



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 / 14

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

Crab Stuffed Avocado 🌱

\$280 / 14

Tomatoes, onion, cilantro, serrano pepper

Ceviches: Fish, Shrimp or Mixed 🌱

\$280 / 14

(fish, shrimp scallop & octopus)

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

Wild Sea Bass & Octopus Mixed Ceviche 🌱

\$280 / 14

Plantain, corn, sesame dressing, avocado, tomatoes, onion, cilantro

Fresh Tuna or Shrimp Tataki w/Thai Dressing

\$280 / 14

Microgreens, turnip

Calamari Tempura

\$260 / 13

Ranch dressing, teriyaki sauce

Seafood Casserole

\$280 / 14

Calamari, shrimp, octopus, garlic, white wine

Grilled Beef Or Chicken Nachos 🌱

\$260 / 13

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

Tomato Ceviche 🌱

\$240 / 12

Fresh saladet, cherry, and heirloom tomatoes, cilantro, yuzu sauce, watermelon, ginger

Cauliflower Au Gratin 🌱

\$240 / 12

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

STARTER

Baby Romaine w/Sauteed Calamari Salad 🌱

\$280 / 14

Crushed hot pepper, lemongrass, peanut oil, avocado, parmesan cheese

Arugula and Beet Salad 🌱 🌱

\$220 / 11

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

Spinach and Avocado Salad 🌱

\$220 / 11

Red onions, cranberry, pumpkin seeds, chia seeds, sprouts, parmesan, Thai vinaigrette

Organix Mixed Baby Lettuce Salad 🌱 🌱

\$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 🌿	\$480 / 24
Pea puree with asparagus, cherry tomatoes, green beans, capers	
Shrimp Scampi w/Spicy Lemon Garlic Sauce 🌿	\$380 / 19
White risotto rice and grilled vegetables	
Fresh Tuna Filet Sandwich 7oz.	\$299 / 15
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 🌿	\$280 / 14
US choice ground beef, black beans, iceberg lettuce, cheddar, cherry tomatoes, corn, chips, olives	

VIVA MEXICO

Guacamole 🌿 🌿	\$220 / 11
Avocado, tomato, onion, cilantro, serrano pepper	
Anahuacalli Tortilla Soup 🌿	\$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 🌿	\$320 / 16
Onions, grilled corn, poblano pepper sauce, topped Manchego cheese, sour cream	

TACO BAR

Rib Eye US Choice 🌿	\$411 / 21
Corn tortilla, avocado sauce, radish, red onion carrot	
Axiote Marinade Grilled Octopus 🌿	\$322 / 16
Corn tortilla, sprouts, fennel, cilantro aioli, homemade tortilla, grilled pineapple	
Quinoa 🌿	\$279 / 14
Baby lettuce, red onion, sour cream, cherry tomatoes, tortilla, grilled pineapple, cilantro	
Seared Diced Fresh Tuna Trilogy Tacos 🌿	\$279 / 14
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 / 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