

## COLD APETTIZERS

### Villa Marina Cold Seafood Combo \$528

Oysters, sea snail, shrimp, fish ceviche, shrimp ceviche, clam.

### Natural Shrimp \$215

### Natural Octopus \$298

### Oyster (Dozen) \$335

### JC Oysters (Dozen) \$490

With shrimp in green aguachile.

### JC Oysters (Half Dozen) \$335

### Prepared Clams (4 Pieces) \$277

### Natural Clams \$277

### Natural Sea Snail \$290

### Sea Scallops \$700

### Tuna Carpaccio \$297

Avocado, cucumber, olive puree kalamata and toasted bread. Spicy sauce and Mango Sauce.

### Salmon Carpaccio \$297

With chile güero , kalamata olives, green olive, lemon with toasted bread.

## CEVICHEs

### Sarabia \$370

Sea scallops, shimp, octopus, and roasted chile.

### Special Fish Ceviche \$230

Coriander sauce, sea scallops, shrimp and octopus.

### Special Shrimp Ceviche \$275

With roasted chile.

### Fish Ceviche \$220

### Shrimp Ceviche \$270

## COCKTAILS

### Shrimp Cocktail \$295

### Octopus Cocktail \$335

### Mixed Seafood Cocktail \$335

## AGUACHILE

### Aguachile with Shrimp \$297

Green, red or black.

### Aguachile Trio \$575

With sea scallops and shrimps.

## TOSTADAS

### Fish Ceviche Tostada \$88

### Shrimp Ceviche Tostada \$92

### Octopus Tostada \$200

### Campechana Tostada \$270

### Special Villa Marina Tostada \$247

Tostada with guacamole, sea scallops, and shrimp with green aguachile.

### Marlin Pate Tostada **NEW** \$218

With tuna, natural shrimp and avocado.

## HOT APPETIZERS

### Salmon Crackling with Pesto \$345

Over mexican sauce with avocado, dill mayonnaise and pesto.

### Tuna Carnitas in Guacamole \$380

Over guacamole, with red aguachile, seasoned onions and coriander.

### Grilled Octopus \$425

Over salad, dill mayonnaise and cambray potato.

### Fish Crackling \$297

Over mexican sauce with avocado, dill mayonnaise and pesto.

### Rockefeller Oysters \$297

### Octopus and Olive Shrimps \$365

Grilled with olive saulted vegetables, with basil aioli.

### Marinated Grilled Octopus \$425

Crispy, marinated in prepared soy, fresh and balsamic salad.

### Mongolian Octopus \$365

Saulted with broken chillo, garlic sauce, chipotle and fried grated potato.

# Sushi

BAR

## ENTREES

### Camarones Roca \$295

Spicy sauce.

### Tempura oysters (6 pieces) \$260

Spicy tuna top, tobajan mayonnaise.

## BAR

### Tuna Tartare \$460

Marinated tuna with spicy mayonnaise, on avocado, with tori sauce.

### Tuna Tostada with Chipotle \$160

Toast with a bed of mayonnaise chipotle, tuna, arugula, and jicama with soy sauce.

## MEXICAN SAKE

### Sakera Hattori \$305

(Craft mexican sake) 190ml

### Sakera Nami \$330

(Craft mexican sake) 190ml

### Sapporo Beer \$150



## ROLLS

### Tempura Roll \$275

Stuffed with masago, smoked salmon, eel with BBQ, crab and avocado. Bathed in spicy dressing and eel sauce.

### Eel Crispy Roll \$250

lined with eel and avocado, with fried sweet potato topping.

### Crunchy Salmon \$275

Stuffed with shrimp tempura, cream cheese, avocado and surimi, lined with spicy salmon, tempura flakes and house sauce.

### Diablo Roll \$250

Slightly spicy. Stuffed with marlin, cream cheese, avocado and surimi. Wrapped in salmon and tuna with spicy shrimp topping.

### The Immortal \$265

Wrapped in tuna with scallops topping, spicy sauce and tobiko. Stuffed with crab, cucumber and cream cheese.

### Spicy Lime Roll \$250

Stuffed with breaded shrimp, chile toreado, cream cheese and cucumber, lined with fresh salmon and yellow lemon, with spicy shrimp topping.

### Gohan Roll \$240

Filled with chile toreado, cucumber and breaded shrimp, lined with cheese, fried crab, eel and spicy sauce.

### Baked Villa Marina Roll \$235

Stuffed with cream cheese, avocado and crab. Wrapped in smoked salmon, over unagi sauce and covered with coriander dressing with seaweed salad.

