

## COLD APPETIZERS

<b>Villa Marina Cold Seafood Combo</b>	\$535
Oysters, sea snail, shrimp, fish ceviche, shrimp ceviche, clam.	
<b>Natural Shrimp</b>	\$220
<b>Natural Octopus</b>	\$299
<b>Oyster (Dozen)</b>	\$345
<b>Oyster (Half a Dozen)</b>	\$255
<b>JC Oysters (Dozen)</b>	\$497
With shrimp in green aguachile.	
<b>JC Oysters (Half a Dozen)</b>	\$345
<b>Prepared Clams (4 Pieces)</b>	\$290
<b>Natural Clams</b>	\$290
<b>Sea Scallops</b>	\$760

## CEVICHEs

<b>Special Villa Marina Ceviche</b>	\$375
Sea scallops, shrimp, octopus and roasted chile de árbol.	
<b>Special Fish Ceviche</b>	\$235
With roasted chile de árbol.	
<b>Special Shrimp Ceviche</b>	\$282
With roasted chile de árbol.	
<b>Fish Ceviche</b>	\$228
<b>Shrimp Ceviche</b>	\$275
<b>Shredded Ceviche</b>	\$275
Mazatlan style fish, shrimp and vegetables.	

## COCKTAILS

<b>Shrimp Cocktail</b>	\$305
<b>Campechano Cocktail</b>	\$342

## AGUACHILE

<b>Aguachile with Shrimp</b>	\$310
Green, red or black.	
<b>Shrimp and Sea Scallops in Aguachile</b>	\$980
Green, red or black.	
<b>Aguachile Trio</b>	\$582
With sea scallops and shrimp.	

## TOSTADAS

<b>Fish Ceviche Tostada</b>	\$92
<b>Shrimp Ceviche Tostada</b>	\$98
<b>Villa Marina Special Tostada</b>	\$280
Tostada with a bed of avocado, sea scallops and shrimp in green aguachile.	
<b>Marlin Pate Tostada</b> <span>NEW</span>	\$220
With tuna, natural shrimp and avocado.	
<b>Shredded Ceviche Tostada</b> <span>NEW</span>	\$120
Fish, shrimp and blue tostada.	

## HOT APPETIZERS

<b>Salmon Crackling with Pesto</b>	\$360
Over mexican sauce with avocado, dill mayonnaise and pesto.	
<b>Grilled Octopus</b>	\$455
On a bed of rice, salad, roasted potato and dill mayonnaise.	
<b>Fish Crackling</b>	\$305
Over mexican sauce with avocado, dill mayonnaise and pesto.	
<b>Rockefeller Oysters</b>	\$305
<b>Octopus and Olive Shrimps</b>	\$372
Grilled with olive saulted vegetables, with basil aioli.	
<b>Marinated Grilled Octopus</b>	\$44'
Crispy, marinated in prepared soy, ensaladilla and balsamic vinegar.	
<b>Pan-Fried Octopus</b>	\$372
With marlin and shrimp, saulted with chile quebrado, garlic sauce and chipotle.	
<b>Tuna Carnitas</b>	\$388
Guacamole, house curtidos and morita sauce.	
<b>Campero Octopus</b> <span>NEW</span>	\$440
Sake, mushrooms, peanuts, ponzu and butter.	

# Sushi

BAR



## APPETIZERS

- Edamame Order** \$150  
House ponzu, pink salt and katsuobushi.
- Rock Shrimp** \$305  
Spicy sauce.

## SUSHI BAR

- Tuna Tartar** \$460  
Marinated tuna with spicy mayonnaise, on avocado, with tori sauce.
- Tuna Tostada with Chipotle** \$160  
Tostada with a bed of mayonnaise chipotle, tuna, arugula and jicama with soy.

