

COLD APETTIZERS

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| Villa Marina Cold Seafood Combo | \$590 |
| Oysters, sea snail, shrimp, fish ceviche, shrimp ceviche, clam. | |
| Natural Shrimp | \$220 |
| Natural Octopus | \$299 |
| Oyster (Dozen) | \$387 |
| JC Oysters (Dozen) | \$680 |
| With shrimp in green aguachile. | |
| JC Oysters (Half Dozen) | \$360 |
| Prepared Clams (4 Pieces) | \$297 |
| Natural Clams | \$297 |
| Natural Sea Snail | \$320 |
| Sea Scallops | \$840 |
| Tuna Carpaccio | \$305 |
| Avocado, cucumber, olive puree kalamata and toasted bread. | |
| Salmon Carpaccio | \$305 |
| With chile güero , kalamata olives, green olive, lemon with toasted bread. | |

CEVICHEs

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| Special Villa Marina | \$375 |
| Sea scallops, shimp, octopus, and roasted chile. | |
| Special Fish Ceviche | \$242 |
| Coriander sauce, sea scallops, shrimp and octopus. | |
| Special Shrimp Ceviche | \$287 |
| With roasted chile. | |
| Fish Ceviche | \$235 |
| Shrimp Ceviche | \$278 |

COCKTAILS

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| Shrimp Cocktail | \$312 |
| Octopus Cocktail | \$370 |
| Mixed Seafood Cocktail | \$352 |

AGUACHILE

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

TOSTADAS

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| Fish Ceviche Tostada | \$95 |
| Shrimp Ceviche Tostada | \$99 |
| Octopus Tostada | \$232 |
| Campechana Tostada | \$285 |
| Special Villa Marina Tostada | \$285 |
| Tostada with guacamole, sea scallops, and shrimp with green aguachile. | |
| Marlin Pate Tostada NEW | \$225 |
| With tuna, natural shrimp and avocado. | |

HOT APPETIZERS

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| Salmon Crackling with Pesto | \$372 |
| Over mexican sauce with avocado, dill mayonnaise and pesto. | |
| Tuna Carnitas in Guacamole | \$388 |
| Over guacamole, with red aguachile, seasoned onions and coriander. | |
| Grilled Octopus | \$455 |
| Over salad, dill mayonnaise and cambray potato. | |
| Fish Crackling | \$307 |
| Over mexican sauce with avocado, dill mayonnaise and pesto. | |
| Rockefeller Oysters | \$320 |
| Octopus and Olive Shrimps | \$377 |
| Grilled with olive saulted vegetables, with basil aioli. | |
| Marinated Grilled Octopus | \$455 |
| Crispy, marinated in prepared soy, fresh and balsamic salad. | |
| Mongolian Octopus | \$377 |
| 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 \$165
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 \$284
Stuffed with masago, smoked salmon, eel with BBQ, crab and avocado. Bathed in spicy dressing and eel sauce.

Eel Crispy Roll \$267
lined with eel and avocado, with fried sweet potato topping.

Crunchy Salmon \$284
Stuffed with shrimp tempura, cream cheese, avocado and surimi, lined with spicy salmon, tempura flakes and house sauce.

Diablo Roll \$267
Slightly spicy. Stuffed with marlin, cream cheese, avocado and surimi. Wrapped in salmon and tuna with spicy shrimp topping.

The Immortal \$284
Wrapped in tuna with scallops topping, spicy sauce and tobiko. Stuffed with crab, cucumber and cream cheese.

Spicy Lime Roll \$267
Stuffed with breaded shrimp, chile toreado, cream cheese and cucumber, lined with fresh salmon and yellow lemon, with spicy shrimp topping.

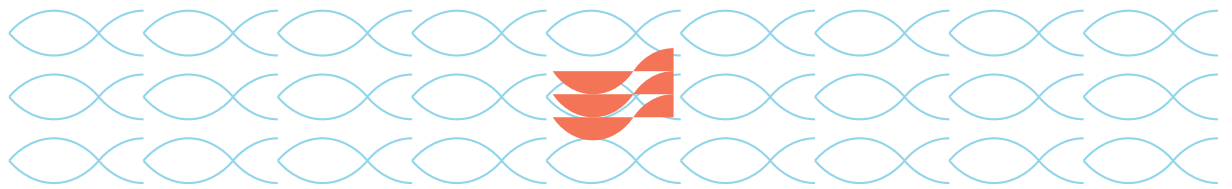
Gohan Roll \$267
Filled with chile toreado, cucumber and breaded shrimp, lined with cheese, fried crab, eel and spicy sauce.

Baked Villa Marina Roll \$247
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 \$287
Stuffed with avocado, cream cheese and cooked shrimp. Wrapped in fresh salmon with spicy shrimp topping.

JC Roll **NEW** \$247
Fried with tempura, stuffed with cream cheese, avocado, tempura shrimp, crab, tempico sauce topping and eel sauce.

Kanikama Hot **NEW** \$247
Flamed, stuffed with cucumber, avocado, tempura shrimp, lined with kanikama, bathed with spicy mayo and tare sauce.



