

## COLD APETTIZERS

<b>Villa Marina Cold Seafood Combo</b>	<b>\$535</b>
Oysters, sea snail, shrimp, fish ceviche, shrimp ceviche, clam.	
<b>Natural Shrimp</b>	<b>\$220</b>
<b>Natural Octopus</b>	<b>\$299</b>
<b>Oyster</b> (Dozen)	<b>\$345</b>
<b>JC Oysters</b> (Dozen)	<b>\$497</b>
With shrimp in green aguachile.	
<b>JC Oysters</b> (Half Dozen)	<b>\$345</b>
<b>Prepared Clams</b> (4 Pieces)	<b>\$290</b>
<b>Natural Clams</b>	<b>\$290</b>
<b>Natural Sea Snail</b>	<b>\$297</b>
<b>Sea Scallops</b>	<b>\$700</b>
<b>Tuna Carpaccio</b>	<b>\$305</b>
Avocado, cucumber, olive puree kalamata and toasted bread.	
<b>Salmon Carpaccio</b>	<b>\$305</b>
With chile güero , kalamata olives, green olive, lemon with toasted bread.	

## CEVICHEs

<b>Special Villa Marina</b>	<b>\$375</b>
Sea scallops, shimp, octopus, and roasted chile.	
<b>Special Fish Ceviche</b>	<b>\$235</b>
Coriander sauce, sea scallops, shrimp and octopus.	
<b>Special Shrimp Ceviche</b>	<b>\$282</b>
With roasted chile.	
<b>Fish Ceviche</b>	<b>\$228</b>
<b>Shrimp Ceviche</b>	<b>\$275</b>

## COCKTAILS

<b>Shrimp Cocktail</b>	<b>\$305</b>
<b>Octopus Cocktail</b>	<b>\$350</b>
<b>Mixed Seafood Cocktail</b>	<b>\$342</b>

## AGUACHILE

<b>Aguachile with Shrimp</b>	<b>\$305</b>
Green, red or black.	
<b>Aguachile Trio</b>	<b>\$582</b>
With sea scallops and shrimps.	

## TOSTADAS

<b>Fish Ceviche Tostada</b>	<b>\$92</b>
<b>Shrimp Ceviche Tostada</b>	<b>\$98</b>
<b>Octopus Tostada</b>	<b>\$220</b>
<b>Campechana Tostada</b>	<b>\$270</b>
<b>Special Villa Marina Tostada</b>	<b>\$280</b>
Tostada with guacamole, sea scallops, and shrimp with green aguachile.	
<b>Marlin Pate Tostada</b> <b>NEW</b>	<b>\$220</b>
With tuna, natural shrimp and avocado.	

## HOT APPETIZERS

<b>Salmon Crackling with Pesto</b>	<b>\$350</b>
Over mexican sauce with avocado, dill mayonnaise and pesto.	
<b>Tuna Carnitas in Guacamole</b>	<b>\$388</b>
Over guacamole, with red aguachile, seasoned onions and coriander.	
<b>Grilled Octopus</b>	<b>\$455</b>
Over salad, dill mayonnaise and cambray potato.	
<b>Fish Crackling</b>	<b>\$305</b>
Over mexican sauce with avocado, dill mayonnaise and pesto.	
<b>Rockefeller Oysters</b>	<b>\$305</b>
<b>Octopus and Olive Shrimps</b>	<b>\$372</b>
Grilled with olive saulted vegetables, with basil aioli.	
<b>Marinated Grilled Octopus</b>	<b>\$425</b>
Crispy, marinated in prepared soy, fresh and balsamic salad.	
<b>Mongolian Octopus</b>	<b>\$372</b>
Saulted with broken chillo, garlic sauce, chipotle and fried grated potato.	

# Sushi

BAR

## ENTREES

### Camarones Roca \$305

Spicy sauce.