### Special Salmon Roll \$285

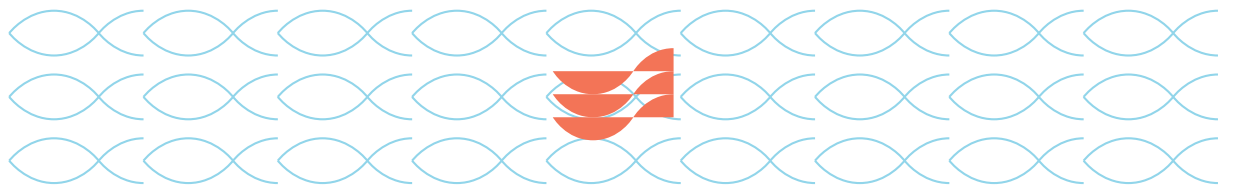
Stuffed with avocado, cream cheese and cooked shrimp. Wrapped in fresh salmon with spicy shrimp topping.

### JC Roll **NEW** \$235

Fried with tempura, stuffed with cream cheese, avocado, tempura shrimp, crab, tempico sauce topping and eel sauce.

### Kanikama Hot **NEW** \$235

Flamed, stuffed with cucumber, avocado, tempura shrimp, lined with kanikama, bathed with spicy mayo and tare sauce.



## SOUPS & CREAMS

<b>Siete Mares Soup</b>	\$285
<b>Fish Soup</b>	\$165
<b>Clam Chowder</b>	\$198
<b>Seafood Soup</b>	\$220
<b>Leche de Tigre Cup</b>	\$140
<b>Shrimp Meatballs</b>	\$220
<b>Shrimp Soup</b>	\$195

## PASTAS

<b>Fettuccine with Shrimp or Chicken</b>	\$350
Alfredo or Chipotle sauce.	
<b>Fettuccine Alfredo or Chipotle</b>	\$195
Without shrimp.	

## TACOS

<b>Mar y Tierra</b>	\$100
With beef skirt, shrimps, guacamole and red salsa.	
<b>Talla Style</b>	\$74
Adobo fish taco, covered in guajillo, criander and onion sauce.	
<b>Ensenada</b>	\$72
Traditional butterfried fish, salad and pico de gallo.	
<b>Crackling Shrimp</b>	\$97
Fried shrimp, fried beans, avocado and pico de gallo.	
<b>Smoked Fish</b> (Marlin)	\$74
<b>Spicy Shrimp</b>	\$82
<b>Governor</b>	\$80
<b>Culichi Sauce Governor</b>	\$82

## GRILLED FISH OR "A LA SILLA"

<b>Red Snapper</b> (1kg)	\$482
<b>Bass Fish</b> (1kg)	\$482
<b>Corvina</b> (1kg)	\$297

## GRILLED FISH LOINS

<b>Red Snapper Loin</b>	\$482
<b>Topolobampo Loin</b> (Corvina Fish)	\$405
With adobo of the house, with spicy shrimp and special rice.	
<b>Grilled Corvina Fish Loin</b>	\$297
<b>Baja Loin</b>	\$405
With octopus to the olive.	
<b>Villa Marina Loin</b>	\$397
With shrimps and mushrooms with garlic.	

## TRADITIONAL DISHES

<b>Breaded Fish Fillet</b>	\$280
<b>Fish Steak</b>	\$280
With onions, grilled or with garlic sauce.	
<b>Fried Fish</b> (600 gr)	\$320
<b>Shrimp</b>	\$320
Breaded, with garlic or grilled.	



## SPECIALTY SHRIMP DISHES

### Villa Marina Hot Seafood Combo \$437

Chipotle sauce shrimp, on tamarind sauce, buttered shrimp with coconut and bacon wrapped shrimp.

### Culichi Shrimp \$350

On poblano sauce, with grilled cheese.

### Acorazados Bacon Wrapped Shrimp \$350

Filled with banana puree, and cream cheese.

### Shrimp with Coconut with Tamarind Sauce \$330

### Diabla Shrimp \$350

## POULTRY & MEATS

### Grilled Chicken Breast (400 gr) \$320

With potatoes and guacamole.

### Rib Eye (500 gr) \$890

With potatoes and guacamole.

### Skirt Steak (400 gr) \$770

With potatoes and guacamole.

## SALMON & LOBSTERS

### Grilled Salmon \$440

### Garlic Salmon \$440

### Puerto Nuevo Style Lobster or Grilled \$790

## SPECIAL FISH FILLET

### Light Fish Fillet \$285

Fish fillet with shrimp soup.

### Doña Elvira Fillet \$350

Filled with seafood, with house adobo.

### 3 Sauce Fish Fillet \$350

Filled with marlin, shrimps, with culichi sauce, cheese sauce, and chipotle sauce with grilled potatoes.

### Fish Fillet with Clams \$330

## DRINKS

### Lemonade \$84

### Orangeade \$84

### Flavored Water \$84

### Ciel Water (Mineral or Natural) \$47

(355 ml)

### Sodas \$47

(Variety of flavor 355ml)

### Mineral Hete Water \$110

Handmade from the Hidalguense Sierra .

