

## APPETIZERS

- **Octopus and Sea Bass French Toast** (3 oz)  
Savory French toast served with garlic aioli, roasted peppers, and sprouts.
- **Rice and Octopus Croquette with Tuna Tartare** (5.5 oz)  
Fried sushi rice, avocado, and touches of sweet soy sauce.
- **Fried Oysters** (3 pcs) **and Sardine Tartare** (3 oz)  
Onion, homemade mayonnaise, garlic, chives, and honey.
- **Surf and Turf Pâté** (6 oz) **with Champagne Pistachios**  
Beef and pork fillet, octopus, mussels, shrimp, and crab, served with saffron sauce.
- **Octopus Carpaccio** (3 oz)  
Lemon and habanero vinaigrette.
- **Oysters Rockefeller** (3 oysters)  
Gratinated with Parmesan cheese, parsley, creamed spinach with garlic, and panko.
- **Salmon Tiradito** (4 oz)  
Candied pepper sauce with mild jalapeño, avocado, and pickled red onion sprouts.
- **Crispy Romana-Style Squid and Fresh Sardine** (6 oz)  
Marinated and fried, served with tartar sauce.
- **Pot of Mussels with White Wine and Herbs de Provence** (13 oz)  
Served with toasted garlic sourdough and olive oil.

## SOUPS

- **Lobster Bisque**
- **Potato and Confit Leek Soup Flavored with Ricarde**  
Prepared with grouper, shrimp, and confit peppers.
- **Seafood Chowder** (7 oz)  
Clams, shrimp, fish, octopus, crab, mussels, and scallops seasoned with epazote and cayenne pepper.

## MAIN DISHES

- **Catch of the Day** (6 oz) **with Beurre Blanc Sauce**  
With a touch of orange and habanero, served with rice and almond carrots.
- **Fish, Lobster & Chips** (220 g) – *Premium Dish*  
Curvina and lobster fillets fried in Orly batter, served with potatoes, fried sweet potato, and truffle tartar sauce.
- **Seafood Lasagna** (7 oz)  
Fish and seafood ragout with Thermidor sauce.
- **Brioche Stuffed with Shrimp and Angus Brisket** (7 oz)  
Served with truffle and caper dressing and Grana Padano cheese.

- **Duo of New York Angus and U15 Shrimp Tacos** (7 oz) – *Premium Dish*  
New York Angus, avocado, cilantro, lemon, handmade tortilla.  
Shrimp, chicharrón paste, pickled red onion, morita and ancho sauce.
- **Pork Belly & Shrimp Tacos** (7 oz)  
Handmade tortilla with avocado, caramelized onions, and creamy caviar sauce.
- **Creamy Rice & Octopus** (5 oz)  
With sun-dried tomatoes, pecans, and red peppers.
- **Skewered Ribeye & Octopus, Zarandeado-Style** (7 oz) – *Premium Dish*  
Served with fries and tomato salad.

## SUSHI

- **Salmon Nigiri** (3 oz)  
Accompanied by a crunchy pumpkin seed.
- **Prawn Uramaki** (3 oz)  
Tempura shrimp, avocado, and anticuchera sauce.
- **Veggie Roll**  
Shiitake mushrooms, teriyaki sauce, asparagus, avocado, quinoa pop, and sesame cream.
- **Sunshine Shrimp Roll** (3 oz)  
Mango, fried banana, and chili aioli.
- **Nikkei BBQ Angus Steak Roll** (3 oz) – *Premium Dish*  
Avocado, crispy onion, and unagi sauce.
- **Fresh Salmon Roll** (3 oz)  
Chives, cream cheese, ikura, and sesame oil.
- **Olive Oil Octopus Roll** (2 oz)  
Avocado, cucumber, pico de gallo with corn, and a touch of lemon.
- **Club House Tuna Roll** (3 oz)  
Japanese cucumber, ají limo, mango tiger milk, cream cheese, avocado, and masago.

## DESSERTS

- **Lemon Tart with Swiss Meringue** (3 oz)
- **Choux au Craquelin**  
Crispy profiteroles filled with apple, vanilla, and saffron cream.
- **Pistachio, Almond, and Walnut Baklava**  
With white chocolate and vanilla syrup. Crispy filo pastry filled with pistachio and walnut praliné.
- **Chocolate Coulant with Tequila-Ginger Ice Cream**
- **Gluten-Free Chocolate Cake**

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\*\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
\*Prices in Mexican pesos with taxes included. Consumption of raw food is at your own risk.