## MEXICAN SAKE

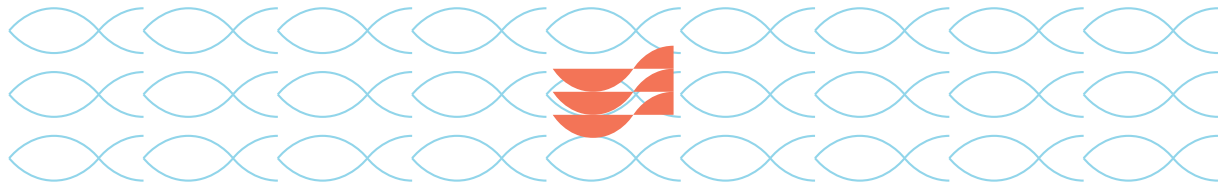
- Sakera Hattori** \$305  
(Mexican Artisanal Sake) 190ml
- Sakera Nami** \$330  
(Mexican Artisanal Sake) 190ml
- Sapporo Beer** \$150



## ROLLS

- Tempura Roll** \$282  
Stuffed with masago, smoked salmon, BBQ eel, crab and avocado. Bathed in spicy dressing and eel sauce.
- Crunchy Salmon** \$282  
Stuffed with shrimp tempura, cream cheese, avocado and surimi, lined with spicy salmon, tempura flakes and house sauce.
- Diablo Roll** \$265  
Slightly spicy. Stuffed with marlin, cream cheese, avocado and surimi. Wrapped in salmon and tuna with spicy shrimp topping.
- The Immortal** \$282  
Wrapped in tuna with scallops topping, spicy sauce and tobiko. Stuffed with crab, cucumber and cream cheese.
- Spicy Lime Roll** \$265  
Stuffed with breaded shrimp, chile toreado, cream cheese and cucumber, lined with fresh salmon and yellow lemon, with spicy shrimp topping.
- Gohan Roll** \$265  
Filled with chile toreado, cucumber and breaded shrimp, lined with cheese, fried crab, eel and spicy sauce.
- Baked Villa Marina Roll** \$245  
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** \$242  
Fried with tempura, stuffed with cream cheese, avocado, tempura shrimp, crab, tempico sauce topping and eel sauce.
- Kanikama Hot** **NEW** \$245  
Flamed, stuffed with cucumber, avocado, tempura shrimp, lined with kanikama, bathed with spicy mayo and tare sauce.





## SOUPS & CREAMS

<b>7 Mares Soup</b>	<b>\$295</b>
<b>Clam Chowder</b>	<b>\$240</b>
<b>Leche de Tigre</b>	<b>\$148</b>

## PASTAS

<b>Fettuccine Alfredo, Chipotle or Culichi</b>	<b>\$210</b>
<b>With shrimp</b> \$365	<b>With chicken</b> \$365

## SALADS

<b>Caesar Salad</b>	<b>\$230</b>
Traditional with parmesan and homemade croutons.	
<b>Greek Salad</b>	<b>\$287</b>
Feta cheese, olives, oregano vinaigrette, peppers, onions and tomatoes.	
<b>Pampera Salad</b>	<b>\$287</b>
Blue cheese, balsamic dressing, honey and mixed lettuce.	

## TACOS

<b>Ensenada Fish</b>	<b>\$79</b>
<b>Ensenada Shrimp</b>	<b>\$85</b>
Traditional, weathered, with coleslaw and mexican sauce.	
<b>Crackling Shrimp</b>	<b>\$105</b>
Fried shrimp, fried beans, avocado and pico de gallo.	
<b>Smoked Fish</b> (Marlin)	<b>\$80</b>
<b>Spicy Shrimp</b>	<b>\$85</b>
<b>Governor</b>	<b>\$84</b>
<b>Governor with Culichi Sauce</b>	<b>\$85</b>
<b>Mar y Tierra Taco</b>	<b>\$110</b>
Skirt steak and shrimp.	

## GRILLED FISH OR SILLA

<b>Red Snapper</b> (1kg)	<b>\$497</b>
<b>Bass Fish</b> (1kg) - En temporada	<b>\$497</b>

## GRILLED FISH LOIN

<b>Red Snapper Loin</b>	<b>\$497</b>
<b>Topolobampo Loin</b> (Curvina Fish)	<b>\$420</b>
With house adobo, spicy shrimp and special rice.	
<b>Grilled Curvina Fish Loin</b>	<b>\$235</b>
<b>Baja Loin</b>	<b>\$420</b>
Bathed with olive octopus, mashed potatoes and roasted vegetables.	
<b>Península Loin</b>	<b>\$397</b>
With garlic shrimps and mushrooms.	