## 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 \$282

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

### Eel Crispy Roll \$265

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

### 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.

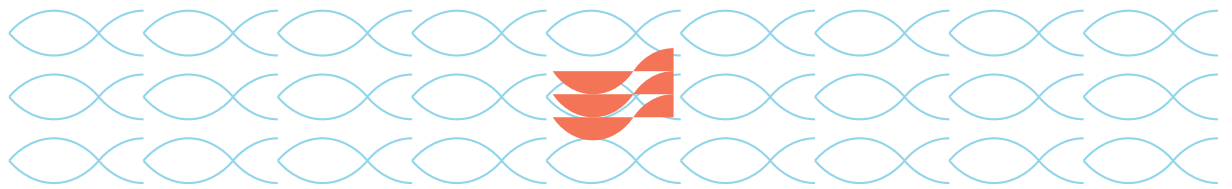
### JC Roll **NEW** \$245

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>Siete Mares Soup</b>	\$295
<b>Fish Soup</b>	\$180
<b>Clam Chowder</b>	\$240
<b>Seafood Soup</b>	\$225
<b>Leche de Tigre Cup</b>	\$148
<b>Shrimp Meatballs</b>	\$225
<b>Shrimp Soup</b>	\$220

## PASTAS

<b>Fettuccine with Shrimp or Chicken</b>	\$365
Alfredo or Chipotle sauce.	
<b>Fettuccine Alfredo or Chipotle</b>	\$210
Without shrimp.	

## TACOS

<b>Mar y Tierra</b>	\$110
With beef skirt, shrimps, guacamole and red salsa.	
<b>Talla Style</b>	\$79
Adobo fish taco, covered in guajillo, criander and onion sauce.	
<b>Ensenada</b>	\$79
Traditional butterfried fish, salad and pico de gallo.	
<b>Crackling Shrimp</b>	\$105
Fried shrimp, fried beans, avocado and pico de gallo.	
<b>Smoked Fish</b> (Marlin)	\$80
<b>Spicy Shrimp</b>	\$85
<b>Governor</b>	\$84
<b>Culichi Sauce Governor</b>	\$85

## GRILLED FISH OR "A LA SILLA"

<b>Red Snapper</b> (1kg)	\$497
<b>Bass Fish</b> (1kg)	\$497
<b>Corvina</b> (1kg)	\$305

## GRILLED FISH LOINS

<b>Red Snapper Loin</b>	\$497
<b>Topolobampo Loin</b> (Corvina Fish)	\$420
With adobo of the house, with spicy shrimp and special rice.	
<b>Grilled Corvina Fish Loin</b>	\$335
<b>Baja Loin</b>	\$430
With octopus to the olive.	
<b>Villa Marina Loin</b>	\$397
With shrimps and mushrooms with garlic.	

## TRADITIONAL DISHES

<b>Breaded Fish Fillet</b>	\$288
<b>Fish Steak</b>	\$288
With onions, grilled or with garlic sauce.	
<b>Fried Fish</b> (600 gr)	\$325
<b>Shrimp</b>	\$350
Breaded, with garlic or grilled.	



## SPECIALTY SHRIMP DISHES

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### Villa Marina Hot Seafood Combo \$450

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 \$365

Filled with banana puree, and cream cheese.

### Shrimp with Coconut with Tamarind Sauce \$350

### Diabla Shrimp \$365

## SPECIAL FISH FILLET

### Light Fish Fillet \$335

Fish fillet with shrimp soup.

### Doña Elvira Fillet \$365

Filled with seafood, with house adobo.

### 3 Sauce Fish Fillet \$365

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

### Fish Fillet with Clams \$385

## POULTRY & MEATS

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### Grilled Chicken Breast (400 gr) \$325

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 \$445

### Garlic Salmon \$445

### Puerto Nuevo Style Lobster or Grilled \$850

## DRINKS

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### Lemonade \$79

### Orangeade \$79

### Flavored Water \$79

### Ciel Water (Mineral or Natural) \$48

(355 ml)

### Sodas \$49

(Variety of flavor 355ml)

### Mineral Hete Water \$115

Handmade from the Hidalguense Sierra .

