

COLD APPETIZERS

Tuna Tartar	\$460
Blue fin, home made ponzu, ginger.	
Villa Marina Cold Seafood Combo	\$528
Oysters (6 pieces), sea snail, shrimp, fish ceviche, shrimp ceviche, clam.	
Natural Octopus	\$298
Sea Scallops	\$700
Natural Shrimp	\$215
Oyster (Dozen)	\$345
Natural Oysters Half Dozen	\$255
Villa Marina Oysters	\$490

CEVICHE

Fish Ceviche	\$220
Shrimp Ceviche	\$270
Special Shrimp Ceviche	\$275
Toasted chile de arbol, cucumber, onion.	
Special Fish Ceviche	\$230
Toasted chile de arbol, cucumber, onion.	
Special Ensenada Ceviche	\$370
Sea scallops, toasted chile de arbol, cucumber, onion.	

TOSTADAS

Fish Tostada	\$88
Shrimp Tostada	\$92
Chipotle Tuna Tostada	\$165
Jicama kimchi, chipotle mayo, avocado.	
Special Villa Marina Tostada	\$247
Guacamole, sea scallops, and green aguachile.	

AGUACHILE

Aguachile with Shrimp	\$297
Green, red or black.	
Aguachile Trio	\$575
With sea scallops and shrimps. (Green, red or black.)	

TRADITIONAL

Shrimp (6 Pieces)	\$310
On garlic sauce, garlic butter sauce or grilled.	
Breaded Shrimp (5 Pieces)	\$320
Fish Fillet	\$280
Breaded, on garlic sauce, garlic butter sauce or grilled.	
Fried Fish (600 gr)	\$320
With rice, salad and a touch of chimichurri.	
Lobster	\$900
Puerto Nuevo style, Thermidor or on garlic.	

COCKTAILS

Shrimp Cocktail	\$295
Campechano Cocktail	\$335

HOT APPETIZERS

Olive Shrimp and Octopus	\$365
Grilled with sauteed vegetables and basil aioli.	
Rockefeller Oysters	\$297
Spinach, Bacon, Mozzarella and gremolata.	
Torito Chilies	\$245
Fried and stuffed with crushed shrimp with black sauce.	
Grilled Octopus	\$425
Crunchy octopus, marinated in our special sauce and salad with balsamic vinager.	
Oven Roasted Octopus	\$440
With our home made adobo.	
Tuna Carnitas	\$380
With guacamole, and roasted bell peppers.	
Chistorra Caserole	\$195
With potato gratin, Argentine sausage and chimichurri.	
Chinchulines	\$297
Fried beef intestine, guacamole and pickled peppers.	
Sauteed Octopus	\$365
With smoked tuna, shrimp, house made soy sauce and chile de árbol.	
Salmon Crackling	\$345
With creamy pesto, avocado, spicy lime- chilli sauce.	
Fish Crackling	\$297
With avocado and tartar sauce.	

PASTAS

Shrimp Fettuccini \$350

With alfredo, chipotle or culichi sauce.

Chicken Fettuccini \$350

With alfredo, chipotle, or culichi sauce.

SOUPS & CREAMS

7 Mares Soup \$290

Clam Chowder \$200

Tiger Milk \$145

TACOS

Gobernador Culichi Taco \$82

Grilled and bathed in culichi sauce.

Gobernador Taco \$80

Smoked Fish Taco \$80

Spicy Shrimp Taco \$82

Shrimp Crackling Taco \$97

Fried beans, breaded shrimp with pork crackling, pico de gallo sauce with avocado.

Ensenada Shrimp Taco \$82

Ensenada Fish Taco \$75

GRILLED FISH

Red Snapper (1kg) \$482

GRILLED STEAKS

Rib Eye (500 gr) * \$890

Skirt Steak (400 gr) * \$770

Grilled Chicken Breast (300 gr) \$320

Natural, or with chimichurri or lemon sauce.

Grilled Salmon (300 gr) \$505

Steak Medallions \$690

The items marked with (*) come with beef juice, grilled sauce and chimichurri.

ROASTED LOIN

Red Snapper Loin \$482

Topolobampo Loin (Sea Bass) \$405

With home made adobo and spicy shrimp.

Sea Bass Fish Loin \$310

SPECIALITY DISHES

Coconut Shrimp \$330

Served with mixed salad and tamarind sauce.

Villa Marina Hot Combination \$437

Shrimp in chipotle sauce, tamarind sauce, culichi sauce, wrapped and breaded with coconut.

Fish Fillet with Clams \$482

On creamy lemon sauce.

Elvira Fish Fillet \$350

With adobo, filled with seafood and olives.

Fish Fillet on Three Sauces \$350

Stuffed with marlin and shrimp with culichi sauce, 3 sauces and chipotle sauce with cambray potatoes.

Shrimps in the Shell \$350

Filled with banana, bacon and tamarind sauce.

Culichi Shrimp \$350

Creamy Poblano sauce.

Roasted Shrimp \$330

A la Diabla Shrimp \$350

Baja Loin \$415

Ensenada Loin \$397

SALADS

Greek \$280

Spinach, mixed lettuce, cucumber, tomato, onion, black olives, peppers, feta cheese and vinagrette.

