

COLD SEAFOOD

SHRIMP CEVICHE \$13.44 dls

Shrimp prepared with salsa bandera and a variety of sauces.

SHRIMP TOSTADA \$8.44 dls

Shrimp prepared with salsa bandera, accompanied by avocado. Chipotle and caramelized sesame dressing.

FISH CEVICHE \$12.51 dls

FISH CEVICHE TOSTADA \$7.91 dls

Fish marinated in lemon juice with salsa bandera, accompanied by a fan of avocado. Chipotle and caramelized sesame dressing.

OCTOPUS CEVICHE \$22.72 dls

Marinated in lemon juice, tricolor bell pepper, cilantro and onion

TUNA AND PETACON CEVICHE \$14.33 dls

Natural tuna marinated in lemon and mango juice.

SHRIMP AGUACHILE \$22.72 dls

*Marinated with lemon juice, cucumber, serrano chili and cilantro.

TUNA STEAK WITH CITRUS \$19.16 dls

Accompanied with beet sprouts, germ, orange and mixed salad.*

SHRIMP COCKTAIL \$20.61 dls

Shrimp prepared with onion, tomato and cilantro, accompanied by avocado.*

GOVERNOR TACO \$10.55 dls

Flour tortilla stuffed with tempura shrimp, cabbage, chipotle dressing, tomato and cilantro

SNACKS

BEEF NACHOS \$13.33 dls

Fried tortilla accompanied by Mexican sauce, beans, cheddar cheese and grilled.

CHEESE NACHOS \$9.44 dls

Tortilla chips with cheddar cheese

SINCRONIZADAS \$10.83 dls

Flour tortilla with ham and Monterrey cheese.

CLUB SANDWICH \$14.44 dls

Made with chicken breast, ham, American cheese, bacon, tomato, onion and lettuce. Chipotle dressing, accompanied by French fries.

WINGS \$16.33 dls

BUFALO, BBQ, MANGO HABANERO
Marinated chicken wings, served with your choice of sauce and crudites.

FRENCH FRIES OR WEDGES \$5.00 dls

with paprika dressing

SOUPS

CHICKEN SOUP \$7.22 dls

Chicken stock accompanied with vegetables and shredded chicken.

TORTILLA SOUP \$7.22 dls

Tomato broth base, garnished with julienne tortilla, fresh cheese, pasilla chili, avocado and cream.

BEEF MENUDO \$9.16 dls

HOT SEAFOOD

FISH FILLET \$14.44 dls

(GARLIC, BREADED, GARLIC MOJO AND ISLAND MOJO)

Served with rice and vegetables

SALMÓN \$20.55 dls

(CAPER, MENIERE, TERIYAKY, GARLIC)

To your taste.

SALMON TERRA-MORA \$22.77 dls

Terra -mora crust (pistachios and corn flour) garnished with vegetables

STUFFED COCONUT SHRIMP 6 pcs \$27.44 dls

Stuffed with cream cheese, walnut and chipotle, covered in coconut. Garnished with rice and salad.

GARLIC SHRIMP 6 pcs \$17.77 dls

Served with rice and salad.

PASTAS

FETUCCINI \$9.50 dls

Butter pasta accompanied with the sauce of your choice.

SPAGHETTI \$9.50 dls

Butter pasta accompanied with the sauce of your choice.

PENNÉ \$9.50 dls

Butter pasta accompanied with the sauce of your choice.

Sauces to Choose: Alfredo or Bolognese.
All dishes are topped with Parmesan cheese.

SALADS

TROPICAL SALAD \$9.33 dls

Mixed lettuce accompanied by orange, strawberry, mango, cucumber and red fruit vinaigrette.

CAESAR SALAD W/ CHICKEN \$7.50 dls

Lettuce base, garlic oil, parmesan cheese and croutons. Caesar dressing.

AVOCADO STUFFED WITH TUNA SALAD \$10.55 dls

Tuna prepared with mayonnaise and pico de gallo on half an avocado



TORTILLA SOUP



SHRIMP TOSTADA



SALMON TO YOUR TASTE



FETTUCCINI

MAIN COURSE

URIBE MOLCAJETE \$43.88 dlls

FOR TWO PEOPLE

Traditional molcajete, accompanied by 3 proteins (shrimp, skirt steak and chicken breast) with a base of rancho sauce and accompanied by rice and beans.

GRILLED ARRACHERA STEAK \$20.05 dlls

Marinated, garnish of beans, spring onion, guacamole and roasted chili.

NORTHERN STYLE GRILL \$54.88 dlls

FOR 4 PEOPLE

Grilled Rib Eye , pork chop, chicken breast and chorizo rancho, served with melted cheese and cambay onions.

TAMPIQUEÑA STYLE STEAK \$22.16 dlls

Marinated with chimichurri, served with 1 piece of red enchilada, poblano pepper strips, guacamole, beans and rice.

