

BEVERAGE

Fresh Juice

Orange, Grapefruit, Green, Carrot, Beetroot \$95

Chilate

Traditional Guerrero Beverage, with Cocoa, Cinnamon and Rice \$85

Smoothies

Strawberry, Banana, Berries, Papaya \$115

Coffee

Americano, Espresso, Capuccino \$95

STARTERS

Mixed Fruit bowl

Cantaloupe, Pineapple, Papaya, Watermelon, Kiwi \$190

Red Berries Bowl

with Natural Yogurt \$200

Natural Yogurt Bowl

Strawberry or Peach and Granola \$180

Hot or Cold Oatmeal

Mixed with Milk or Water, Served with Honey or Sugar \$180

Cereal Selection

Light, Soy or Whole Milk \$115

Sweet Corner

French Toast

Cabo Marques Recipe \$280

Waffles

Red Berries, Honey, Maple Syrup and Homemade Jam \$280

Hot Cakes

Red Berries, Honey, Maple Syrup, Nutella and Homemade Jam \$280

Specials

Huevos Rancheros Corn Tortillas with Fried Beans, Fried Plantain and Cotija Cheese	\$285
Huevos Motuleños With Peas, Turkey Ham, Fried Plantain and Ranchera Sauce	\$295
Poached Eggs Green Pipian Sauce and Croutons	\$325
Eggwhite Omelette Spinachs, Mushroom, Tomato, Onion, Goat Cheese Toast, Avocado, Arugula and Pumpkin Seeds	\$295
Aporreadillo with Shrimp or Cecina from Yecapixtla Traditional Guerrero Dish	\$370
Shrimp Molletes Beans, Oaxaca Cheese, Mexicana Sauce and Serrano Chilli	\$355
Corn Tortilla Quesadillas (3 pieces) Stuffed with Oaxaca Style Cheese, Pumpkin Flower, Huitlacoche, Poblano Chilli Strips, Chicken Tinga or Chorizo	\$295
Red or Green Chilaquiles: Choose Fried Eggs, Cecina or Grilled Chicken, Served with Cotija Cheese, Sour Cream, Coriander and Red Onion	\$295
Waffle Fried Egg, Bacon and Maple Syrup, Cabo Marques Style	\$370
Lamb Barbacoa Fried Tamal Tamulada Sauce, Avocado, Cotija Cheese, Tomato, Onion and Coriander	\$355

La Nao

By Chef Manuel Morales

Appetizer

Chicken Wings

Enjoy Them with Favorite Sauce:
BBQ Tamarind Sauce, Traditional BBQ Sauce or Local Talla Sauce BBQ Style
\$450

Tlayuda Oaxaqueña

Fried Beans, Martajada Sauce, Avocado, Cabbage, Oaxaca Cheese,
With **Chicken \$505 / Flank Steak \$545 / Shrimp \$590**

Grilled Octopus

Dried Chili Marinade, Served with Candied Potatoes
\$505

Palm - Heart Salad

Lettuce, Spinach, Cherry Tomato, Goat Cheese,
Sparagus, Shallot Vinaigrette
\$440

Tostadas

Fish Tostada

Lemon with Tomato, Cucumber Salad
\$295

Tuna Tostada

Habanero, Coriander Mayonnaise, Watercress,
Cucumber, Cherry Tomato
\$305

Shrimp Tostada

Black Aguachile La Nao Style
\$315

Ceviches

Ceviche

Enjoy our Traditional Dish with:
Shrimp, Octopus, Fish or Mixed
\$440

Fish Ceviche

Cabo Marques Style with "Ojo Rojo", Fried Corn Tortilla
\$400

Quesadillas

Quesadilla with Chicken, Shrimp or Beef

Extra Large Flour Tortillas, Chihuahua Cheese, Tomato, Red Onion,
Guacamole and Mexican Sauce
Chicken \$440 / Beef \$485 / Shrimp \$505

*All Prices are in Mexican Pesos
16% Tax Included*

La Nao

By Chef Manuel Morales

Soup

Seafood Soup

\$545

Tacos

Prepared with Homemade Corn Tortilla

Flank Steak

Molcajete Sauce, Guacamole and Xnipec Sauce

\$180

Fish

Coriander Mayonnaise and Lettuce

\$190

Octopus Talla Sauce Style

Tomato, Avocado and Roman Lettuce

\$200

Sandwich & Burger

York Ham Sandwich

Homemade Multigran Bread, Gouda Cheese, Gourmet Lettuce,
Tomato, Avocado and Fried Egg

\$565

Homemade BBQ Rib Burger

Choose Traditional or Onion Bread, Traditional Garnish and Fries,
Enjoy your Favorite Cheese Choice: Blue, Cheddar or Swiss

\$565

Main Course

Catch of the Day

Diabla Sauce Style, Rice, Vegetables and Mercadito Salad

\$715

Grilled Flank Steak

Served with Mushroom Burrito, Guacamole, Roasted Onion and Molcajete Sauce

\$620

Chicken Breast

Traditional Pipián Sauce, Plantain Puree, Baby Beetroot

\$515

Vegetarian Corner

Tabulé Style Quinoa Salad

Cucumber, Tomato, Mint, Parsley, Coriander, Basil, Arugula, Lettuce and Balsamic Vinaigrette

\$495

Vegetarian Tlayuda with Quinoa

Palm Heart, Avocado, Cherry Tomato and Spinach

\$475

All Prices are in Mexican Pesos

16% Tax Included





Entradas / Appetizers

Torre de Atún / Tuna Tower \$350

Atún fresco, cebollín, shallot, mango, arroz inflado,
mayonesa de cilantro.

Fresh tuna, scallion, shallot, mango, puffed rice, coriander mayonnaise.