SOUPS & CREAMS

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| Siete Mares Soup | \$297 |
| Fish Soup | \$197 |
| Clam Chowder | \$240 |
| Seafood Soup | \$250 |
| Leche de Tigre Cup | \$162 |
| Shrimp Meatballs | \$250 |
| Shrimp Soup | \$232 |

PASTAS

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| Fettuccine with Shrimp or Chicken | \$372 |
| Alfredo or Chipotle sauce. | |
| Fettuccine Alfredo or Chipotle | \$235 |
| Without shrimp. | |

TACOS

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| Mar y Tierra | \$115 |
| With beef skirt, shrimps, guacamole and red salsa. | |
| Talla Style | \$88 |
| Adobo fish taco, covered in guajillo, criander and onion sauce. | |
| Ensenada | \$88 |
| Traditional butterfried fish, salad and pico de gallo. | |
| Crackling Shrimp | \$105 |
| Fried shrimp, fried beans, avocado and pico de gallo. | |
| Smoked Fish (Marlin) | \$88 |
| Spicy Shrimp | \$92 |
| Governor | \$89 |
| Culichi Sauce Governor | \$92 |

GRILLED FISH OR "A LA SILLA"

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| Red Snapper (1kg) | \$545 |
| Bass Fish (1kg) | \$565 |
| Corvina (1kg) | \$345 |

GRILLED FISH LOINS

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| Red Snapper Loin | \$565 |
| Topolobampo Loin (Corvina Fish) | \$422 |
| With adobo of the house, with spicy shrimp and special rice. | |
| Grilled Corvina Fish Loin | \$345 |
| Baja Loin | \$430 |
| With octopus to the olive. | |
| Villa Marina Loin | \$397 |
| With shrimps and mushrooms with garlic. | |

TRADITIONAL DISHES

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| Breaded Fish Fillet | \$297 |
| Fish Steak | \$297 |
| With onions, grilled or with garlic sauce. | |
| Fried Fish (600 gr) | \$325 |
| Shrimp | \$372 |
| Breaded, with garlic or grilled. | |



SPECIALTY SHRIMP DISHES

Villa Marina Hot Seafood Combo \$465

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

Culichi Shrimp \$372

On poblano sauce, with grilled cheese.

Acorazados Bacon Wrapped Shrimp \$372

Filled with banana puree, and cream cheese.

Shrimp with Coconut with Tamarind Sauce \$372

Diabla Shrimp \$372

POULTRY & MEATS

Grilled Chicken Breast (400 gr) \$325

With potatoes and guacamole.

Rib Eye (500 gr) \$897

With potatoes and guacamole.

Skirt Steak (400 gr) \$850

With potatoes and guacamole.

SALMON & LOBSTERS

Grilled Salmon \$445

Garlic Salmon \$445

Puerto Nuevo Style Lobster or Grilled \$900

SPECIAL FISH FILLET

Light Fish Fillet \$360

Fish fillet with shrimp soup.

Doña Elvira Fillet \$372

Filled with seafood, with house adobo.

3 Sauce Fish Fillet \$372

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

Fish Fillet with Clams \$385

DRINKS

Lemonade \$79

Orangeade \$79

Flavored Water \$79

Ciel Water (Mineral or Natural) \$49

(355 ml)

Sodas \$49

(Variety of flavor 355ml)

Mineral Hete Water \$115

Handmade from the Hidalguense Sierra .

Natural Panna Water \$115



Desserts

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|--------------------------------|-------|
| Lemon Pie (3 people) | \$370 |
| Napolitan Puddin | \$160 |
| Guava Cheesecake | \$177 |
| Chocolate Cake | \$177 |
| Corn Pancake | \$182 |
| Magical Corn Pancake | \$325 |
| Crepes | \$200 |
| Caramelized Bananas | \$218 |
| Brownie | \$182 |

Coffee

HOT

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|--|------|
| 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 |

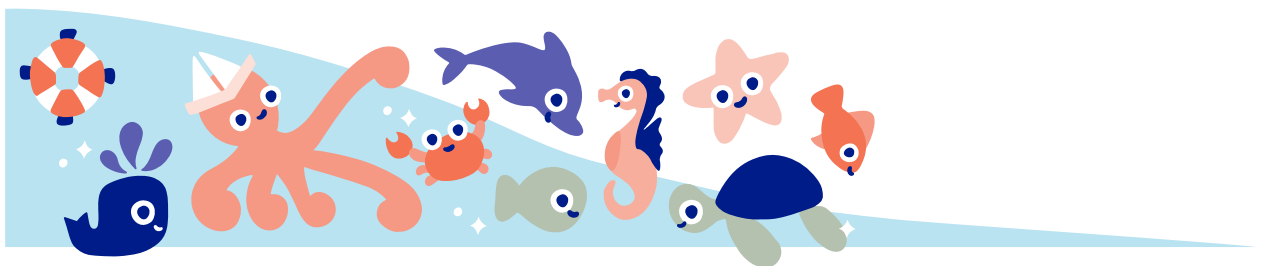
COLD

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| 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 |



