



LATE BREAKFAST

Fresh Fruit, 7 Seas French toast, Eggs

Mexicana, Omelet or scrambled Eggs. The above options are available until 12 pm

TO SHARE

PESOS / USD APPROX

Fresh Tuna Tartare Trilogy 🌱	\$280 / 16
Cucumber, cilantro, avocado, capers, pistachio, serrano pepper, sesame seeds, mango	
Crab Stuffed Avocado 🌱	\$280 / 16
Tomatoes, onion, cilantro, serrano pepper	
Ceviches: Fish, Shrimp or Mixed 🌱	\$280 / 16
<i>(fish, shrimp, scallop & octopus)</i>	
Avocado, tomato, onions, serrano pepper, cilantro, cucumber, olive oil	
Wild Sea Bass & Octopus Mixed Ceviche 🌱	\$280 / 16
Plantain, corn, sesame dressing, avocado, tomatoes, onion, cilantro	
Fresh Tuna or Shrimp Tataki w/Thai Dressing	\$280 / 16
Microgreens, turnip	
Guacamole W/ Crispy Fresh Tuna Bites	\$299 / 17
Guacamole & Crudit� Mix	\$299 / 17
Carrot, jicama, celery, Persian cucumber	
Calamari Tempura	\$260 / 15
Ranch dressing, teriyaki sauce	
Grilled Beef or Chicken Nachos 🌱	\$260 / 15
Black beans w/epazote, avocado, sour cream, roasted corn, Monterey jack cheese, Mexican sauce	
Fresh Diced Tomato & Watermelon Tartare	\$240 / 14
Feta cheese, chive, red onion, basil pesto	
Roasted Cauliflower Zarandeada	\$240 / 14
Guajillo chilli, Worcestershire sauce, yellow mustard, mayonnaise, garlic, butter	
STARTER	
Peach Salad	\$280 / 16
Arugula, ricotta & goat cheese, pistachio, pancetta, balsamic vinegar reduction	
Arugula and Beet Salad 🌱 🌱	\$220 / 13
Feta cheese, strawberry, caramelized cashews, cherry tomato, parmesan, dijon mustard vin.	
Spinach and Avocado Salad 🌱	\$220 / 13
Red onions, cranberry, pumpkin seeds, chia seeds, sprouts, parmesan, Thai vinaigrette	
Organix Mixed Baby Lettuce Salad 🌱 🌱	\$220 / 13
Fresh cherry, green pear, almonds, cherry tomatoes, honey lemon vinaigrette, parmesan cheese	
Choice of: chicken breast, fish, or baby squid	\$279 / 16
With shrimp	\$322 / 19

🌱 GLUTEN-FREE **🌱 VEGETARIAN** Our bread, corn tortillas, mayonnaise, dressings, and pickles are proudly homemade.

Our seafood is fresh from Baja Sur, vegetables and whole chicken are organic from Miraflores town area. 16% Tax is not included in prices - We accept Visa, and MasterCard only. Our menu prices are based on pesos. For illustration purposes, we depicted approximate prices in dollars by using a fixed rate of 17.20 pesos per dollar. The bill is collected in Pesos. When paying with a credit card, your bank makes the exchange to dollars. The peso/dollar exchange rate fluctuates daily. If paying with US dollar bills, consult your waiter for the applicable exchange rate. 18% service charge may be added to parties of 8 or more. 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 Shrimp Linguini Pasta al Limone

\$380 / 22

Pecorino cheese, lemon, chive

Wild Sea Bass w/Lemon Sauce 🌿

\$480 / 28

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

Shrimp Scampi w/Spicy Lemon Garlic Sauce 🌿

\$380 / 22

White risotto rice and grilled vegetables

Miso-Glazed Fresh Tuna Filet Sandwich 7oz.

\$299 / 17

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

The Classic Burger 9oz. US Choice

\$299 / 17

Choice of French fries or mixed organic salad

Taco Salad 🌿

\$380 / 22

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

VIVA MEXICO

Anahuacalli Tortilla Soup 🌿

\$190 / 11

Homemade Chicken broth, avocado, chipotle, panela cheese - Add Chicken \$244/14

Grilled Chicken Quesadilla

\$360 / 21

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

Poblano Pepper Sauce Chicken Enchiladas 🌿

\$320 / 19

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

TACO BAR

Rib Eye US Choice 🌿

\$411 / 24

Corn tortilla, avocado sauce, radish, red onion carrot

Axiote Marinade Grilled Octopus 🌿

\$322 / 19

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

Quinoa 🌿

\$279 / 16

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

Seared Diced Fresh Tuna Trilogy Tacos 🌿

\$279 / 16

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

Tempura Baja Wild Sea Bass

\$360 / 21

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 / 21

Blue Shrimp

\$322 / 19

Top Sirloin

\$322 / 19

Grilled Chicken

\$279 / 16

Taco Fest (4 tacos)

\$400 / 23

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

Executive CHEF ALEJANDRO RODRIGUEZ PONCE