



SEAFOOD KITCHEN

## DINNER MENU

Avoid approaching or leaning on the restaurant's perimeter glass.  
Management is not responsible for any accidents or issues resulting from  
damage or breakage.

## APPETIZERS

### RIB EYE TIRADITO 4 oz

Seared rib eye, habanero chili sauce, soy, citrus

### CRAB AND PORK BELLY TACOS 6 oz

Soft-shell crab tempura, braised pork belly, mole sauce, blue and red corn tortillas, quelites salad

### SHRIMP "TORITOS" 5 oz

Shrimp-stuffed peppers, gratinated Manchego cheese, ponzu sauce

### "SOPA DE LA MILPA" 3.5 oz

Black bean broth, roasted tomato, sweet chili, olive oil

### OCTOPUS CARPACCIO 5 oz

Octopus, salsa macha, avocado purée, blue corn toast, garden salad

### FISH "CHILPACHOLE"

Fish broth, corn dough, epazote oil

### TROPICAL SALAD 5 oz

Oyster, octopus and cooked shrimp, fresh fruits, cucumber, red onion, lime, cilantro

### "AGUACHILE" OF HEARTS OF PALM 4 oz

Hearts of palm, fresh coconut, coconut leche de tigre, chile güero, jicama, green apple

### CRAB CREAM 7.5 oz

Crab cream, celery and leek duxelle

### MAZAMITLA SALAD 5 oz

Mixed lettuces, carrot, cherry tomato, avocado, toasted sesame, ginger-peanut vinaigrette

### BRIE CHEESE AND SALMON 5 oz

Breaded brie cheese, fig jelly, smoked salmon, kale

### SEAFOOD CROQUETTES 6 oz

Crispy croquettes of octopus, salmon and tuna, romesco sauce, habanero aioli, fried hoja santa

### BEET TARTARE 7 oz

Al pastor-style beet, pineapple purée

### CLARIFIED SURF AND TURF BROTH 6 oz

Beef broth, shrimp, beef shank, pickled vegetables, cauliflower, lentils, enoki, broccolini

### DRIED SHRIMP BROTH 6 oz

Shrimp and fish broth, potato, carrot, green pea escabeche

### TOMATO SALAD 5.5 oz

Fresh tomatoes, peas, fava beans, Ocosingo cheese, balsamic reduction

## FRESCOS DEL MAR

### TUNA TIRADITO 5 oz

Fresh tuna, house sauce, garden salad.

### TUNA TOSTADA 5 oz

Tuna in creamy spicy sauce, crispy pork belly, fresh salad

### SCALLOP TIRADITO 3.5 oz

Scallop, kaffir lime and basil aguachile, fire-roasted avocado, fresh coconut

### TOTOABA TOSTADA 5 oz

Cured totoaba, black garlic aioli, serrano chili, toasted peanuts, ikura



## SPECIALTIES TO SHARE

### **TOMAHAWK** 30 oz

charcoal-grilled in our Josper oven, adobo baby potatoes, zarandeado bok choy, and our Roquefort cheese sauce with gravy

### **SPECIAL SEAFOOD PLATTER** 32 oz

Langosta, camarones, callos, mahi-mahi, pulpo adobado, vegetales asados, ensalada fresca

### **PORTERHOUSE** 30 oz

charcoal-grilled in our Josper oven, adobo baby potatoes, zarandeado bok choy, and our Roquefort cheese sauce with gravy

## MAIN COURSES

### **GRILLED SCALLOPS** 5 oz

Grilled scallops, asparagus risotto, salicornia, bok choy

### **MUSHROOM "BIRRIA"** 3,5 oz

Braised mushrooms, vegan cheese, vegetable birria-style consommé

### **MARY VINO MUMMIES** 7,5 oz

Cheese-stuffed shrimp wrapped in bacon, mashed potatoes, vegetables, pineapple chutney

### **COCONUT SHRIMP** 7,5 oz

Coconut-breaded shrimp, mashed potatoes, vegetables, mango chutney

### **HABANERO-LIME SHRIMP** 7,5 oz

Sautéed shrimp, habanero and lime, grilled lettuce, Caesar dressing, Parmesan

### **FLAMBEED SHRIMP** 7,5 oz

Sautéed shrimp, chile macha sauce, raicilla flambé, tropical salad

### **PEA WELLINGTON** 6 oz

Pea and mushroom medallion, mushroom gravy, potato mille-feuille

### **BEEF PICAÑA** 14 oz

charcoal-grilled in our Josper oven, adobo baby potatoes, zarandeado bok choy, and our Roquefort cheese sauce with gravy

### **BRAISED PORK BELLY** 7,5 oz

Braised pork belly, dried chili sauce, pickled ayocote beans, potato, lentils, blue corn tortillas

### **KATÚN** 7,5 oz

Seared tuna, chipotle pesto, sautéed cabbage, avocado, pickled onion

### **"BUT" OCTOPUS** 10 oz

Braised octopus, black adobo, bell pepper foam, egg tapenade, habanero aioli, purslane