### Natural Panna Water \$115



## Desserts

<b>Lemon Pie</b> (3 people)	\$370
<b>Napolitan Puddin</b>	\$130
<b>Guava Cheesecake</b>	\$150
<b>Chocolate Cake</b>	\$150
<b>Corn Pancake</b>	\$150
<b>Magical Corn Pancake</b>	\$325
<b>Crepes</b>	\$200
<b>Caramelized Bananas</b>	\$200



## Coffee

### HOT

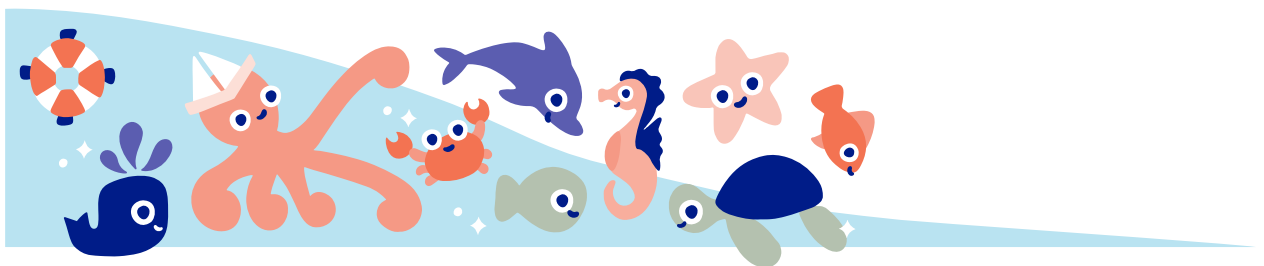
<b>Espresso</b>	\$50
<b>Cortado</b>	\$50
<b>Americano</b>	\$50
<b>Capuccino</b>	\$65
<b>Latte</b>	\$65
<b>Flavor Latte</b>	\$75
Natural syrups from the region. Loto brand: Vanilla, De la Olla, Caramel and Lavender.	
<b>Mocha</b>	\$75
<b>Chocolate</b>	\$65

### COLD

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

<b>Fish Nuggets</b>	\$160
<b>Chicken Nuggets</b>	\$160
<b>Pepperoni and Cheese Pizza</b>	\$160
<b>Beef Burger</b>	\$120
<b>Shrimp Nuggets</b>	\$185

## Kids Menu



## 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 \$160

Fresh and herbal margarita with tequila, lemon and spicy watermelon sugar. (Don Julio Blanco tequila, Grand Marnier, watermelon, basil, lemon and agave honey) Frozen.

### Paloma Marina \$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).

### Camaleón \$170

Fresh cocktail with a fruity and herbal touch. (Union Mezcal, hibiscus syrup and basil, pineapple and lemon juice).

### Blackberry Margarita \$160

Sweet and sour margarita with tequila, lemon and agave honey. (Don Julio Blanco tequila, Grand Marnier and blackberries) Frozen.



## Classic House

### COCKTAILS

The trending classics.

### Piña Colada \$132

Captain Morgan white rum, juice, coconut cream and milk.

### Daiquiri \$132

Rum Captain Morgan white, Strawberry and Lemon (Frappe).

### White Sangria \$160

Smirnoff vodka, raspberry syrup, pickled fruit, lemon ginger ale, white wine.

### Red Sangria \$160

Smirnoff vodka, pickled fruit, soda, lemon and red wine.

### Margarita \$132

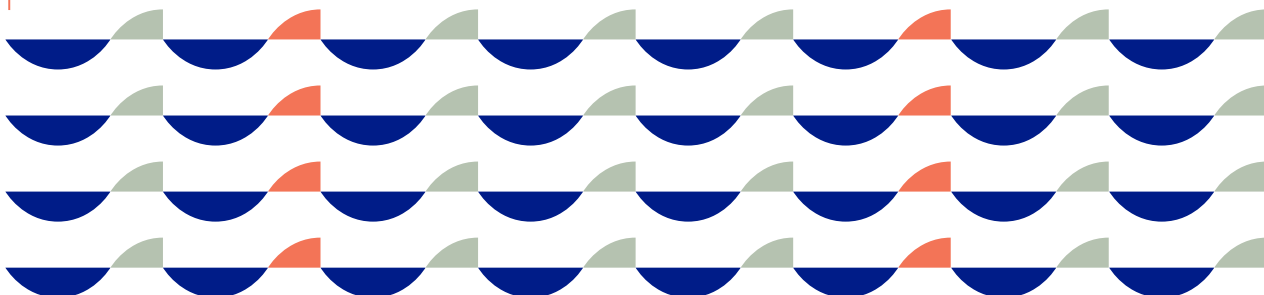
Don Julio Blanco Tequila, Cointreau and Lemon. (Frappe or rocks)

### Carajillo \$170

Licor 43 and coffee.