### Natural Panna Water \$115



## Desserts

<b>Lemon Pie</b> (3 people)	\$370
<b>Napolitan Puddin</b>	\$140
<b>Guava Cheesecake</b>	\$160
<b>Chocolate Cake</b>	\$160
<b>Corn Pancake</b>	\$170
<b>Magical Corn Pancake</b>	\$325
<b>Crepes</b>	\$200
<b>Caramelized Bananas</b>	\$205



## Coffee

### HOT

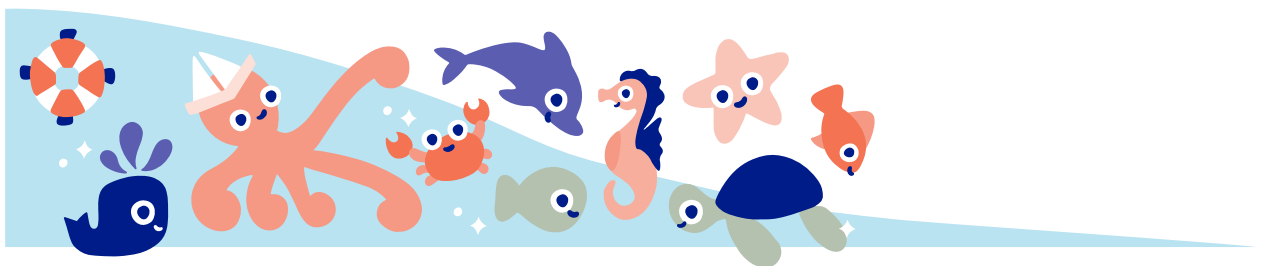
<b>Espresso</b>	\$50
<b>Cortado</b>	\$50
<b>Americano</b>	\$50
<b>Capuccino</b>	\$65
<b>Latte</b>	\$65
<b>Flavor Latte</b>	\$75
Natural syrups from the region. Loto brand: Vanilla, De la Olla, Caramel and Lavender.	
<b>Mocha</b>	\$75
<b>Chocolate</b>	\$65

### 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>	\$175

<b>Fish Nuggets</b>	\$165
<b>Chicken Nuggets</b>	\$165
<b>Pepperoni and Cheese Pizza</b>	\$165
<b>Beef Burger</b>	\$165
<b>Shrimp Nuggets</b>	\$190

## Kids Menu



## NEW MIXOLOGY

### Coconut & Walnut Margarita \$225

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 \$165

Fruity margarita with tequila, lemon and spicy pineapple sugar. (Don Julio Blanco tequila, Grand Marnier, pineapple, guava and lemon) Frozen.

### Watermelon & Basil Margarita \$165

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 \$165

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 \$175

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

### Blackberry Margarita \$180

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 \$135

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

### Daiquiri \$135

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

### White Sangria \$162

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

### Red Sangria \$162

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

### Margarita \$132

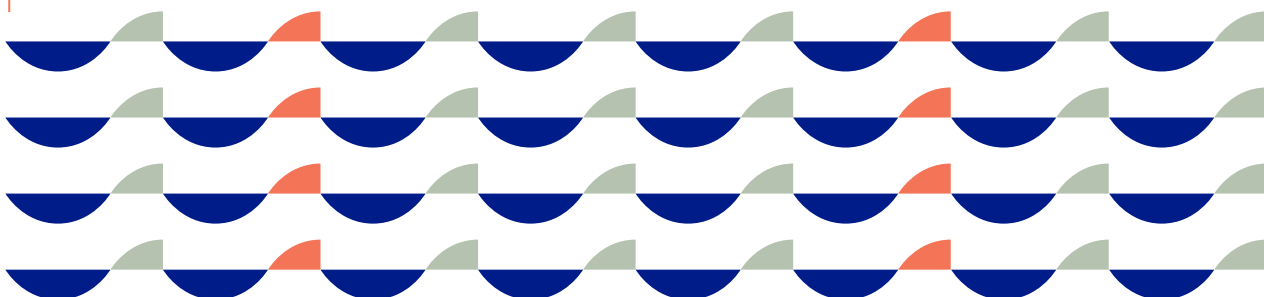
Don Julio Blanco Tequila, Cointreau and Lemon. (Frappe or rocks)

### Carajillo \$175

Licor 43 and coffee.

