



## 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

<b>Fresh Tuna Tartare Trilogy</b> 🌱	\$280 / 14
Cucumber, cilantro, avocado, capers, serrano pepper, sesame seeds, papaya	
<b>Crab Stuffed Avocado</b> 🌱	\$280 / 14
Tomatoes, onion, cilantro, serrano pepper	
<b>Ceviches: Fish, Shrimp or Mixed</b> 🌱	\$280 / 14
<i>(fish, shrimp scallop &amp; octopus)</i>	
Avocado, tomato, onions, serrano pepper, cilantro, cucumber, olive oil	
<b>Wild Sea Bass &amp; Octopus Mixed Ceviche</b> 🌱	\$280 / 14
Plantain, corn, sesame dressing, avocado, tomatoes, onion, cilantro	
<b>Fresh Tuna or Shrimp Tataki w/Thai Dressing</b>	\$280 / 14
Microgreens, turnip	
<b>Calamari Tempura</b>	\$260 / 13
Ranch dressing, teriyaki sauce	
<b>Seafood Casserole</b>	\$280 / 14
Calamari, shrimp, octopus, garlic, white wine	
<b>Grilled Beef Or Chicken Nachos</b> 🌱	\$260 / 13
Black beans w/epazote, avocado, sour cream, roasted corn, Monterey jack cheese, Mexican sauce	
<b>Tomato Ceviche</b> 🌱	\$240 / 12
Fresh saladet, cherry, and heirloom tomatoes, cilantro, yuzu sauce, watermelon, ginger	
<b>Cauliflower Au Gratin</b> 🌱	\$240 / 12
Bechamel sauce, cheddar, gruyere & parmesan cheese, bread crumbs, fine herbs.	

### STARTER

<b>Baby Romaine w/Sauteed Calamari Salad</b> 🌱	\$280 / 14
Crushed hot pepper, lemongrass, peanut oil, avocado, parmesan cheese	
<b>Arugula and Beet Salad</b> 🌱 🌱	\$220 / 11
Feta cheese, strawberry, caramelized cashews, cherry tomato, parmesan, dijon mustard vin.	
<b>Spinach and Avocado Salad</b> 🌱	\$220 / 11
Red onions, cranberry, pumpkin seeds, chia seeds, sprouts, parmesan, Thai vinaigrette	
<b>Organix Mixed Baby Lettuce Salad</b> 🌱 🌱	\$220 / 11
Fresh cherry, green pear, almonds, cherry tomatoes, honey lemon vinaigrette, parmesan cheese	
Choice of: chicken breast, fish, or baby squid add	\$279 / 14
With shrimp add	\$322 / 16

🌱 **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 20 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** (V) (GF) **SEAFOOD GRILLE** \$480 / 24

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

**Shrimp Scampi w/Spicy Lemon Garlic Sauce** (V) (GF) \$380 / 19

White risotto rice and grilled vegetables.

**Fresh Tuna Filet Sandwich 7oz.** \$299 / 15

Chipotle aioli, manchego cheese, arugula, tomatoes, pickles. onion rings tempura.

**The Classic Burger 9oz. US Choice** \$299 / 15

Choice of French fries or mixed organic salad

**Taco Salad** (V) (GF) \$280 / 14

US choice ground beef, black beans, iceberg lettuce, cheddar, cherry tomatoes, corn, chips, olives

## VIVA MEXICO

**Guacamole** (V) (GF) (V) (GF) \$220 / 11

Avocado, tomato, onion, cilantro, serrano pepper

**Anahuacalli Tortilla Soup** (V) (GF) \$190 / 10

Homemade Chicken broth, avocado, chipotle, panela cheese - Add Chicken \$244/12

**Grilled Chicken Quesadilla** \$360 / 18

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

**Poblano Pepper Sauce Chicken Enchiladas** (V) (GF) \$320 / 16

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

## TACO BAR

**Rib Eye US Choice** (V) (GF) \$411 / 21

Homemade corn tortilla w/huitlacoche, avocado sauce, radish, red onion carrot

**Axiote Marinade Grilled Octopus** (V) (GF) \$322 / 16

Pumpkin blossom, sprouts, fennel, cilantro aioli, homemade tortilla, grilled pineapple

**Quinoa** (GF) \$279 / 14

Baby lettuce, red onion, sour cream, cherry tomatoes, tortilla, grilled pineapple, cilantro

**Seared Diced Fresh Tuna Trilogy Tacos** (V) (GF) \$279 / 14

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

**Tempura Baja Wild Sea Bass** (V) (GF) \$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 / 18

Blue Shrimp \$322 / 16

Top Sirloin \$322 / 16

Grilled Chicken \$279 / 14

**Taco Fest (4 tacos)** \$400 / 20

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

Executive CHEF ALEJANDRO RODRIGUEZ PONCE