



LATE BREAKFAST

Fresh Fruit, 7 Seas French toast, Eggs Mexicana, Omelet or scrambled Eggs. The above options are available until 12pm

TO SHARE

PESOS / USD APPROX

Fresh Tuna Tartare Trilogy 🌱

\$280 / 15

Cucumber, cilantro, avocado, capers, pistachio, serrano pepper, sesame seeds, mango

Crab Stuffed Avocado 🌱

\$280 / 15

Tomatoes, onion, cilantro, serrano pepper

Ceviches: Fish, Shrimp or Mixed 🌱

\$280 / 15

(fish, shrimp scallop & octopus)

Avocado, tomato, onions, serrano pepper, cilantro, cucumber, olive oil

Calamari Tempura

\$260 / 14

Ranch dressing, teriyaki sauce

Grilled Beef Or Chicken Nachos 🌱

\$260 / 14

Black beans w/epazote, avocado, sour cream, roasted corn, Monterey jack cheese, Mexican sauce

Cauliflower Au Gratin 🌱

\$240 / 13

Bechamel sauce, cheddar, gruyere & parmesan cheese, bread crumbs, fine herbs.

STARTER

Arugula and Beet Salad 🌱 🌱

\$220 / 12

Feta cheese, strawberry, caramelized cashews, cherry tomato, parmesan, dijon mustard vin.

Organix Mixed Baby Lettuce Salad 🌱 🌱

\$220 / 12

Fresh cherry, green pear, almonds, cherry tomatoes, honey lemon vinaigrette, parmesan cheese

Choice of: chicken breast, fish, or baby squid add

\$279 / 15

With shrimp add

\$322 / 17



GLUTEN-FREE



VEGETARIAN

Our bread, corn tortillas, mayonnaise, dressings, and pickles are proudly homemade. Our seafood is fresh from the Sea of Cortez. Our vegetables, cheese & whole chicken are organic from Miraflores town area. We use corn oil for frying and olive oil for cooking. 16% Tax is not included in prices - We accept Visa, and MasterCard only. Our menu prices are based in pesos. For illustration purposes, we calculated approximate prices in dollars by using a fixed rate of 18.5 pesos x dollars. However, the peso/dollar exchange rate fluctuates daily.

*Lunch is served from 11:30 am to 4:30 pm. *Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness*



MAIN COURSE

PESOS / USD APPROX

Wild Sea Bass w/Lemon Sauce 🌿

\$480 / 26

Pea puree with asparagus, cherry tomatoes, green beans, capers

Shrimp Scampi w/Spicy Lemon Garlic Sauce 🌿

\$380 / 20

White risotto rice and grilled vegetables

The Classic Burger 9oz. US Choice

\$299 / 16

Choice of French fries or mixed organic salad

Miso-Glazed Fresh Tuna Filet Sandwich 7oz.

\$299 / 16

Manchego cheese, arugula, tomatoes, pickles, onion rings tempura

Taco Salad 🌿

\$380 / 20

US choice ground beef, black beans, romaine lettuce, cheddar, cherry tomatoes, chips, olives, bell peppers, avocado, onion, sour cream

VIVA MEXICO

Guacamole W/ Crispy Fresh Tuna Bites

\$299 / 16

Guacamole & Crudit  Mix

\$299 / 16

Carrot, jicama, celery, persian cucumber

Anahuacalli Tortilla Soup 🌿

\$190 / 10

Homemade Chicken broth, avocado, chipotle, panela cheese - Add Chicken \$244/ 13

Grilled Chicken Quesadilla

\$360 / 19

Black beans w/ epazote, caramelized onion, grilled corn, sour cream, Mexican sauce

Poblano Pepper Sauce Chicken Enchiladas 🌿

\$320 / 17

Onions, grilled corn, poblano pepper sauce, topped Manchego cheese, sour cream

TACO BAR

Rib Eye US Choice 🌿

\$411 / 22

Corn tortilla, avocado sauce, radish, red onion carrot

Axiote Marinade Grilled Octopus 🌿

\$322 / 17

Corn tortilla, sprouts, fennel, cilantro aioli, homemade tortilla, grilled pineapple

Seared Diced Fresh Tuna Trilogy Tacos 🌿

\$279 / 15

Cucumber, cilantro, avocado, capers, pistachio, serrano chile pepper, sesame seed, mango

Tempura Baja Wild Sea Bass

\$360 / 18

Corn tortilla, sea bass in tempura, Mexican coleslaw salad, pico de gallo, chipotle tartar sauce, guacamole.

The Best Grilled Tacos

Corn or flour tortilla, Mexican coleslaw salad, pico de gallo, chipotle tartar sauce, guacamole.

Catch of the day

\$360 / 19

Blue Shrimp

\$322 / 17

Top Sirloin

\$322 / 17

Grilled Chicken

\$279 / 15

Taco Fest (4 tacos)

\$400 / 22

(1 rib eye, 1 grilled shrimp, 1 tempura fish, 1 marinated octopus)

Executive CHEF ALEJANDRO RODRIGUEZ PONCE