Ensalada de Cangrejo / Crab Salad \$560

Ensalada fresca de cangrejo con vegetales, aguacate, envuelta con finas láminas de pepino,
vinagreta de cítricos.

*Fresh salad with crab and vegetables, avocado, wrapped with cucumber,
citrics vinaigrette.*

Carppaccio de Res / Beef Carppaccio \$600

Carppaccio de res sellado con pimienta, arugula, queso parmesano, clásica mayonesa de mostaza.

Beef Carppaccio sealed with black pepper, arugula, Parmesan cheese, classic mustard mayonnaise.

Ensalada de Mozzarella Fresca / Fresh Mozzarella Salad \$480

Mozzarella fresca, tomates sherry, cebollín, shallot, piñones,
pesto de albahaca.

Fresh mozzarella cheese, sherry tomatoes, scallion, shallot, pinions, basil pesto.

Pulpo Salteado / Sauteéd Octopus \$490

Pulpo tibio salteado, verduritas mixtas, almeja blanca al vino blanco, jamón serrano, brotes.

Sauteéd octopus, mixed vegetables, clams, Serrano ham, sprouts.

Hummus \$380

Humus hecho en casa, ensalada con tomates sherry, pepino, cebolla morada, cilantro,
aceite de oliva.

*Homemade humus, salad with sherry tomatoes, cucumber, purple onion,
coriander, olive oil.*

Carnitas Pato Confitadas / Candied Duck Carnitas \$540

Carnitas de pato confitadas con finas hierbas, salsa de cerveza oscura, aguacate,
su elección de tortillas de maíz o harina.

Candied duck carnitas with herbs, dark beer sauce, avocado, your choice of corn or flour tortillas.

Sopas & Cremas / Soups & Creams

Crema de Almejas / Clams Cream Soup \$420

Crema de almejas al perfume de Pernod, crotones de perejil, crujiente de ajo.

Clams cream soup perfumed with Pernod, parsley croutons, crispy garlic.

Sopa de Frijol / Black Beans Soup \$480

Sopa de frijol, short rib con chiles secos, fritura de tortilla.

Black beans soup, short rib beef with dry chillis, fried corn tortilla.

Desde la Parrilla / From the Grill

Tomahawk Steak 36 oz \$1,785

Acompañado con espárragos, zanahoria, elote, calabacita, setas, chimichurri casero.

Served with asparagus, carrot, corn, baby squash, mushrooms, homemade chimichurri.

Cordero de Nueva Zelanda / New Zealand Lamb \$1,150

Acompañado con risotto al vino tinto, hongos, juego de carne.

Served with red wine risotto, mushrooms, beef juice.

Filete de Res / Beef Tenderloin \$1,200

Servido con puré de yuca, espárragos, panko frito, jugo de carne y pimienta.

Served with mashed cassava, asparagus, fried panko, beef juice and black pepper.



Mariscos / Seafood

Salmón Chileno / *Chilean Salmon* \$850

Salmón chileno, puré de papa rústico al olivo, alioli de parmesano, pimientos rojos confitados.
Chilean Salmon, rustic mashed potatoes with olive oil, Parmesan cheese alioli, candied red peppers.

Langosta al Grill / *Grilled Lobster* \$1,300

Servida con salsa de naranja y vainilla, ensalada fresca de lechugas con verdolaga, tomate sherry, vinagreta de shallot.
Served with orange and vanilla sauce, fresh green salad with purslane, sherry tomatoes, shallot vinaigrette.

Robalo en Hoja Santa / *Local Seabass Wrapped with Hoja Santa* \$850

Filete de robalo envuelto en hoja santa, ratatouille de vegetales, aguacate tatemado, chutney de tomate.
Local seabass fish fillet wrapped with hoja santa, vegetables ratatouille, roasted avocado, tomatoes chutney.

Brocheta de Langostinos / *Prawns Skewer* \$860

Acompañada de risotto de parmesano, chimichurri casero.
Served with Parmesan risotto, homemade chimichurri.

Pulpo a la Parrilla / *Grilled Octopus* \$860

Servido con lentejas al chile guajillo, chorizo argentino, berros y verdolaga.
Served with spicy lentils, argentinian sausage, watercress, purslane.

Carnes & Pastas / Meats & Pastas

Ossobuco de Ternera / *Veal Ossobuco* \$800

Acompañado con pappardelle a la boloñesa y arugula.
Served with pappardelle bolognese and arugula.

Fettuccini en Salsa de Almejas / *Fettuccini with Clams Sauce* \$550

Salsa de almejas cremosa, perejil, tomate sherry.
Creamy Clams sauce, parsley, sherry tomatoes.

Raviliolis de Camarón / *Shrimp Raviolis* \$580

Queso de cabra, ajo, perejil, salsa ligera de langosta.
Goat cheese, garlic, parsley, Lobster sauce.

Spaguetti Carbonara \$550

Tocino, yema de huevo.
Bacon, egg.

New York 12oz \$1,080

Estilo milanesa empanizado con panko, servido con arugula, queso Parmesano, mayonesa de albahaca.
Breaded with panko, Served with arugula, Parmesan cheese, basil mayonnaise.

Postres / Desserts

Tartin de Manzana con Helado de Cajeta \$295

Apple Pie with Caramel Ice Cream.

Roca de Mascarpone con Mermelada de Tomate y un Toque de Habanero \$295

Mascarpone Cheese with Tomato Jam and Habanero Chili Essence.

Soufflé Chocolate con Helado de Pistacho \$340

Chocolate Souffle with Pistache Ice Cream.

Pie de Limón esta es nuestra Versión con Sorbete de Frutos Rojos \$320

Homemade Lemon Pie with Berries Sorbet.