

COLD APPETIZERS

Tuna Tartar	\$460
Blue fin, home made ponzu, ginger.	
Villa Marina Cold Seafood Combo	\$535
Oysters (6 pieces), sea snail, shrimp, fish ceviche, shrimp ceviche, clam.	
Natural Octopus	\$299
Sea Scallops	\$730
Natural Shrimp	\$220
Oyster (Dozen)	\$345
Natural Oysters Half Dozen	\$255
Villa Marina Oysters	\$497

CEVICHEs

Fish Ceviche	\$228
Shrimp Ceviche	\$275
Special Shrimp Ceviche	\$282
Toasted chile de arbol, cucumber, onion.	
Special Fish Ceviche	\$235
Toasted chile de arbol, cucumber, onion.	
Special Ensenada Ceviche	\$375
Sea scallops, toasted chile de arbol, cucumber, onion.	

TOSTADAS

Fish Tostada	\$92
Shrimp Tostada	\$98
Chipotle Tuna Tostada	\$165
Jicama kimchi, chipotle mayo, avocado.	
Special Villa Marina Tostada	\$280
Guacamole, sea scallops, and green aguachile.	

AGUACHILE

Aguachile with Shrimp	\$305
Green, red or black.	
Aguachile Trio	\$582
With sea scallops and shrimps. (Green, red or black.)	

TRADITIONAL

Shrimp (6 Pieces)	\$350
On garlic sauce, garlic butter sauce or grilled.	
Breaded Shrimp (5 Pieces)	\$350
Fish Fillet	\$288
Breaded, on garlic sauce, garlic butter sauce or grilled.	
Fried Fish (600 gr)	\$325
With rice, salad and a touch of chimichurri.	
Lobster	\$900
Puerto Nuevo style, Thermidor or on garlic.	

COCKTAILS

Shrimp Cocktail	\$305
Campechano Cocktail	\$342

HOT APPETIZERS

Olive Shrimp and Octopus	\$372
Grilled with sauteed vegetables and basil aioli.	
Rockefeller Oysters	\$305
Spinach, Bacon, Mozzarella and gremolata.	
Torito Chilies	\$260
Fried and stuffed with crushed shrimp with black sauce.	
Grilled Octopus	\$425
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	\$297
Fried beef intestine, guacamole and pickled peppers.	
Sauteed Octopus	\$372
With smoked tuna, shrimp, house made soy sauce and chile de árbol.	
Salmon Crackling	\$350
With creamy pesto, avocado, spicy lime- chilli sauce.	
Fish Crackling	\$305
With avocado and tartar sauce.	

PASTAS

Shrimp Fettuccini \$365

With alfredo, chipotle or culichi sauce.

Chicken Fettuccini \$365

With alfredo, chipotle, or culichi sauce.

SOUPS & CREAMS

7 Mares Soup \$295

Clam Chowder \$240

Tiger Milk \$148

TACOS

Gobernador Culichi Taco \$85

Grilled and bathed in culichi sauce.

Gobernador Taco \$84

Smoked Fish Taco \$80

Spicy Shrimp Taco \$85

Shrimp Crackling Taco \$105

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

Ensenada Shrimp Taco \$85

Ensenada Fish Taco \$79

GRILLED FISH

Red Snapper (1kg) \$497

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 \$310

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 \$287

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

Pampera \$287

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

Caesar \$230

Traditional, Villa Marina style.