Pampera \$280

Mixed greens, pears, caramelized walnuts, blueberries, blues cheese and house dressing.

Caesar \$220

Traditional, Villa Marina style.

SIDES

Special Rice	\$197	Grilled Tostadas	\$50
French Fries	\$95	Mazatlan Fried Onion	\$95
Guacamole	\$125	Pork Beans	\$80

Kids Menu



Fish Nuggets	\$160
Chicken Nuggets	\$160
Pepperoni and Cheese Pizza	\$160
Hawaiian Pizza	\$160
Shrimp Nuggets	\$185

COFFEE

HOT

Espresso	\$50
Cortado	\$55
Americano	\$50
Capuccino	\$65
Latte	\$65
Flavor Latte	\$75
Natural syrups from the region. Loto brand: Vanilla, De la Olla, Caramel and Lavender.	
Mocha	\$75
Chocolate	\$65

COLD

Americano	\$50
With Flavor	\$60
Latte	\$65
Flavor Latte	\$75
Natural syrups from the region. Loto brand: Vanilla, De la Olla, Caramel and Lavender.	
Mocha	\$75
Chocolate	\$65
Affogato	\$90
Carajillo	\$170

DRINKS

Lemonade	\$77
Orange Water	\$77
Fresh Waters	\$77
Iced Tea	\$77
Soda	\$47
Bottled Water (Mineral or Natural)	\$47
Mineral Perrier Water	\$77
Mineral Hethe Water	\$110
Natural Panna Water	\$115

Desserts

Lemon Pie (3 people)	\$370
Napolitan Puddin	\$130
Guava Cheesecake	\$150
Chocolate Cake	\$150
Corn Pancake	\$150
Magical Corn Pancake	\$325

NEW MIXOLOGY

Coconut & Walnut Margarita	\$220
Creamy margarita with tequila, lime and coconut sugar. (Don Julio Añejo tequila, Grand Marnier, coconut cream, lemon and walnut) On the rocks.	
Pineapple & Guava Margarita	\$160
Fruity margarita with tequila, lemon and spicy pineapple sugar. (Don Julio Blanco tequila, Grand Marnier, pineapple, guava and lemon) Frozen.	
Watermelon & Basil Margarita	\$150
Fresh and herbal margarita with tequila, lemon and spicy watermelon sugar. (Don Julio Blanco tequila, Grand Marnier, watermelon, basil, lemon and agave honey) Frozen.	
Blackberry Margarita	\$160
Sweet and sour margarita with tequila, lemon and agave honey. (Don Julio Blanco tequila, Grand Marnier and blackberries) Frozen.	
Paloma Marina Cocktail	\$160
Fresh and citric cocktail with a spicy touch. (Don Julio Blanco Tequila, Ancho Reyes Liqueur, agave honey, lemon, natural grapefruit juice, morita chile salt and soda).	
Camaleon Cocktail	\$170
Fresh cocktail with a fruity and herbal touch. (Union Mezcal, hibiscus syrup and basil, pineapple and lemon juice).	

CRAFT BEER

Villa Marina Stout, Pale Ale	\$98
Lagunitas IPA	\$98
Lágrimas Negras Cacao Stout	\$140
Sesión IPA Piedra Lisa	\$98
Pilsner Principia	\$110
Blonde Ale Transpeninsular	\$98

BEER

National Beer	\$63
Tecate Light, Indio	
Premium Beer	\$68
XX Lager, XX Ambar, XX Ultra, Bohemia, Bohemia Cristal, Amstel Ultra.	
Imported Beer	
Heineken	\$72
Heineken Cero	\$55

HOUSE CLAMATOS

Clamato Marinero	\$185
Chopped clam, with lemon, mix of sauces, selection of seafood and beer.	
Clamato Marinero without Alcohol	\$180
Chopped clam, with lemon, mix of sauces and selection of seafood.	

HOUSE SANGRIAS

Elvira

Chenin Blanc Sangria NEW \$1,150*

Prepared with "Elvira" Chenin blanc, cordial homemade chamomile and cardamom with peaches, green melon and yellow lemon.

Cabernet Sauvignon Sangria NEW \$990*

Prepared with "Elvira" red Cabernet, plum cordial, black cherries, strawberries, melon and red fruits.

*Bottle price



HOUSE WINE

	Glass	Bottle
Elvira Chenin Blanc	\$180	\$900
Valle de Guadalupe		
Elvira Cabernet Sauvignon	\$160	\$800
Valle de Guadalupe		

CLASSIC HOUSE COCKTAILS

Piña Colada	\$132
Captain Morgan white rum, juice, coconut cream and milk.	
Daiquiri	\$132
Rum Captain Morgan white, Strawberry and Lemon (Frappe).	
White Sangria	\$150
Smirnoff vodka, raspberry syrup, pickled fruit, lemon ginger ale, white wine.	
Red Sangria	\$150
Smirnoff vodka, pickled fruit, soda, lemon and red wine.	
Margarita	\$132
Don Julio Blanco Tequila, Cointreau and Lemon. (Frappe or rocks)	
Carajillo	\$170
Licor 43 and coffee.	
Mojito	\$120
Rum Captain Morgan, mint and lemon.	

