled chicken breast | 200 g
- \$440 Roasted salmon steak | 200 g
- \$437 Grilled tenderloin beef strip | 200 g

\$211 VEGETABLES WRAP | 1 PIECE

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

\$116 CHICKEN & NOODLE SOUP | 250 ml
Chicken consommé with noodles and shredded
chicken breast, broccoli, carrots and zucchini

APPETIZERS

- \$169 MELTED CHEESE | 200 g

 Plain or with mushrooms, chorizo or poblano peppers, served with flour or corn tortillas
- \$328 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 ?
- \$309 RIB EYE TACOS | 5 PIECES | 200 g
 Our famous tacos served with melted cheese, guacamole and sautéed chilis
- \$253 ACAPULCO-STYLE SHRIMP COCKTAIL
 | 130 g
 Traditional, a true delight!
- \$169 BAJA-STYLE FISH TACOS | 2 PIECES
 Battered fish fillet topped with coleslaw, chipotle
 mayo and avocado
- \$253 SHRIMP AGUACHILE | 130 g

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



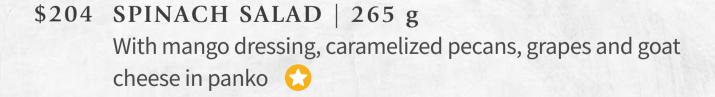
SALADS



- \$129 CLASSIC CAESAR SALAD
- \$175 With chicken | 150 g
- \$229 With shrimp | 100 g

\$151 FARMER'S SALAD

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



SOUPS AND CREAMS

- \$110 MEXICAN-STYLE CORN CREAM | 250 ml
 One of the most tipical mexican flavors captured in
 this mouth watering cream
- \$122 TORTILLA SOUP | 250 ml
 Served with avocado, panela cheese, pork rinds,
 pasilla chilli and sour cream
- \$120 CHICKEN BROTH | 250 ml
 Shredded chicken (60 g), vegetables, rice, with classic sides

ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

\$292 FETUCCINI ALFREDO With shrimps (200 g)

\$151 PASTA

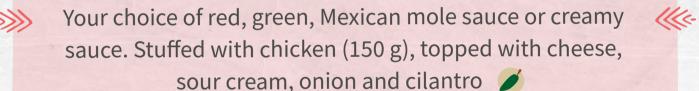
Your choice of pasta and sauce:

Short pastas: Fussilli | Penne

Long pastas: Spaghetti | Fettuccini

Sauces: Bolognese | Pomodoro | Pesto | Alfredo

\$170 | ENCHILADAS | 3 PIECES



SANDWICHES & HAMBURGERS

- \$244 CLASSIC HAMBURGER | 1 PIECE

 Beef patty (240 g) with cheese, bacon, lettuce, tomato, onion and pickles, served with french fries
- \$191 CLUB SANDWICH | 1 PIECE

 Delicious focaccia with ham (40 g), chicken (100 g),
 cheese and bacon (20 g), served with french fries
- \$270 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

\$320 STEAK & CHEESE PANINI | 1 PIECE
With flank steak (200 g), caramelized onion, manchego cheese, chipotle mayo, served with french fries

SSSSSSS POULTRY EEEEEEE

\$220 LEMON AND CILANTRO CHICKEN THIGHS | 300 g

Served with a mix of lettuce, tomato, Meyer lemon vinaigrette, extra-virgin olive oil and sea salt

\$195 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 \bigcirc

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

MEATS

- \$293 MARINATED FLANK STEAK | 200 g
 With onions and roasted chillis, guacamole and corn tortillas
- \$331 TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g
 With refried beans, mole enchilada and sliced poblano
 peppers with sour cream
- \$393 FILLET MIGNON | 200 g
 Wrapped in bacon, served with creamy mushroom sauce and french fries



FISH AND SEAFOOD



- \$340 GRILLED SALMON | 200 g
 With mashed sweet potatoes and green salad
- \$321 SEARED TUNA WITH SESAME
 SEED CRUST | 200 g
 Garnished with sautéed spinach with garlic
- \$370 SHRIMP | 200 g

 Your choice of: guajillo pepper, sautéed with garlic, grilled or breaded. Served with white rice.

REGIONAL SPECIALS

\$258 GUERRERO-STYLE POZOLE

120 g

Traditional recipe from Tixtla, Guerrero, with the typical sides: pork rinds, stuffed jalapeño, chili, corn tostadas, mini tamale, pearl onion, avocado and radish

\$296 IN LOVED OCTOPUS

150 g

An Acapulco classic with tomato chili, cilantro and mayonnaise

\$770 A LA TALLA-STYLE RED SNAPPER

1 kg

A regional emblematic dish: grilled with guajillo chilli, garlic and mayonnaise, served with rice and salad



Desserts



- \$70 CARAMEL FLAN | 1 PORTION, 140 g Spongy caramel flan, served with pecans
- \$71 THREE MILKS CAKE | 1 PORTION, 200 g
 Our famous recipe, served with whipped cream,
 strawberry and rompope
- \$80 ICE CREAM | 1 PORTION, 120 g Vanilla, chocolate, strawberry
- \$95 GLUTEN FREE CHOCOLATE CAKE

 | 1 SLICE, 200 g

 Homemade with fine cacao and a delicious chocolate ganache
- \$85 CHEESECAKE | 1 SLICE, 180 g
 The creamy traditional, served with red fruits compote





NON ALCOHOL DRINKS

- \$80 TROPICAL COOLER | 450 ml Peach, guava, pineapple and mint
- \$80 SUNNY MANGO | 450 ml Mango, apple, chili powder, chamoy and lemon
- \$80 FRESH MAPLE | 450 ml Fresh grapes, green apple, maple syrup and ginger
- \$80 RASPBERRY TEA | 450 ml Raspberry, basil, black tea and soda

BEVERAGES

\$55	>>\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	LEMONADE 355 ml
\$55	>>>>>>>	ORANGEADE 355 ml
\$40	>>>>>>>	BOTTLED WATER 600 ml
\$48	>>>>>>>	COFFEE 210 ml
\$48	>>>	ESPRESSO 40 ml
\$60	>>>	CAPPUCCINO 210 ml
\$55	>>>	CHAI LATTE 210 ml
\$57	<i> </i>	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

November, 2023.