BEEF TACOS \$13.33 dlls

Order of 3 tacos (corn tortilla), served with guacamole, refried beans, cambay onion, grilled nopales and jalapeño.

ARRACHERA TACOS \$16.50 dlls

Order of 3 tacos (corn tortilla), served with guacamole, refried beans, cambay onion, grilled nopales and jalapeño.

GRILLED CHICKEN BREAST \$14.44 dlls

Garnish with lettuce and fresh fruit salad. Avocado fan.

LEMON CHICKEN \$13.33 dlls

Marinated chicken breast in lemon dressing with a garnish of lettuce and fresh fruit salad. Avocado fan.

RIB EYE .400 GR. \$39.05 dlls

Premium choice marinated and grilled , served with vegetables and baked potato.

SWISS ENCHILADAS \$12.77 dlls

Corn tortillas stuffed with chicken with creamy green sauce and gratin Manchego cheese.

ENCHILADAS \$11.61 dlls

GREEN OR RED

Stuffed with chicken or cheese (your choice).

DESSERT

FLAN OF THE HOUSE \$5.00 dlls

Classic crème brulee in a toasted sugar crust.

CHEESECAKE \$9.72 dlls

Creamy slice of cheesecake with strawberry and blueberry coulis .

GUAVA JELLY \$5.00 dlls

Traditional guava jelly with condensed milk.

ICE CREAM \$3.33 dlls

VAINILLA, CHOCOLATE OR STRAWBERRY selection of ice cream

CHOCOLATE CAKE \$6.94 dlls

Chocolate cake soaked in 3 milks.

BROWNIE WITH ICE CREAM \$7.38 dlls

Fudge brownie , with whipped cream and icre cream.

GUAVA MILLE-FEUILLE \$5.00 dlls

Guava mousse on puff pastry

PECAN PAY \$5.00 dlls

CHOCOLATE VOLCANO \$6.94 dlls

With ice cream

PIZZA

VEGETARIAN \$15.83 dlls

With Neapolitan sauce, carrot, pumpkin, tricolor bell pepper and mozzarella cheese gratin.

NEAPOLITAN \$16.88 dlls

Mix of dehydrated tomatoes, Neapolitan sauce, mozzarella cheese and basil .

MEXICAN \$20.05 dlls

Refried beans, strips of cuaresmeño chili, mushrooms , onions, tricolor bell peppers , chorizo gratinated with mozzarella cheese

PEPPERONI \$16.88 dlls

With Neapolitan sauce, pepperoni and mozzarella cheese gratin.

HAWAIIAN \$20.05 dlls

Ham, cherry , pineapple and mozzarella cheese gratin.

MEATS \$20.72 dlls

pepperoni , ham, salami and chorizo, with mozzarella cheese .

BURGERS

CLASSIC BURGER \$13.88 dlls

With cheddar cheese and French fries. Chipotle dressing

HAWAII BURGER \$13.88 dlls

Ham, grilled pineapple, yellow cheese, chipotle dressing

SHRIMP BURGER \$16.11 dlls

Grated Monterrey cheese , grilled pineapple, avocado. Chipotle dressing

SNACK DISH \$38.61 dlls

FOR 4 PEOPLE

Snack platter consisting of cheese fingers, boneless ribs , BBQ ribs , potato wedges, marinated wings, and crudites. With ranch dressing and buffalo sauce .

KIDS MENU

ELEPHANT EAR \$11.61 dlls

Chicken breast accompanied with French fries.

SPAGHETTI WITH MINI MEATBALLS \$8.33 dlls

Butter pasta with mini beef meatballs and parmesan.

FLAUTAS \$8.77 dlls

CHICKEN OR CHEESE

with lettuce, cream and cotija cheese .

BONELESS \$12.00dlls

Served with French fries

TENDERS \$10.27 dlls

FISH OR CHICKEN

Choice of chicken or fish, served with French fries

BEEF SINCRONIZADA \$13.61 dlls

Flour tortilla with ham and Monterrey cheese and grilled beef.

EXTRAS

EXTRA SHRIMP 200g \$7.38 dlls

Shrimp 16-20

EXTRA CHICKEN 250g \$5.80 dlls

Chicken supreme



URIBE MOLCAJETE



RIB EYE 400 gr.



