



Starters...

Trilogy of Chalupitas

Shrimp Annatto, Chicken Tinga, Beef Salpicon

\$440

Fish "Tiritas" Slices

Catch Marinate with Lemon, Serrano Chili, Onion, Oregano

\$410

Octopus "Enamorado Style"

Tomatoe, Onion, Cilantro & Chipotle Mayonnaise, Tlayudas Chips

\$545.00

Shrimp Green Aguachile

Cucumber, Onion, Serrano Chili, Cilantro, Black Habanero Oil

\$450.00

Fish "Pescadillas" Las Rocas Style

Ensalada de Col, Zanahoria, Chile Jalapeño Encurtido, Guacamole

\$315.00

Calamari Ring Romana Style

Lemon Mayonnaise, Black Habanero Oil

\$305.00

Fish and Shrimp Soup

Lemon Grass, Tomatoe, Cilantro

\$315.00

Fish & Sea Food Grill

Fish Medregal Grill, Marinated with Fine Herbs, Garlic

Zucchini, Mexican Rice, Cabbage Salad, Avocado, Marinado de Hierbas y Ajo

\$545.00

Whole Fish Talla Style for 2 Pax

Green Salad, Vegetables, Steamed Rice

\$1,315.00

*All our prices are in Mexican Pesos
Including 16% Taxes*



Grill Pacific Octopus, or “Chingadazo” or “Diabla Style”

Watercress, Avocado, Baby Potato

\$475.00

Grill Tuna

Tamarind Sauce, Verdolagas, Huazontle and Asparagus

\$525.00

Lobster Tail Pastor Style

Pineapple Sauce, Avocado Salad & Arugula, Black Habanero Mayonnaise

\$1,315.00

Lenguinni Fruti di Mare

Sea Scallop, Shrimp, Mussel, Calamari

\$685.00

Grill Beef & Hamburger...

CAB, Hamburger

Sweet Potato or French Fries, (Cheddar, Swiss or Gorgonzola Cheese)

\$585.00

Chicken Hamburger

Chicken Breast Breaded, Pickled Mayonnaise, Cabbage, Carrot Salad, French Fries

\$485.00

Costillas BBQ

BBQ Ribs, Sweet Corn “Esquite”, Cajun Baby Potatoes

\$505.00

Vegetarian Sandwich with Pesto

Grill Vegetables with Pesto, Watercress, Arugula, Carrot Salad with French Fries

\$545.00

Desserts

Pastry Chef Selection

Dessert of the day

\$160.00

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