### **LOBSTER TAIL** 17 oz

Charcoal-roasted lobster tail, saffron risotto, roasted asparagus, garlic emulsion

### **SURF & TURF** 14 oz

Zarandeado shrimp, beef picaña, quelites salad, asparagus, chicatana ant cream, Roquefort sauce

### **SMOKED BROCCOLINI** 3,5 oz

Charcoal-grilled broccolini, poblano sauce, basil, salsa macha, lemon zest

### **"HUITLACOCHÉ" TETELA** 4 oz

Huitlacoche and Oaxaca cheese tetela, pickled vegetable salad, bean sauce

### **ENSENADA'S GRILLED STRIPED BASS** 7,5 oz

Grilled striped bass, escamoles crust, chilatole sauce, baby corn

### **"TLAYUDA" WITH FUNGI** 4 oz

Crispy tlayuda, pickled mushrooms, purslane, seed sikilpak

### **KING CRAB "ESQUITES"** 3 oz

Corn, king crab, miso mayonnaise, Ocosingo cheese, fried epazote



Los gramajes son aproximados y antes de cocción. El consumo de pescado, mariscos, carnes y huevos crudos o parcialmente cocidos es responsabilidad del cliente. Todos nuestros precios son en pesos con IVA incluido. Consuming fish, seafood, meats, egg or any raw or partially cooked product is the consumer's responsibility. All of our prices are in pesos with tax included. Weights are approximate and before cooking.

## MAIN COURSES



### CHILEAN SEABASS 6 oz

Seabass fillet, fish fumet, peas, asparagus, fava beans, tourné potatoes



### "ZARANDEADO" RED SNAPPER 14 oz

Whole zarandeado red snapper, purslane salad, blue corn tortillas

### TOTOABA FISH FILLET 7.5 oz

Salt-baked totoaba, chili sikiipak, chayote, jicama, fried hoja santa



### "ZARANDEADO" CAULIFLOWER 5 oz

Charcoal-grilled cauliflower, house adobo, romesco sauce, seeds

### FRUTTI DI MARE PASTA 6 oz

Fettuccine, mussels, clams, shrimp, calamari, octopus, white wine, garlic, Parmesan

### CANNELLONI 5 oz

Cannelloni stuffed with shrimp and octopus, Gouda cheese, creamy chorizo sauce

### GRILLED SALMON 8 oz

Grilled salmon, chimichurri, red quinoa, cherry tomatoes, charred avocado



### "PAPILLOTE" SALMON 7.5 oz

Salmon en papillote in maguey leaf, vegetables, fresh herbs, lemon



### VEGAN BURGER 8 oz

Pea protein patty, gluten-free bun, vegan cheese, lettuce, tomato, onion, sweet potato chips



### VEGETARIAN PANINI 7 oz

Baguette, pesto, Parmesan, roasted carrot, zucchini, peppers

### JALAPEÑO PESTO PENNE 7.5 oz

Penne, jalapeño pesto, shrimp, broccoli, cherry tomatoes, Parmesan

## SIDES

### BAKED CAMBRAY POTATOES 3 oz

### CHILES TOREADOS 3 oz

### MUSHED POTATOES 3 oz

### CREAMY SPINACH 3 oz

### GRILLED VEGETABLES 3 oz

### WHITE WINE SAUTEED MUSHROOMS 3 oz

### POTATO WEDGES 6 oz

### ASPARRAGUS 3 oz

### MAC AND CHEESE 3 oz

## DESSERT

### 3 MOLES VOLCANO 5 oz

Volcano with three moles, walnut crumble, and sorbet.

### BIRTHDAY / ANNIVERSARY CAKE

A creation designed to celebrate the most special moment of the night.

### ICE CREAM 5 oz

Pistachio, avocado, and goat cheese. vegan options: coconut and caramel.

### PIÑA COLADA TIRAMISU 5 oz

Mascarpone cheese foam with piña colada and coconut ladyfingers.

### TRES LECHES CAKE 5 oz

Sponge cake soaked in three milks.

### CHOCOLATE CAKE 5 oz



VEGETARIAN OPTION



SIGNATURE MARY WINE

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# EXPERIENTIAL MIXOLOGY

BY: MARIO MENDOZA

## MAR Y VINO 240ml

Delicious cocktail with Merlot and tequila cristalino, with cranberry and fresh passion fruit with a touch of citrus and hibiscus flower salt.

## APHRODISIAC 150ml

A fresh and sensory cocktail from the ocean with vodka, chardonnay passion fruit, citrus and the fine enhancement of passion fruit from the hypnotic liqueur.

## SEA PASSION 220ml

Passion in the sea it's a refreshing and aphrodisiac cocktail with a base of rose wine, tequila and red berries with an involving peppermint flavor and cranberry

## EL CUCHI 150ml

Purepecha charanda with mango, aromatic botanicals and Cabernet wine, topped with a citrus air. Complex, spiced and sophisticated, rich in character.