MARGARITAS WITH

Premium TEQUILA

Mizunara Margarita	\$390
Casa Dragones tequila aged in barrels Mizunara oak, banana liqueur, honey homemade lemon grass and ginger with lemon juice.	
Jacaranda & Margarita	\$260
Tequila Casa Dragones Blanco with blue flowers, orange liqueur, homemade lemon honey grass and ginger with lemon juice.	
Bar Bee	\$250
Tequila Casa Dragones blanco, Chartreuse Liqueur, passion fruit, egg white, honey, lemon and flowers.	



Wine



RED

	Glass	Bottle
Parábola	\$140	\$650
Tempranillo, San Antonio de las Minas		
Delivier	\$160	\$780
Grenache/Tempranillo, Valle de Guadalupe		
Pionero	\$160	\$800
Mezcla de Tintos, Cabernet, Merlot, Tempranillo		
Le Nebbiolo		\$950
Henri Lurton		
Surco 2,7		\$960
Cabernet, Valle de San Vicente		
Bajalupano		\$1,380
Cabernet, Valle de Guadalupe		
Catena Zapata		\$1,400
Cabernet Franc, Argentina		
Único		\$2,900
Cabernet Sauvignon, Merlot, Santo Tomás, Valle de Guadalupe		
Duetto		\$2,900
Tempranillo, Cabernet, Santo Tomás, Valle de Guadalupe		
Caymus		\$4,200
Cabernet Sauvignon, Napa Valley		

SPARKLING

	Glass	Bottle
Maschio	\$150	\$750
Prosecco, Pinot noir, Italia		
Maschio Prosecco Glera	\$150	\$750
Prosecco, Glera, Italia		
Moet & Chandon Brut		\$2,600
Champagne, Pinot Noir, Pinot Meunier, Chardonnay, A.O.C. Francia		

WHITES

	Glass	Bottle
Henry Lurthon Le Chennin		\$852
Chenin Blanc, Valle de Guadalupe		
Lágrimas		\$890
Chardonnay, Valle de Guadalupe		
Polvorete	\$200	\$990
Godello, España		

ROSÉ

	Glass	Bottle
Total Rose		\$650
Ruby Cabernet		
Polen	\$170	\$880
Grenache, Finca La Carrodilla, Valle de Guadalupe		

SPIRITS & LIQUORS

TEQUILAS PREMIUM

Tequila Clase Azul - Reposado	\$420
Casa Dragones - Reposado	\$390
Casa Dragones - Joven	\$560

TEQUILAS AÑEJOS

Don Julio - Añejo	\$175
Tequila 1800 - Añejo	\$160

TEQUILAS BLANCOS

Don Julio - Blanco	\$150
Casa Dragones - Blanco	\$210

TEQUILAS REPOSADOS

Don Julio - Reposado	\$155
Tradicional - Reposado	\$125

TEQUILAS CRISTALINOS

Don Julio - 70	\$175
Dobel Diamante	\$165
Herradura Ultra	\$165
1800 Cristalino	\$165

MEZCAL

Mezcal Unión Uno - Espadín y Cirial	\$140
Monte Lobos - Pechuga	\$260
Bruxo No. 5 - Tosalá	\$250
Ojo de Tigre - Espadín y Tosalá	\$160
Contra Luz - Espadín	\$160
The Lost Explorer - Espadín	\$270

VODKA

Ketel One	\$130
Smirnoff	\$120
Smirnoff Tamarindo	\$140
Greygoose	\$160
Absolut Azul	\$120

DIGESTIVE LIQUORS

Baileys	\$135
Frangelico	\$140
Chartreuse Verde	\$150
Licor 43	\$135
Campari	\$135
Carpano Rosso	\$140
Carpano Bianco	\$140
Kahlua	\$120
Grand Marnier	\$135
Disaronno	\$135
Aperol	\$140
Chinchon Seco	\$120
Chinchon Dulce	\$120

GIN

Tanqueray London Dry	\$140
Hendricks Gin	\$160
Monkey 47	\$220
Las Californias Gin Cítrico	\$140
Las Californias Gin Nativo	\$140
Beefeater	\$125
Bombay Sapphire	\$150

RUM

Zacapa Ambar	\$150
Zacapa 23	\$175
Captain Morgan Spiced	\$125
Captain Morgan White	\$120
Bacardi Blanco	\$120
Havana Club 7 Años	\$140

WHISKY

Johnnie Walker - Blue Label	\$790
Johnnie Walker - Gold Label	\$200
Johnnie Walker - Black Label	\$160
Johnnie Walker - Red Label	\$125
Buchanans - 12	\$150
Buchanans - 18	\$240
Buchanan's Two Souls	\$150
Macallan - 12	\$220
Chivas - 12	\$140
Chivas - 18	\$250
Bulleit Bourbon	\$150
Jack Daniel's Tennessee	\$140

COGNAC & BRANDY

Martel VSOP	\$200
Remy Martin VSOP	\$180
Hennessy VSOP	\$200
Cardenal de Mendoza	\$190