### Mojito \$120

Rum Captain Morgan, mint and lemon.





## MARGARITAS

WITH  
*Premium*  
TEQUILA

Margaritas made with a selection of Tequilas and Premium supplies.

### 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 \$260

Tequila Casa Dragones blanco, Chartreuse Liqueur, passion fruit, egg white, honey, lemon and flowers.

## CRAFT BEER



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

## Beer

<b>Cerveza Nacional</b>	<b>\$63</b>
Tecate Light, Indio	
<b>Cerveza Premium</b>	<b>\$67</b>
XX Lager, XX Ambar, XX Ultra, Bohemia, Bohemia cristal, Amstel Ultra.	
<b>Cerveza Importada</b>	
Heineken	\$72
Heineken Cero	\$55

## HOUSE Clamatos



<b>Clamato Marinero</b>	<b>\$185</b>
Clam juice, with lemon, mix of sauces, selection of seafood and beer.	
<b>Clamato Marinero without Alcohol</b>	<b>\$180</b>
Clam juice, with lemon, mix of sauces and selection of seafood.	

## HOUSE Sangrias

Prepared with the Chenin Blanc and Cabernet Sauvignon *Elvira* house wines.

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

**\$990\***

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

**\$1,150\***

\*Bottle price

# Wine

## 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 Nero, Pinot Meunier, Chardonnay, A.O.C. Francia

## WHITES

Glass Bottle

**Henry Lurthon Le Chennin** \$852

Chennin Blanc, Valle de Guadalupe

**Lágrimas** \$890

Chardonnay, Valle de Guadalupe

**Elvira** \$180 \$900

Chenin Blanc, 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

## RED

Glass Bottle

**Parábola** \$140 \$650

Tempranillo, San Antonio de las Minas

**Delivier** \$160 \$780

Grenache/Tempranillo, Valle de Guadalupe

**Elvira** \$160 \$800

Cabernet, 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

**Único** \$2,900

Cabernet Sauvignon, Merlot, Santo Tomás, Valle de Guadalupe

**Catena Zapata** \$1,400

Cabernet Franc, Argentina

**Duetto** \$2,900

Tempranillo, Cabernet, Santo Tomás, Valle de Guadalupe

**Caymus** \$4,200

Cabernet Sauvignon, Napa Valley







## SPIRITS & LIQUORS

### TEQUILAS PREMIUM



**Tequila Clase Azul** - Reposado \$420

**Casa Dragones** - Reposado \$390

**Casa Dragones** - Joven \$560

### TEQUILAS CRISTALINOS



**Don Julio** - 70 \$175

**Dobel Diamante** \$155

**Herradura Ultra** \$160

**1800 Cristalino** \$160

### TEQUILAS REPOSADOS



**Don Julio** - Reposado \$155

**Tradicional** - Reposado \$125

### MEZCAL



**Mezcal Unión Uno** - Espadín y Cirial \$145

**Monte Lobos** - Pechuga \$260

**Bruxo No. 5** - Tobalá \$250

**Ojo de Tigre** - Espadín y Tobalá \$160

**Contraluz** - Espadín \$160

**The Lost Explorer** - Espadín \$270

### TEQUILAS AÑEJOS



**Don Julio** - Añejo \$175

**Tequila 1800** - Añejo \$155

### TEQUILAS BLANCOS



**Don Julio** - Blanco \$145

**Casa Dragones** - Blanco \$210

### GIN



**Tanqueray London Dry** \$140

**Hendricks Gin** \$160

**Las Californias Gin Cítrico** \$140

**Las Californias Gin Nativo** \$140

**Beefeater** \$120

**Bombay Sapphire** \$150

### VODKA



**Ketel One** \$130

**Smirnoff** \$120

**Smirnoff Tamarindo** \$140

**Greygoose** \$165

**Absolut Azul** \$120

## RON



Zacapa Ambar	\$150
Zacapa 23	\$175
Captain Morgan Spiced	\$120
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
Bulleit Bourbon	\$160
Jack Daniel's Tennessee	\$140

## DIGESTIVE LIQUORS



Baileys	\$135
Frangelico	\$145
Chartreuse Verde	\$135
Licor 43	\$135
Campari	\$135
Carpano Rosso	\$140
Carpano Bianco	\$140
Kahlúa	\$120
Grand Marnier	\$135
Disaronno	\$135
Aperol	\$140
Chinchón Seco	\$120
Chinchón Dulce	\$135

## COGNAC & BRANDY



Martel VSOP	\$190
Remy Martin VSOP	\$180
Hennessy VSOP	\$190

\* All prices in this menu include 8% of taxes.

