

LUNCH

 GUACAMOLE	\$190	QUESADILLAS	
 Chips, Pico de Gallo		Guacamole, Mexican Sauce	
 CRUDITÉS	\$180	• Chicken	\$250
 Jicama, Cucumber, Pineapple, Beet, Carrot, Ranch		• Flank Steak	\$270
 FRUIT PLATTER	\$170	• Shrimp	\$310
 Seasonal Fruit, Tajin Chili Powder, Lime		TACOS	
CAESAR SALAD	\$220	Guacamole, Mexican Sauce	
Grilled Chicken Breast, Capers, Romaine Lettuce, Parmesan Cheese		• Chicken	\$210
 RICOTTA CHEESE TOAST	\$220	• Flank Steak	\$250
 Arugula, Cherry Tomato, Prosciutto, Baby Onions, Basil Purée		 BAJA STYLE TACOS	\$310
PEACHES & ARUGULA SALAD	\$240	 Grilled or Beer Battered	
Grilled Chicken Breast, Cherry Tomato, Basil, Pumpkin Seeds, Vanilla Vinaigrette		Chipotle, Mayonnaise, Coleslaw, Pico de Gallo, Guacamole	
 SHRIMP COCKTAIL	\$300	• Shrimp or Fish	
Pico de Gallo, Serrano Chili, Cucumber, Cocktail Sauce		CREATE YOUR OWN PIZZA	\$270
 TAMARIND CEVICHE	\$290	<i>Choose up to 4 ingredients:</i>	
Shrimp, Fish, Berries, Citrus, Radish, Mint, Basil, Cilantro, Cucumber		Pepperoni Sausage Turkey Ham Tomato Pineapple Bell Peppers Onion Jalapeño Extra Cheese	
 OCTOPUS TOSTADA	\$260	CLUB SANDWICH	\$270
Tiger's Milk, Avocado Cream, Cucumber, Mango, Red Onion, Serrano Chili		Chicken Breast, Ham, Bacon, Lettuce, Tomato, Avocado, Jalapeño Mustard	
 SEAFOOD CEVICHE	\$300	CHICKEN WINGS	\$280
Shrimp, Octopus, Scallop, Cilantro, Radish, Xnipec Sauce		Blue Cheese Dressing & Crudités	
 SHRIMP & MANGO ROLL	\$270	<i>Choice of sauce:</i>	
Mamenori, Avocado, Cucumber, Sesame Seed, Ponzu Sauce, Chipotle Mayonnaise		BBQ Buffalo Garlic Lime	
 CALIFORNIA ROLL	\$220	CHEESEBURGER	\$310
Nori, Kanikama, Avocado, Cucumber, Ponzu Sauce, Sesame Seed		Homemade Beef Pattie, Bacon, Caramelized Onion, Lettuce	
 SPICY TUNA ROLL	\$260	Manchego & Cheddar Cheese, Tomato, Pickles, French Fries	
Kanikama, Cucumber, Avocado, Nori, Sesame Seed, Masago, Ponzu Sauce, Chipotle Mayonnaise		 NACHOS	\$210
 TUNA POKE	\$260	Au Gratin with Mozzarella Cheese	
White Rice, Cucumber, Cherry Tomato, Radish, Jicama, Sesame Seed, Avocado, Soy Sauce		Refried Beans, Guacamole, Pico de Gallo, Jalapeño Chili, Sour Cream	
		<i>Add:</i>	
		Flank Steak \$270 Chicken Breast \$240	
		 FRENCH FRIES	\$140
		Natural Parmesan	
		 ONION RINGS	\$140

 FISH  SEAFOOD  VEGAN  VEGETARIAN  GLUTEN FREE

Prices are in Mexican pesos and include taxes.
 Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.