

COLD APETTIZERS

Villa Marina Cold Seafood Combo	\$535
Oysters, sea snail, shrimp, fish ceviche, shrimp ceviche, clam.	
Natural Shrimp	\$220
Natural Octopus	\$299
Oyster (Dozen)	\$345
JC Oysters (Dozen)	\$497
With shrimp in green aguachile.	
JC Oysters (Half Dozen)	\$345
Prepared Clams (4 Pieces)	\$290
Natural Clams	\$290
Natural Sea Snail	\$297
Sea Scallops	\$700
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

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

COCKTAILS

Shrimp Cocktail	\$305
Octopus Cocktail	\$350
Mixed Seafood Cocktail	\$342

AGUACHILE

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

TOSTADAS

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

HOT APPETIZERS

Salmon Crackling with Pesto	\$350
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	\$305
Over mexican sauce with avocado, dill mayonnaise and pesto.	
Rockefeller Oysters	\$305
Octopus and Olive Shrimps	\$372
Grilled with olive saulted vegetables, with basil aioli.	
Marinated Grilled Octopus	\$425
Crispy, marinated in prepared soy, fresh and balsamic salad.	
Mongolian Octopus	\$372
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.

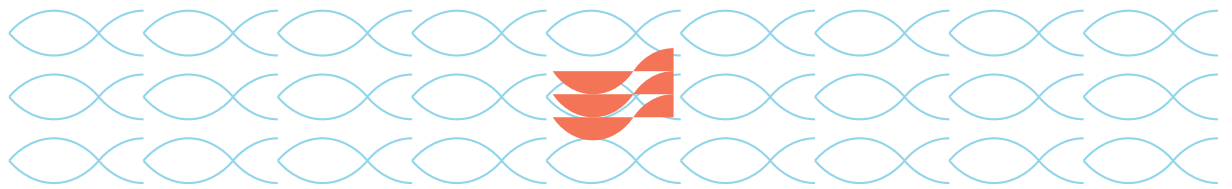
JC Roll **NEW** \$245

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

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

PASTAS

Fettuccine with Shrimp or Chicken	\$365
Alfredo or Chipotle sauce.	
Fettuccine Alfredo or Chipotle	\$210
Without shrimp.	

TACOS

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

GRILLED FISH OR "A LA SILLA"

Red Snapper (1kg)	\$497
Bass Fish (1kg)	\$497
Corvina (1kg)	\$305

GRILLED FISH LOINS

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

TRADITIONAL DISHES

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



SPECIALTY SHRIMP DISHES

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

POULTRY & MEATS

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

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

DRINKS

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

Lemon Pie (3 people)	\$370
Napolitan Puddin	\$140
Guava Cheesecake	\$160
Chocolate Cake	\$160
Corn Pancake	\$170
Magical Corn Pancake	\$325
Crepes	\$200
Caramelized Bananas	\$205
Brownie	\$180

Coffee

HOT

Espresso	\$50
Cortado	\$50
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

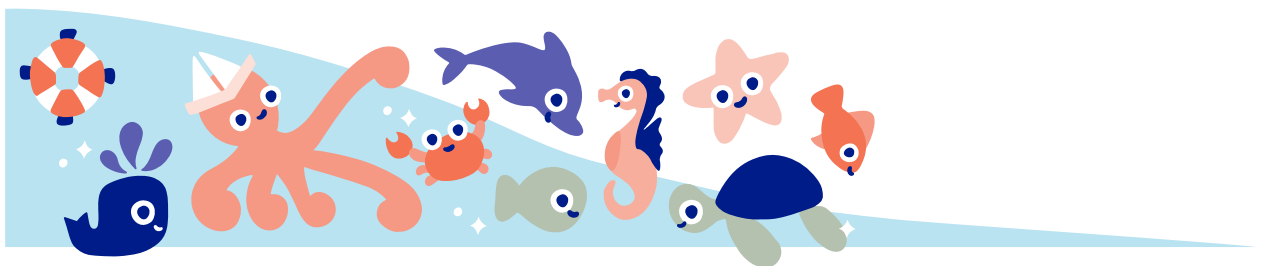
COLD

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	\$175



Fish Nuggets	\$165
Chicken Nuggets	\$165
Pepperoni and Cheese Pizza	\$165
Beef Burger	\$165
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 \$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

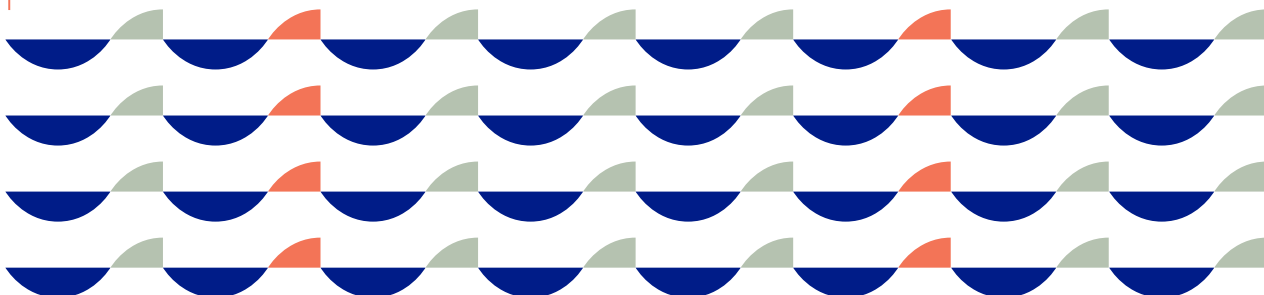
Don Julio Blanco Tequila, Cointreau and Lemon. (Frappe or rocks)

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



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

Cerveza Nacional	\$65
Tecate Light, