

COLD APPETIZERS

Tuna Tartar	\$460
Blue fin, home made ponzu, ginger.	
Villa Marina Cold Seafood Combo	\$590
Oysters (6 pieces), sea snail, shrimp, fish ceviche, shrimp ceviche, clam.	
Natural Octopus	\$299
Sea Scallops	\$840
Natural Shrimp	\$220
Oyster (Dozen)	\$387
Natural Oysters Half Dozen	\$270
Villa Marina Oysters	\$680

CEVICHE

Fish Ceviche	\$235
Shrimp Ceviche	\$278
Special Shrimp Ceviche	\$287
Toasted chile de arbol, cucumber, onion.	
Special Fish Ceviche	\$242
Toasted chile de arbol, cucumber, onion.	
Special Ensenada Ceviche	\$375
Sea scallops, toasted chile de arbol, cucumber, onion.	

TOSTADAS

Fish Tostada	\$95
Shrimp Tostada	\$99
Chipotle Tuna Tostada	\$165
Jicama kimchi, chipotle mayo, avocado.	
Special Villa Marina Tostada	\$285
Guacamole, sea scallops, and green aguachile.	

AGUACHILE

Aguachile with Shrimp	\$312
Green, red or black.	
Aguachile Trio	\$587
With sea scallops and shrimps. (Green, red or black.)	

TRADITIONAL

Shrimp (6 Pieces)	\$372
On garlic sauce, garlic butter sauce or grilled.	
Breaded Shrimp (5 Pieces)	\$372
Fish Fillet	\$297
Breaded, on garlic sauce, garlic butter sauce or grilled.	
Fried Fish (600 gr)	\$372
With rice, salad and a touch of chimichurri.	
Lobster	\$900
Puerto Nuevo style, Thermidor or on garlic.	

COCKTAILS

Shrimp Cocktail	\$312
Campechano Cocktail	\$352

HOT APPETIZERS

Olive Shrimp and Octopus	\$377
Grilled with sauteed vegetables and basil aioli.	
Rockefeller Oysters	\$320
Spinach, Bacon, Mozzarella and gremolata.	
Torito Chilies	\$262
Fried and stuffed with crushed shrimp with black sauce.	
Grilled Octopus	\$455
Crunchy octopus, marinated in our special sauce and salad with balsamic vinegar.	
Oven Roasted Octopus	\$455
With our home made adobo.	
Tuna Carnitas	\$388
With guacamole, and roasted bell peppers.	
Chistorra Caserole	\$210
With potato gratin, Argentine sausage and chimichurri.	
Chinchulines	\$310
Fried beef intestine, guacamole and pickled peppers.	
Sauteed Octopus	\$377
With smoked tuna, shrimp, house made soy sauce and chile de árbol.	
Salmon Crackling	\$372
With creamy pesto, avocado, spicy lime- chilli sauce.	
Fish Crackling	\$307
With avocado and tartar sauce.	

PASTAS

Shrimp Fettuccini \$372

With alfredo, chipotle or culichi sauce.

Chicken Fettuccini \$372

With alfredo, chipotle, or culichi sauce.

SOUPS & CREAMS

7 Mares Soup \$297

Clam Chowder \$240

Tiger Milk \$162

TACOS

Gobernador Culichi Taco \$92

Grilled and bathed in culichi sauce.

Gobernador Taco \$89

Smoked Fish Taco \$88

Spicy Shrimp Taco \$92

Shrimp Crackling Taco \$105

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

Ensenada Shrimp Taco \$92

Ensenada Fish Taco \$88

GRILLED FISH

Red Snapper (1kg) \$545

GRILLED STEAKS

Rib Eye (500 gr) * \$890

Skirt Steak (400 gr) * \$770

Grilled Chicken Breast (300 gr) \$325

Natural, or with chimichurri or lemon sauce.

Grilled Salmon (300 gr) \$515

Steak Medallions \$690

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

ROASTED LOIN

Red Snapper Loin \$497

Topolobampo Loin (Sea Bass) \$420

With home made adobo and spicy shrimp.

Sea Bass Fish Loin \$345

SPECIALITY DISHES

Coconut Shrimp \$365

Served with mixed salad and tamarind sauce.

Villa Marina Hot Combination \$450

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

Fish Fillet with Clams \$497

On creamy lemon sauce.

Elvira Fish Fillet \$365

With adobo, filled with seafood and olives.

Fish Fillet on Three Sauces \$365

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

Shrimps in the Shell \$365

Filled with banana, bacon and tamarind sauce.

Culichi Shrimp \$350

Creamy Poblano sauce.

Roasted Shrimp \$350

A la Diabla Shrimp \$365

Baja Loin \$430

Ensenada Loin \$397

SALADS

Greek \$292

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

Pampera \$292

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

Caesar \$237

Traditional, Villa Marina style.

SIDES

Special Rice	\$235	Grilled Tostadas	\$65
French Fries	\$95	Mazateca Fried Onion	\$98
Guacamole	\$142	Pork Beans	\$97

Kids Menu



Fish Nuggets	\$172
Chicken Nuggets	\$172
Pepperoni and Cheese Pizza	\$172
Hawaiian Pizza	\$172
Shrimp Nuggets	\$190

COFFEE

HOT

Espresso	\$55
Cortado	\$65
Americano	\$50
Capuccino	\$72
Latte	\$72
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	\$95
Carajillo	\$175

DRINKS

Lemonade	\$79
Orange Water	\$79
Fresh Waters	\$79
Iced Tea	\$79
Soda	\$49
Bottled Water (Mineral or Natural)	\$49
Mineral Perrier Water	\$82
Mineral Hethe Water	\$115
Natural Hethe Water	\$115

Desserts

Lemon Pie (3 people)	\$380
Napolitan Puddin	\$160
Guava Cheesecake	\$177
Chocolate Cake	\$17
Corn Pancake	\$182
Magical Corn Pancake	\$325
Brownie	\$182

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.

Blackberry Margarita \$180

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

Paloma Marina Cocktail \$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).

Camaleon Cocktail \$175

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 \$70

Tecate Light, Indio

Premium Beer \$70

XX Lager, XX Ambar, XX Ultra, Bohemia, Bohemia Cristal, Amstel Ultra.

Imported Beer

Heineken	\$75
Heineken Cero	\$60

HOUSE CLAMATOS

Clamato Marinero \$192

Chopped clam, with lemon, mix of sauces, selection of seafood and beer.

Clamato Marinero without Alcohol \$188

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 **NEW** Sangria \$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

Sauvignon Blanc, Valle de Guadalupe

Elvira Cabernet Sauvignon \$180 \$800

Valle de Guadalupe

CLASSIC HOUSE COCKTAILS

Piña Colada \$140

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

Daiquiri \$140

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

White Sangria \$165

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

Red Sangria \$162

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

Margarita \$140

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

Carajillo \$175

Licor 43 and coffee.

Mojito \$140

Rum Captain Morgan, mint and lemon.

MARGARITAS WITH

Premium TEQUILA

Mizunara Margarita \$390

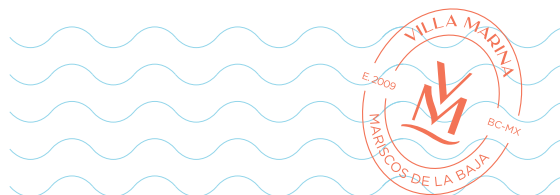
Casa Dragones tequila aged in barrels Mizunara oak, banana liqueur, honey homemade lemon grass and ginger with lemon juice.