## TRADITIONAL DISHES

<b>Fish Steak</b>	<b>\$288</b>
With garlic, onions, grilled, or breaded.	
<b>Fried Fish</b>	<b>\$320</b>
<b>Shrimp</b> (6 pieces)	<b>\$350</b>
Breaded, with garlic or grilled.	
<b>Breaded Shrimp</b>	<b>\$350</b>
<b>Puerto Nuevo Lobster</b>	<b>\$900</b>
Termidor or with garlic.	
<b>San Felipe Lobster</b> (1kg)	<b>\$1,265</b>
With sea scallops, chipotle aioli and oyster.	

## SPECIALTY SHRIMP DISHES

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### Villa Marina Hot Seafood Combo \$450

Chipotle and tamarind sauce with coconut on culichi, breaded shrimp with one "acorazado".

### Culichi Shrimp \$365

In poblana cream with mushrooms gratin.

### Shrimp (Acorazados) \$365

Shrimp stuffed with plantain and cream cheese, wrapped in bacon.

### Shrimps with Coconut and Tamarind Sauce \$365

### Diabla Shrimp \$365

### Grilled Shrimp \$350

## SPECIAL FISH FILLET

### Doña Elvira Fillet \$365

Filled with house adobo seafood.

### 3 Sauce Fish Fillet \$365

Filled with marlin and shrimp. Bathed in culichi, cheese and chipotle sauce with grilled potatoes.

### Grilled Salmon \$445

## POULTRY & MEATS

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### Grilled Chicken Breast \$325

With lemon, chimichurri or natural.

### Medallions (400 gr) \$690

With baked potatoes, onions, roasted chiles and chimichurri.

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

With baked potatoes, onions, roasted chiles and chimichurri.

### Arrachera (500 gr) \$850

With baked potatoes, onions, roasted chiles and chimichurri.

## EXTRA ORDERS

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### Special Rice \$205

### French Fries \$95

### Truffled Fries \$160

### Guacamole \$128

### Tostadas (Adobadas) \$65

### Mazateca Onions \$98

### Pork or Refried Beans \$80

### Guaymas Sauce \$128

Mexican sauce with avocado and habanero.

## DRINKS

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### Lemonade \$79

### Orangeade \$79

### Flavored Water \$78

### Natural Ciel Water \$45

(625 ml)

### Mineral Ciel Water \$49

(355 ml)

### Sodas \$49

(Flavor variety 355ml)

### Mineral Hethe Water \$115

From the Hidalguense sierra.

### Natural Panna Water \$115



## Desserts

<b>Lemon Pie</b>	<b>\$370</b>
(3 People)	
<b>Napolitan Puddin</b>	<b>\$140</b>
<b>Guava Cheesecake</b>	<b>\$160</b>
<b>Triple Chocolate Cake</b>	<b>\$160</b>
<b>Corn Pancake with Ice Cream</b>	<b>\$170</b>
<b>Magic Corn Bread</b>	<b>\$325</b>

## Coffee

### HOT

**Espresso** \$50

**Cortado** \$55

**Americano** \$50

**Capuccino** \$65

**Latte** \$65

**Latte (Flavor) \$75**

Jarabes naturales de la región marca Loto: Vainilla, de la Olla, Caramelo y Lavanda.

**Moka** \$75

**Chocolate** \$65

### COLD

**Americano** \$50

**Con Sabor** \$60

**Latte** \$65

**Latte (Flavor) \$75**

Jarabes naturales de la región marca Loto: Vainilla, de la Olla, Caramelo y Lavanda.

