



LAS ROCAS GRILL & BAR

APPETIZERS

Trilogy of Chalupitas

Shrimp (140g) annatto, chicken tinga, beef salpicon

Fish "Tiritas"

Marinated fish (160g) with lemon, serrano chili, onion, oregano

"Enamorado Style" Octopus

Octopus (150 g), tomato, onion, coriander & chipotle mayonnaise, tlayuda chips.

Shrimp Green Aguachile

Shrimp (150 g), cucumber, serrano chili, coriander, black habanero oil

Fish "Pescadillas" Las Rocas Style

Three pieces, served with cabbage salad, carrot, pickled jalapeño chili & guacamole

Calamari Ring Romana Style (130 g)

Served with lemon mayonnaise, black habanero oil.

SOUP

Fish and Shrimp Soup

Lemon grass, tomato, coriander.

FISH & SEA FOOD GRILL

Medregal Fish Fillet (200 g)

Marinated with fine herbs & garlic, served with zucchini, Mexican rice, cabbage salad with avocado.

Whole Fish (1,200 g)

Served with green salad, vegetables, steamed rice.

Grilled Pacific Octopus (220g)

Choose your favorite preparation "Al Chingadazo" or "A la Diabla Style"
Served with watercress, avocado, baby potatoes.

Grill Tuna

Grill tuna (200 g), tamarind sauce, purslane, huauzontle and asparagus.

Pastor Style Lobster Tail (300 g)

Served with pineapple sauce, avocado and arugula salad, black habanero mayonnaise.

GRILL BEEF & BURGERS

CAB Burger

Angus beef (200 g), choice of sweet potato or french fries,
Choice of Cheddar or Swiss or Gorgonzola cheese

Chicken Burger

Breaded chicken breast (200 g), mayonnaise with pickles, cabbage and carrot salad,
served with french fries

BBQ Ribs

BBQ ribs (280 g), sweet corn "Esquite", cajun baby potatoes.

Vegetarian Sándwich with Pesto

Grill vegetables with pesto, watercress, arugula, carrot salad, served with french fries.

PASTA

Linguini Fruti di Mare

Linguini with sea scallop, shrimp, mussel, calamari

DESSERTS

Pastry Chef's Selection

Dessert of the day