Jacaranda & Margarita \$260

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

Bar Bee \$265

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



Wine



RED

Glass Bottle

Gran Ricardo MX \$3,960

Cabernet Sauvignon, Petit Verdot, Cabernet Franc

Le Nebbiolo \$1,100

Henri Lurton

Surco 2,7 \$960

Cabernet, Valle de San Vicente

Emeve Armonia \$800

Merlot, Cabernet Sauvignon, Chifraz, Cabernet Franc

Emeve los Nietos \$1,050

Cabernet Franc, Cabernet Sauvignon, Merlot

Origen 43 Magoni \$160 \$750

Montepulciano, Aglianivo, Canaiolo Sangiovese, Cabernet Sauvignon

Tempranillo Rva Magoni \$1,600

Tempranillo, Graciano, Garnacha

Único \$2,900

Cabernet Sauvignon, Merlot, Santo Tomás, Valle de Guadalupe

Caymus \$4,400

Cabernet Sauvignon, Napa Valley

Pater Viña de Frannes \$3,600

Cabernet Sauvignon, Merlot

SPARKLING

Glass Bottle

Maschio \$180 \$750

Prosecco, Pinot noir, Italia

Maschio Prosecco Glera \$180 \$800

Prosecco, Glera, Italia

Moet & Chandon Brut \$2,750

Champagne, Pinot Noir, Pinot Meunier, Chardonnay, A.O.C. Francia

Glass Bottle

WHITES

Henry Lurthon Le Chennin \$900

Chenin Blanc, Valle de Guadalupe

Viña Kristel MX \$1,020

Sauvignon Blanc

Chenin Colombard MX \$980

Chenin Blanc, French Colombard

Manaz Magoni \$160 \$800

Viognier, Fiano

Elvira \$180 \$900

Sauvignon Blanc, Valle de Guadalupe

Chardonay Viña de Frannes \$200 \$1,000

Chardonay

Glass Bottle

ROSÉ

Rose Magoni \$160 \$800

Pinot Noir, Pinot Meunier, Grenache Cabernet Sauvignon.

Polen \$170 \$880

Grenache, Finca La Carrodilla, Valle de Guadalupe

DESTILADOS & LICORES 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

Don Julio 1942 Añejo \$420

TEQUILAS BLANCOS

Don Julio - Blanco \$160

Casa Dragones - Blanco \$220

TEQUILAS REPOSADOS

Don Julio - Reposado \$160

Tradicional - Reposado \$130

TEQUILAS CRISTALINOS

Don Julio - 70	\$175
Dobel Diamante	\$170
Herradura Ultra	\$175
1800 Cristalino	\$170

MEZCAL

Mezcal Unión Uno - Espadín y Cirial	\$150
Monte Lobos - Pechuga	\$285
Brujo No. 5 - Tobalá	\$285
Ojo de Tigre - Espadín y Tobalá	\$165
Contra Luz - Espadín	\$185
The Lost Explorer - Espadín	\$185

VODKA

Ketel One	\$140
Smirnoff	\$130
Smirnoff Tamarindo	\$140
Greygoose	\$170
Absolut Azul	\$130

LICORES DIGESTIVOS

Baileys	\$140
Frangelico	\$140
Chartreuse Verde	\$150
Licor 43	\$140
Campari	\$140
Carpano Rosso	\$140
Carpano Bianco	\$140
Kahlua	\$120
Grand Marnier	\$135
Disaronno	\$155
Aperol	\$140
Chinchon Seco	\$140
Chinchon Dulce	\$140

GIN

Tanqueray London Dry	\$150
Hendricks Gin	\$180
Monkey 47	\$220
Beefeater	\$140
Bombay Sapphire	\$160

RON

Zacapa Ambar	\$160
Zacapa 23	\$190
Captain Morgan Spiced	\$125
Captain Morgan White	\$130
Bacardi Blanco	\$130
Havana Club 7 Años	\$150

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	\$240
Buchanan's Two Souls	\$165
Macallan - 12	\$240
Chivas - 12	\$170
Chivas - 18	\$265
Bulleit Bourbon	\$160
Jack Daniel's Tennessee	\$150

COGNAC & BRANDY

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

Todos los precios de este menú incluye el 8% de IVA.