

Food Menu





FRESH MENU

Salmon and tuna poke bowl with wakame seaweed, avocado, steamed rice, steamed edamame. **GF*** / **D**

Mixed tuna and parrotfish sashimis with ponzu sauce and serrano pepper. **D**

Caesar salad with cajun shrimp, parmesan cheese, and croutons.

Tropical fish and tripe ceviche with pineapple tomato cooked in lemon. **GF** / **D**

Charred shrimp and cucumber aguachile. **D**

Lettuce mix salad with avocado, tomato, dried octopus with guajillo lemon vinaigrette. **D**

Mixed shrimp, tuna and salmon sushi with wasabi, soy and pickled ginger. **D**

V - Vegetarian **VG** - Vegan **GF** - Gluten Free **D** - Dairy Free *Upon request



SIZZLING MENU

Garlic shrimp with capelini pasta and parsley.

Fish of the day with piquillo peppers with macadamia nuts pesto and steamed couscous.

Lobster risotto with mushroom and mascarpone cheese.

Chicken breast sautéed with sage, prosciutto and marsala sauce.

Flank steak burritos, oaxaca cheese, avocado, sour cream and chipotle salad.

Chicken, Fish or Steak Tacos

VEGAN & VEGETARIAN MENU

Mini Vegetarian Spring Rolls with rice wraps Served with plum sauce. 10 Pieces

Mix mushrooms and asparagus risotto.

Curry vegetable fried rice.

Beans and portobello Swiss enchiladas



SHARING MENU

Crudit  Platter. Seasonal Local Selection, Roquefort Cheese Dip.

Hummus and Pita Bread Chips.

Guacamole, chips and sauces.

Charcuterie Platter (Served with Artisan Bread, Crackers, Dried Fruit, Pickled Vegetables.

Artisan Cheese Platter. Served with Artisan Bread, Crackers, Dried Fruit, Fruit compote, Pickled vegetables.

CAVIAR *(Subject to availability)*

Served with Potato Bilinis, Melba Toast, Scallions, Hard Boiled Eggs, Capers, Red Onions, Sour Cream.

1 oz Sevruga Caviar

1 oz Osetra Caviar

1 oz Beluga Caviar



CHILDRENS MENU

Cheese Quesadillas & Chips

Corn tortilla quesadillas with chicken or steak and a side of chips.

Mac & Cheese

Hamburger & Chips

Chicken Sandwich

Hot dogs & chips

Fish, Chicken or Steak Tacos



Beverages



BEVERAGES

MEXICAN BEER

Corona, Modelo, Pacifico, Victoria
Mexican Craft Beer (Minerva, Cucapa,
Bohemia)

IMPORTED BEER

Heineken, Budlight, Budweiser

TEQUILA

Don Julio 1942
Don Julio 70
Casa Dragones Silver
Clase Azul Reposado

MEZCAL

400 Conejos - Espadin, Espadin Reposado
Mitre-Joven Espadin, Ancestral y Triple Agave
Los Danzantes -Joven, Reposado y Anejo
Alipus- Joven San Juan, Joven San Baltazar

VODKA

Titos
Grey goose
Ketel one
Stolichnaya

WHISKEY

Buchanas 12 or 18
Macallan 12, Whiskey
Woodford Reserve

SOFT DRINKS

Sparkling Water
Coca Cola (Diet, Zero)
Sprite
Fanta
Dr. Pepper
Ginger Ale
Apple Juice
Orange Juice
Pinaapple Juice
Grape Juice



WHITE WINES

Chardonnay, Chenin Blanc, Casa Madero, Valle de Guadalupe, Mexico.

Chardonnay, Decoy. U.S.A

Sauvignon Blanc, Decoy. U.S.A

Paul Prieur Sancerre. Sauvignon Blanc. Loire Valley, France

RED WINES

3V, Cabernet Sauvignon, Merlot, Tempranillo, Parras Coahuila, Mexico.

Cabernet Sauvignon, Decoy. USA

Caymus. Cabernet Sauvignon. Napa Valley, U.S.A

Opus One. Cabernet Sauvignon, Merlot & Cabernet Franc. Napa Valley, U.S.A.

ROSE WINES

Whispering Angel. Grenache, Vermentino & Cinsaul. Côtes-de-Provence, France

Château Minuty. Provence, Côtes-de-Provence, France.

CHAMPAGNE

Moët & Chandon Brut Impérial

Veuve Clicquot Ponsardin Brut

Dom Pérignon Cuvée

ROSÉ CHAMPAGNE

Moët & Chandon Brut Impérial Rosé

Veuve Clicquot Ponsardin Cuvée Rosé

Dom Pérignon Cuvée Rosé



THE BEYOND EXPERIENCES

The following services are all subject to an additional fee and require previous reservation:

Photographer and Videographer

Floral Arrangement

Acoustic Guitar

Mariachi

Fireworks

Theme decoration

Jet skis

Marietas Island - Hidden beach access