### Mojito \$125

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 \$265

Tequila Casa Dragones Blanco with blue flowers, orange liqueur, homemade lemon honey grass and ginger with lemon juice.

### Bar Bee \$265

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>\$65</b>
Tecate Light, Indio	
<b>Cerveza Premium</b>	<b>\$68</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>\$190</b>
Clam juice, with lemon, mix of sauces, selection of seafood and beer.	
<b>Clamato Marinero without Alcohol</b>	<b>\$188</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

<b>Maschio</b>	\$155	\$820
Prosecco, Pinot noir, Italia		
<b>Maschio Prosecco Glera</b>	\$155	\$820
Prosecco, Glera, Italia		
<b>Moet &amp; Chandon Brut</b>		\$2,600
Champagne, Pinot Nero, Pinot Meunier, Chardonnay, A.O.C. Francia		

## WHITES

Glass Bottle

<b>Henry Lurthon Le Chennin</b>		\$900
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	\$890
Grenache, Finca La Carrodilla, Valle de Guadalupe		

## RED

Glass Bottle

<b>Parábola</b>	\$150	\$720
Tempranillo, San Antonio de las Minas		
<b>Delivier</b>	\$165	\$820
Grenache/Tempranillo, Valle de Guadalupe		
<b>Elvira</b>	\$160	\$850
Cabernet, Valle de Guadalupe		
<b>Pionero</b>	\$165	\$800
Mezcla de Tintos, Cabernet, Merlot, Tempranillo		
<b>Le Nebbiolo</b>		\$950
Henri Lurton		
<b>Surco 2,7</b>		\$960
Cabernet, Valle de San Vicente		
<b>Bajalupano</b>		\$1,380
Cabernet, Valle de Guadalupe		
<b>Único</b>		\$2,900
Cabernet Sauvignon, Merlot, Santo Tomás, Valle de Guadalupe		
<b>Catena Zapata</b>		\$1,400
Cabernet Franc, Argentina		
<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>	\$165

### 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> - Tobalá	\$250
<b>Ojo de Tigre</b> - Espadín y Tobalá	\$165
<b>Contraluz</b> - Espadín	\$185
<b>The Lost Explorer</b> - Espadín	\$270

### TEQUILAS AÑEJOS



<b>Don Julio</b> - Añejo	\$180
<b>Tequila 1800</b> - Añejo	\$165

### TEQUILAS BLANCOS



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

### GIN



<b>Tanqueray London Dry</b>	\$150
<b>Hendricks Gin</b>	\$180
<b>Las Californias Gin Cítrico</b>	\$155
<b>Las Californias Gin Nativo</b>	\$155
<b>Beefeater</b>	\$135
<b>Bombay Sapphire</b>	\$160

### VODKA



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

## RON



Zacapa Ambar	\$165
Zacapa 23	\$185
Captain Morgan Spiced	\$130
Captain Morgan White	\$130
Bacardi Blanco	\$130
Havana Club 7 Años	\$150

## WHISKY



Johnnie Walker - Blue Label	\$790
Johnnie Walker - Gold Label	\$200
Johnnie Walker - Black Label	\$180
Johnnie Walker - Red Label	\$125
Buchanans - 12	\$170
Buchanans - 18	\$240
Buchanan's Two Souls	\$150
Macallan - 12	\$240
Bulleit Bourbon	\$165
Jack Daniel's Tennessee	\$150

## DIGESTIVE LIQUORS



Baileys	\$140
Frangelico	\$150
Chartreuse Verde	\$135
Licor 43	\$140
Campari	\$135
Carpano Rosso	\$140
Carpano Bianco	\$140
Kahlúa	\$125
Grand Marnier	\$135
Disaronno	\$145
Aperol	\$145
Chinchón Seco	\$120
Chinchón Dulce	\$135

## COGNAC & BRANDY



Martel VSOP	\$195
Remy Martin VSOP	\$190
Hennessy VSOP	\$220

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