NORTHERN STYLE GRILL



CLASSIC BURGER

EXCHANGE RATE 18X1. PRICE INCLUDES TAX

BEBIDAS CON ALCOHOL
DRINKS WITH ALCOHOL

MARGARITAS

REGULAR SIN ALCOHOL
/ REGULAR WITHOUT LIQUOR
\$ 95 mxn
\$ 5.27 dlls

SABOR SIN ALCOHOL
/ FLAVORED WITHOUT LIQUOR
\$ 133 mxn
\$ 7.38 dlls

REGULAR CON LICOR
/ REGULAR WITH LIQUOR
\$ 133 mxn
\$ 7.38 dlls

SABOR CON LICOR
/ FLAVORED WITH LIQUOR
\$ 171 mxn
\$ 9.50 dlls

MARGARITA CADILLAC
/ MARGARITA CADILLAC
\$ 209 mxn
\$ 11.61 dlls



MARGARITA DE MANGO

MARGARITA MOON LIGHT
/ MARGARITA MOON LIGHT
\$ 152 mxn
\$ 8.44 dlls

MARGARITA SUN SET
/ MARGARITA SUN SET
\$ 190 mxn
\$ 10.55 dlls

COCTELERÍA / COCKTAILS

PIÑA COLADA
\$ 152 mxn
\$ 8.44 dlls

PALOMA
\$ 123.50 mxn
\$ 6.86 dlls

MOJITO
\$ 152 mxn
\$ 8.44 dlls

DESARMADOR
/ SCREWDRIVER
\$ 152 mxn
\$ 8.44 dlls

SANGRÍA PREPARADA
\$ 152 mxn
\$ 8.44 dlls

CLAMATO SIN LICOR
/ CLAMATO WITHOUT LIQUOR
\$ 95 mxn
\$ 5.27 dlls



PIÑA COLADA

CLAMATO CON LICOR
/ CLAMATO WITH LIQUOR
\$ 133 mxn
\$ 7.38 dlls

CERVEZAS / BEERS

TECATE
\$ 57 mxn
\$ 3.16 dlls

XX LAGER
\$ 57 mxn
\$ 3.16 dlls

PACÍFICO
\$ 57 mxn
\$ 3.16 dlls

CORONA
\$ 76 mxn
\$ 4.22 dlls

INDIO
\$ 57 mxn
\$ 3.16 dlls

ULTRA
\$ 76 mxn
\$ 4.22 dlls

MODELO
\$ 76 mxn
\$ 4.22 dlls

CON CLAMATO
WITH CLAMATO

\$ 114 mxn
\$ 6.33 dlls

\$ 114 mxn
\$ 6.33 dlls

\$ 114 mxn
\$ 6.33 dlls

\$ 123.50 mxn
\$ 6.86 dlls

\$ 114 mxn
\$ 6.33 dlls

\$ 123.50 mxn
\$ 6.86 dlls

\$ 123.50 mxn
\$ 6.86 dlls



VINOS BLANCOS / WHITE WINES

MOËT & CHANDON
.750ML (BOTELLA) \$ 2,200 mxn
\$ 122.22 dlls

ZINFANDEL LA CETTO
.187ML (COPA) \$ 123.50 mxn
\$ 6.86 dlls

BLANC DE BLANC LA CETTO
.187ML (COPA) \$ 123.50 mxn
\$ 6.86 dlls

PUERTO NUEVO BLANCO
.187ML (COPA) \$ 104.50 mxn
\$ 5.63 dlls

PUERTO NUEVO BLANCO
.750ML (BOTELLA) \$ 399 mxn
\$ 22.16 dlls

CHARDONAY
.750ML (BOTELLA) \$ 503.50 mxn
\$ 27.97 dlls

CHAMBRULET CETTO
.750ML (BOTELLA) \$ 503.50 mxn
\$ 27.97 dlls

ZINFANDEL LA CETTO
.750ML (BOTELLA) \$ 503.50 mxn
\$ 27.97 dlls

BLANC DE BLANC LA CETTO
.750ML (BOTELLA) \$ 503.50 mxn
\$ 27.97 dlls



MOËT & CHANDON

VINOS TINTOS / RED WINES

NEBBIOLO CETTO
.750ML (BOTELLA) \$ 703 mxn
\$ 39.05 dlls

PETITE SIRA L.A CETTO
.187ML (COPA) \$ 123.50 mxn
\$ 6.86 dlls

PUERTO NUEVO TINTO
.750ML (BOTELLA) \$ 399 mxn
\$ 22.16 dlls

MERLOT CETTO
.750ML (BOTELLA) \$ 503.50 mxn
\$ 27.97 dlls

MERLOT DON LUIS
.750ML (BOTELLA) \$ 503.50 mxn
\$ 27.97 dlls

LAMBRUSCO BACCO
.750ML (BOTELLA) \$ 494 mxn
\$ 27.44 dlls

CABERNET SAUVIGNON LA C
.187ML (COPA) \$ 123.50 mxn
\$ 6.86 dlls

CABERNET SAUV STO TOMAS
.750ML (BOTELLA) \$ 703 mxn
\$ 39.05 dlls

TEMPRANILLO STO TOMAS
.750ML (BOTELLA) \$ 703 mxn
\$ 39.05 dlls

MERLOT STO TOMAS
.750ML (BOTELLA) \$ 703 mxn
\$ 39.05 dlls

CABERNET SAUVIGNON LA C
.750ML (BOTELLA) \$ 551 mxn
\$ 30.61 dlls

PETITE SIRAH L.A CETTO
.750ML (BOTELLA) \$ 503.50 mxn
\$ 27.97 dlls



NEBBIOLO CETTO