SIDES

Special Rice	\$205	Grilled Tostadas	\$65
French Fries	\$95	Mazateca Fried Onion	\$95
Guacamole	\$128	Pork Beans	\$80

Kids Menu



Fish Nuggets	\$165
Chicken Nuggets	\$165
Pepperoni and Cheese Pizza	\$165
Hawaiian Pizza	\$165
Shrimp Nuggets	\$190

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	\$79
Orange Water	\$79
Fresh Waters	\$79
Iced Tea	\$79
Soda	\$49
Bottled Water (Mineral or Natural)	\$49
Mineral Perrier Water	\$78
Mineral Hethe Water	\$115
Natural Hethe Water	\$115

Desserts

Lemon Pie (3 people)	\$380
Napolitan Puddin	\$140
Guava Cheesecake	\$160
Chocolate Cake	\$160
Corn Pancake	\$170
Magical Corn Pancake	\$325
Brownie	\$180

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	\$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		

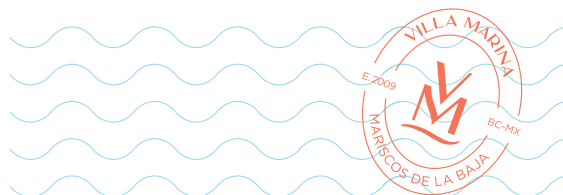
CLASSIC HOUSE COCKTAILS

Piña Colada	\$135
Captain Morgan white rum, juice, coconut cream and milk.	
Daiquiri	\$135
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	\$135
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

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

Parábola	\$160	\$720
Tempranillo, San Antonio de las Minas		
Gran Ricardo MX		\$3,960

Pionero	\$165	\$800
Mezcla de Tintos, Cabernet, Merlot, Tempranillo		

Le Nebbiolo		\$1,100
Henri Lurton		

Surco 2,7		\$960
Cabernet, Valle de San Vicente		

Emeve Armonia		\$800
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Emeve los Nietos		\$1,050
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Origen 43 Magoni	\$160	\$750
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Tempranillo Rva Magoni		\$1,600
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Único		\$2,900
Cabernet Sauvignon, Merlot, Santo Tomás, Valle de Guadalupe		

Caymus		\$4,400
Cabernet Sauvignon, Napa Valley		

SPARKLING

Glass Bottle

Maschio	\$155	\$750
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Prosecco, Pinot noir, Italia

Maschio Prosecco Glera	\$155	\$800
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Prosecco, Glera, Italia

Moet & Chandon Brut		\$2,750
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Champagne, Pinot Noir, Pinot Meunier, Chardonnay, A.O.C. Francia

WHITES

Glass Bottle

Henry Lurthon Le Chennin		\$900
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Chenin Blanc, Valle de Guadalupe

Lágrimas		\$900
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Chardonnay, Valle de Guadalupe

Viña Kristel MX		\$1,020
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Chenin Colombard MX		\$980
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Manaz Magoni	\$160	\$800
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ROSÉ

Glass Bottle

Rose Magoni	\$160	\$750
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Polen	\$170	\$880
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Grenache, Finca La Carrodilla, Valle de Guadalupe

DESTILADOS SPIRITS & LICORES LIQUORS

TEQUILAS PREMIUM

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

Don Julio - Blanco	\$155
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Casa Dragones - Blanco	\$220
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TEQUILAS AÑEJOS

Don Julio - Añejo	\$175
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Tequila 1800 - Añejo	\$160
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Don Julio 1942 Añejo	\$420
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TEQUILAS REPOSADOS

Don Julio - Reposado	\$160
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Tradicional - Reposado	\$130
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TEQUILAS CRISTALINOS

Don Julio - 70	\$175
Dobel Diamante	\$165
Herradura Ultra	\$170
1800 Cristalino	\$165

MEZCAL

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

VODKA

Ketel One	\$140
Smirnoff	\$125
Smirnoff Tamarindo	\$140
Greygoose	\$170
Absolut Azul	\$130

LICORES DIGESTIVOS

Baileys	\$140
Frangelico	\$150
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
Las Californias Gin Cítrico	\$150
Las Californias Gin Nativo	\$150
Beefeater	\$140
Bombay Sapphire	\$160

RON

Zacapa Ambar	\$150
Zacapa 23	\$185
Captain Morgan Spiced	\$125
Captain Morgan White	\$130
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	\$240
Buchanan's Two Souls	\$160
Macallan - 12	\$240
Chivas - 12	\$140
Chivas - 18	\$250
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.