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|-----------------------------------|-------|
| Fish Nuggets | \$172 |
| Chicken Nuggets | \$172 |
| Pepperoni and Cheese Pizza | \$172 |
| Beef Burger | \$172 |
| Shrimp Nuggets | \$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 \$170

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 \$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 \$165

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

Margarita \$140

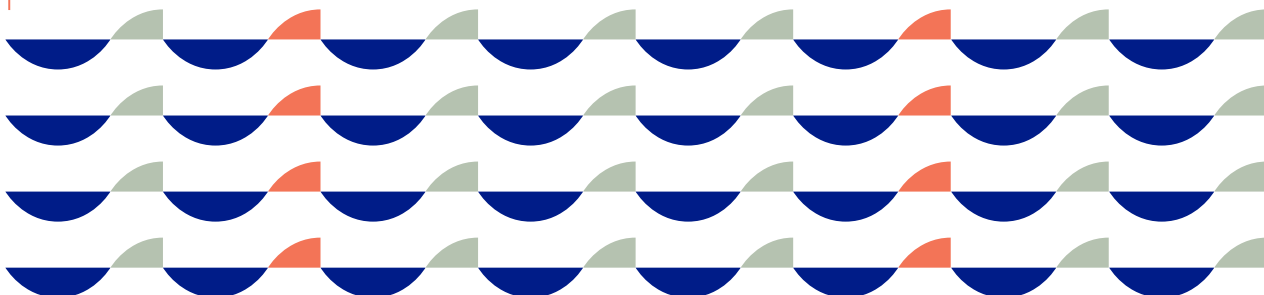
Don Julio Blanco Tequila, Cointreau and Lemon. (Frappe or rocks)

Carajillo \$175

Licor 43 and coffee.

Mojito \$140

Rum Captain Morgan, mint and lemon.





MARGARITAS

WITH
Premium
TEQUILA

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



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|-------------------------------------|--------------|
| 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

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| Cerveza Nacional | \$70 |
| Tecate Light, Indio | |
| Cerveza Premium | \$70 |
| XX Lager, XX Ambar, XX Ultra, Bohemia, Bohemia cristal, Amstel Ultra. | |
| Cerveza Importada | |
| Heineken | \$75 |
| Heineken Cero | \$60 |

HOUSE Clamatos



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|---|--------------|
| Clamato Marinero | \$192 |
| Clam juice, with lemon, mix of sauces, selection of seafood and beer. | |
| Clamato Marinero without Alcohol | \$188 |
| 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 \$155 \$820

Prosecco, Pinot noir, Italia

Maschio Prosecco Glera \$180 \$820

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 \$900

Chennin Blanc, Valle de Guadalupe

Elvira \$180 \$900

Sauvignon 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

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

Chardonay

ROSÉ

Glass Bottle

Rose Magoni \$160 \$800

Pinot Noir, Pinot Meunier, Grenache Cabernet Sauvignon.

Polen \$170 \$890

Grenache, Finca La Carrodilla, Valle de Guadalupe

RED

Glass Bottle

Gran Ricardo MX \$3,960

Cabernet Sauvignon, Petit Verdot, Cabernet Franc

Elvira \$180 \$850

Cabernet, Valle de Guadalupe

Le Nebbiolo \$950

Henri Lurton

Surco 2,7 \$960

Cabernet, Valle de San Vicente

Emeve Armonia \$800

Merlot, Cabernet Sauvignon, Merlot

Emeve los Nietos \$1,050

Cabernet Franc, Cabernet Sauvignon, Merlot

Único \$2,900

Cabernet Sauvignon, Merlot, Santo Tomás, Valle de Guadalupe

Origen 43 Magoni \$160 \$800

Montepulciano, Aglianico, Canaiolo Sangiovese, Cabernet Sauvignon

Tempranillo Rva Magoni \$1,600

Caymus \$4,200

Cabernet Sauvignon, Napa Valley





SPIRITS & LIQUORS

TEQUILAS PREMIUM



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

TEQUILAS CRISTALINOS



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| Don Julio - 70 | \$177 |
| Dobel Diamante | \$175 |
| Herradura Ultra | \$175 |
| 1800 Cristalino | \$165 |

TEQUILAS REPOSADOS



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| Don Julio - Reposado | \$170 |
| Tradicional - Reposado | \$130 |

MEZCAL



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

TEQUILAS AÑEJOS



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| Don Julio - Añejo | \$180 |
| Tequila 1800 - Añejo | \$165 |
| Tequila 1942 - Añejo | \$660 |

TEQUILAS BLANCOS



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| Don Julio - Blanco | \$160 |
| Casa Dragones - Blanco | \$220 |

GIN



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| Tanqueray Ten | \$150 |
| Hendricks Gin | \$180 |
| Las Californias Gin Cítrico | \$160 |
| Las Californias Gin Nativo | \$155 |
| Beefeater | \$135 |
| Bombay Sapphire | \$160 |

VODKA



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

RON



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

WHISKY



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|------------------------------|-------|
| 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



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| 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



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

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