**Moka** \$75

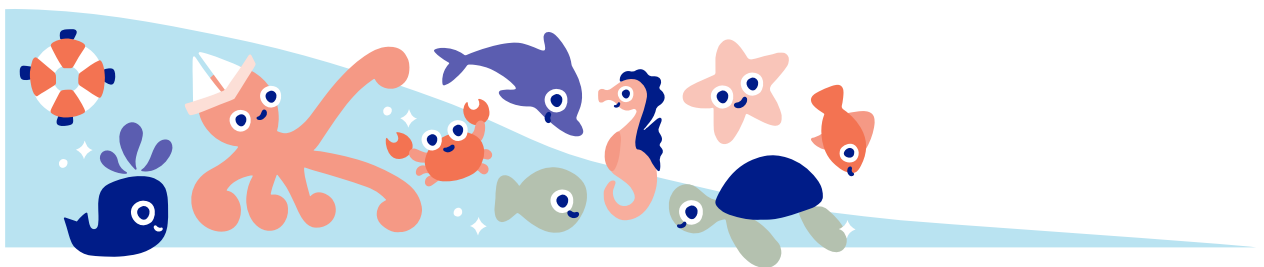
**Chocolate** \$65

**Affogato** \$90

**Carajillo** \$170

<b>Fish Nuggets</b>	<b>\$165</b>
<b>Chicken Nuggets</b>	<b>\$165</b>
<b>Pepperoni Pizzeta</b>	<b>\$165</b>
<b>Shrimp Nuggets</b>	<b>\$190</b>

## Kids Menu



## MOCKTAILS

**Pepito** \$125

Fresh and herbal with sweet touches. Pineapple, ginger, agave syrup, cucumber, basil and mineral water.

**Orange Tonic** \$125

Citrus and effervescent. Citrus mix with agave syrup and tonic water.

**Tropical Tea** **NEW** \$125

Fruity, slightly sweet and light. Raspberry syrup, lychee, black tea and mineral water.

**Pineapple Honey** **NEW** \$125

Fruity, sweet and herbal. Pineapple, lemon, natural syrup and tonic water.

## Premium MARGARITAS SELECTION

Margaritas made with a selection of Tequilas and Premium supplies.

### Pineapple and Guava Margarita \$165

Fruity Margarita with tequila, lime and spicy pineapple sugar. (Don Julio Blanco, Grand Marnier, Pineapple-Guava and lemon) Frozen.

### Coconut and Walnut Margarita \$220

Creamy Margarita with tequila, lime and coconut sugar. (Don Julio Añejo, Grand Marnier, coconut cream and walnut) Rocks.

### Jacaranda and Margarita \$260

Sweet and citrus, color-changing Margarita with pink salt (Casa Dragones blanco with blue tea, orange liqueur, homemade tea honey lemon and ginger) Rocks.

### Mizunara Margarita \$390

Sweet and citrusy margarita with tequila and pink salt. (Casa Dragones Reposado, Nixta Liqueur, lemon and ginger tea homemade honey) Rocks.

## SPRITZ SELECTION

Cool, light and effervescent drinks with a spritz selection and sparkling wine (Prosecco) ideal as appetizers, companions or digestives.

### Guava Spritz **NEW** \$220

Drambuie & Guava Liqueur with notes of honey spices, tonic water and extra dry Mashio Prosecco.

### Siempre Fresco Spritz **NEW** \$220

Elderflower & Plum Liqueur with fruity and sweet notes, mineral water and rose Mashio Prosecco.

### Sake Spritz **NEW** \$200

Green Apple Liqueur & Sake Nami with citrus and fruity notes, mineral water and extra dry Mashio Prosecco.

### Negroni Spritz **NEW** \$200

Vermouth Carpano Rosso and Campari with citrus and bitter notes, mineral water and extra dry Mashio Prosecco.

## HOUSE MIXOLOGY

Fruity, fresh and tropical cocktail selection, with the supplies and distillates that you like the most.

### Chameleon \$175

Fruity and slightly sweet cocktail with mezcal. (Mezcal Union, jamaica & basil, pineapple juice and lemon)

### Pisco Sunset **NEW** \$170

Bittersweet and fruity cocktail with grape distillate. (Pisco, Elderflower Liqueur, Cordial homemade chamomile & cardamom with Liquor 43 and lemon juice)

### Pink Mojito \$165

Herbal and fruity cocktail with rum. (Ron Captain Morgan Blanco, mint, blueberries and lemon with raspberry syrup.)