## LA NAO 150ml

Coastal raicilla blended with coconut water, jasmine infusion, agave honey and passion fruit. Soft, floral and tropical, with a gentle aromatic finish.

## CARAJILLO NITRO 120ml

A unique carajillo with orange popcorn that refreshes your palate in a classic modern licor 43 and coffee espresso.

## EL MARIGALANTE 150ml

Patrón Silver tequila with a plum-rosé wine reduction, passion fruit pulp and citrus. Fruity, bold and enveloping, inspired by Vallarta's legendary pirate ship.

## KOI APEROL 120ml

Refreshing little fish of aperol spritz with a touch of passion fruit, citrus and a delicious popsicle that you will love.

## THE MERMAID GIN 180ml

The mermaid it's a magical cocktail with gin from Jalisco, verdejo wine a watermelon and melon infusion, herbal and citrus notes.

## EL PEZ DRAGON 120ml

Enigmatic cocktail of mezcal, cucumber, mint, serrano pepper, citrus and a Delicious hibiscus honey with a popsicle that Will give life to the dragon's fire

## YELLOW BONE 150ml

Gin with basil and ginger, bright notes of lime and green apple, finished with prosecco. Fresh, herbal and sparkling, perfect to begin the experience.

## ISABELLA 150ml

Tequila with lychee, raspberry and blackberry, refreshed with mint and citrus. Sweet, aromatic and elegantly fruity, a delicately charming cocktail.

## HABANERO PIÑA PEZ 150ml

A Spicy cocktail of grilled pineapple, habanero chili, agave honey, and citrus fruits with a delicious pineapple popsicle.

## COCO MAR Y VINO 220ml

Delicious and refreshing coconut, Mar y Vino style prepared at your selection of mix berries or passion fruit flavor.

spirits selection:

**VODKA, GINEBRA, TEQUILA, MEZCAL O RON**

## MOCKTAILS

NON ALCOHOLIC

## TIZANA FLORAL 120ml

Made in a sustainable way, based on roses, chamomile, jasmine and lavender, always served with seasonal fruits

## THE JEWEL FROM THE TREASURE 120ml

A refreshing red berries lemonade with fresh peppermint, a fun and unique jewel.

## COCO MAR Y VINO 220ml

Delicious and refreshing coconut with Mar y Vino style, prepared at your selection of mix berries or passion fruit flavor.

## POSEIDON 170ml

From the bottom of the ocean the sea god brings magic flavors in a delicious berries drink, coconut water, kiwi and refreshing cardamom.

## THE LOVE BEACH 170ml

The marietas island keeps a secret at the love beach with this cocktail. Fresh and delicious jasmine flower infusion with mango and a tasty base of red berries.

## BEVERAGES

CORONA, PACIFICO 355ML	90	HETHE STILL 350ML	110
CORONA LIGTH 355ML	95	HETHE STILL 750ML	195
MODELO ESPECIAL 355ML	105	HETHE SPARKLING 350ML	115
NEGRA MODELO 355ML	105	HETHE SPARKLING 750ML	210
VICTORIA 355ML	95	PERRIER MINERAL 355ML	95
STELLA 355ML	95	RED BULL 250ML	159
MICHELOB ULTRA 355ML	90	SOFT DRINKS 237ML	60
CIELITO LINDO IPA 355ML	210	LEMONADE 200ML	110
GINGER 200ML	210	ORANGEADE 200ML	110
CIELITO LINDO HEFEWEIZEN	210	PIÑADA 200ML	110

## CLASSIC COCKTAILS

CLASSIC MARGARITA 120ML	245	MEZCALITA JAGUAR 120ML	265
CIELO ROJO 120ML	180	MEZCALITA QUETZAL 120ML	265
PIÑA COLADA 120ML	245	MIMOSA 120ML	245
CARAJILLO 120ML	265	MARGARITA CADILLAC 120ML	290
CLERICOT 120ML	245	GIN & TONIC MIX BERRIES 120ML	290
MOJITO 120ML	245	MOSCOW MULE 120ML	290
APEROL SPRITZ 120ML	265	CLASSIC MARTINI 120ML	245
PALOMA 120ML	245	OLD FASHION 120ML	225
BLOODY MARY 120ML	199	WHISKY SOUR 120ML	245
COSMOPOLITAN 120ML	245	NEGRONI 120ML	245
LEMON DROP 120ML	225	LUCES DE LA HABANA 120ML	245
LONG ISLAND 120ML	290	CUBA LIBRE 120ML	225
RUSO BLANCO 120ML	245	MIAMI VICE 120ML	245
TEQUILA SUNRISE 120ML	245	PARIS DE NOCHE 120ML	350
BLOODY CESAR 120ML	199	MANHATTAN 120ML	245
AMARETTO SOUR 120ML	245	TEQUILA SOUR 120ML	245
BLACK RUSSIAN 120ML	245	SANGRIA 120ML	245



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