### Yuzu Sour **NEW** \$180

Citrus, fruity and bittersweet cocktail with sake. (Sake Nami, green apple liqueur, homemade lemon & ginger tea honey, yuzu and lemon.)

## Coffee MIXOLOGY

Beverages with espresso coffee and with a selection of liquors, ideal as accompaniments or digestive.

### Carlota Espresso **NEW** \$180

Italian lemon liqueur and Licor 43, with yellow lemon cream and espresso coffee.

### De la Olla Carajillo **NEW** \$175

Kahlua and Licor 43, with notes of piloncillo, cinnamon and spices. Espresso coffee and orange.

### Nixta Carajillo **NEW** \$180

Nixta Liqueur & Zacapa Amber with notes of coconut atole and espresso coffee.

### Cold Brew Tonic **NEW** \$180

Gin Las Californias Nativo, with rosemary syrup, cold brew and tonic water.



## HOUSE

# Classic Cocktails

The trendy classics.

### Piña Colada

\$135

Sweet and creamy with White Rum. (Captain Morgan blanco, pineapple juice & coconut cream).

### Aperol Spritz

\$160

Fresh, light and bubbly. (Aperol Liqueur, soda and sparkling wine).

### Gin & Tonic

\$160

Fresh, herbal and bubbly. (Tanqueray london dry, cucumber, lemon twist and rosemary with tonic water).

### Strawberry Daiquiri

\$135

Fruity and Sweet with White Rum. (Captain Morgan blanco, Strawberries and Lemon).

### Miami Vice

\$145

Fruity and fun mix of Piña Colada and Strawberry Daiquiri with Rum. (Captain Morgan blanco).

## CRAFTED 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

## HOUSE Clamatos

### Clamato Marinero

\$190

Clam juice, with lemon, mix of sauces, a seafood selection and beer.

### Clamato Marinero without Alcohol

\$185

Clam juice, with lemon, mix of sauces and a seafood selection.

## Beer

### National Beer

\$65

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 MICHELADA

### Tamarind Michelada NEW

\$140

Special Michelada prepared with tamarind, cucumber, mix of sauces, lemon and a touch of clamato with chile ancho liqueur.

## HOUSE Sangrias

Prepared with the Chardonnay and Cabernet *Elvira* house wines.

### White Sangria NEW

\$1,150\*

Prepared with "Elvira" Chardonnay wine, house-made chamomile cordial and cardamom with peaches, green melon and yellow lemon.

### Red Sangria NEW

\$990\*

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

\*Price per bottle

# Wine

## SPARKLING

Glass Bottle

<b>Maschio</b>	\$160	\$750
Prosecco, Pinot noir, Italy		
<b>Maschio Prosecco Glera</b>	\$160	\$750
Prosecco, Glera, Italy		
<b>Moet &amp; Chandon Brut</b>		\$2,750
Champagne, Pinot Nero, Pinot Meunier, Chardonnay, A.O.C. France		
<b>Moet &amp; Chandon Rosé Imperial</b>		\$3,800

## WHITE

Glass Bottle

<b>Henry Lurthon Le Chennin</b>		\$950
Chennin Blanc, Valle de Guadalupe		
<b>Lágrimas</b>		\$900
Chardonnay, Valle de Guadalupe		
<b>Elvira</b>	\$180	\$900
Chenin Blanc, Valle de Guadalupe		
<b>Polvorete</b>	\$200	\$990
Godello, España		

## ROSÉ

Glass Bottle

<b>Total Rose</b>		\$700
Ruby Cabernet		
<b>Polen</b>	\$170	\$880
Grenache, Finca La Carrodilla, Valle de Guadalupe		

## RED

Glass Bottle

<b>Parábola</b>	\$150	\$750
Tempranillo, San Antonio de las Minas		
<b>Delivier</b>	\$160	\$850
Grenache/Tempranillo, Valle de Guadalupe		
<b>Elvira</b>	\$160	\$800
Cabernet, Valle de Guadalupe		
<b>Pionero</b>	\$160	\$800
Mezcla de Tintos, Cabernet, Merlot, Tempranillo		
<b>Le Nebbiolo</b>		\$1,100
Henri Lurton		
<b>Surco 2,7</b>		\$960
Cabernet, Valle de San Vicente		
<b>Bajalupano</b>		\$1,380
Cabernet, Valle de Guadalupe		
<b>Catena Zapata</b>		\$1,400
Cabernet Franc, Argentina		
<b>Único</b>		\$2,900
Cabernet Sauvignon, Merlot, Santo Tomás, Valle de Guadalupe		
<b>Duetto</b>		\$2,900
Tempranillo, Cabernet, Santo Tomás, Valle de Guadalupe		
<b>Caymus</b>		\$4,200
Cabernet Sauvignon, Napa Valley		







# SPIRITS & LIQUORS

## TEQUILAS PREMIUM



<b>Tequila Clase Azul</b> - Reposado	\$420
<b>Casa Dragones</b> - Reposado	\$390
<b>Casa Dragones</b> - Joven	\$560

## TEQUILAS CRISTALINOS



<b>Don Julio</b> - 70	\$175
<b>Dobel Diamante</b>	\$170
<b>Herradura Ultra</b>	\$170
<b>1800 Cristalino</b>	\$170

## TEQUILAS REPOSADOS



<b>Don Julio</b> - Reposado	\$160
<b>Tradicional</b> - Reposado	\$130

## MEZCAL



<b>Mezcal Unión Uno</b> - Espadín y Cirial	\$150
<b>Monte Lobos</b> - Pechuga	\$265
<b>Bruxo No. 5</b> - Tobilá	\$250
<b>Ojo de Tigre</b> - Espadín y Tobilá	\$165
<b>Espíritu Lauro</b> - Karwinskii Reposado	\$160
<b>Contra Luz</b> - Espadín	\$185
<b>The Lost Explorer</b> - Espadín	\$270

## TEQUILAS AÑEJOS



<b>Don Julio</b> - Añejo	\$175
<b>Tequila 1800</b> - Añejo	\$160

## TEQUILAS BLANCOS



<b>Don Julio</b> - Blanco	\$155
<b>Casa Dragones</b> - Blanco	\$220

## GIN



<b>Tanqueray Ten</b>	\$165
<b>Tanqueray London Dry</b>	\$150
<b>Hendricks Gin</b>	\$180
<b>Monkey 47</b>	\$220
<b>Las Californias Gin Cítrico</b>	\$150
<b>Las Californias Gin Nativo</b>	\$140
<b>Beefeater</b>	\$140
<b>Bombay Sapphire</b>	\$160

## VODKA



<b>Ketel One</b>	\$130
<b>Smirnoff</b>	\$135
<b>Smirnoff Tamarindo</b>	\$140
<b>Greygoose</b>	\$170
<b>Titos</b>	\$160
<b>Ciroc</b>	\$160
<b>Absolut Azul</b>	\$135

## RON



Zacapa Ambar	\$150
Zacapa 23	\$185
Captain Morgan Spiced	\$130
Captain Morgan White	\$120
Bacardi Blanco	\$130
Havana Club 7 Años	\$140

## WHISKY



Johnnie Walker - Blue Label	\$790
Johnnie Walker - Gold Label	\$220
Johnnie Walker - Black Label	\$180
Johnnie Walker - Red Label	\$130
Buchanans - 12	\$170
Buchanans - 18	\$260
Buchanan's Two Souls	\$160
Macallan - 12	\$240
Chivas - 12	\$140
Chivas - 18	\$250
Mackers Mark Bourbon	\$160
Bulleit Bourbon	\$160
Jack Daniel's Tennessee	\$100

## DIGESTIVE LIQUORS



Baileys	\$140
Frangelico	\$150
Chartreuse Verde	\$135
Licor 43	\$140
Campari	\$135
Carpano Rosso	\$150
Carpano Bianco	\$150
Kahlua	\$125
Grand Marnier	\$135
Disaronno	\$155
Aperol	\$140
Chinchon Seco	\$140
Chinchon Dulce	\$140

## COGNAC & BRANDY



Martel VSOP	\$195
Remy Martin VSOP	\$190
Hennessy VSOP	\$220
Cardenal de Mendoza	\$190
Torres 20	\$200

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

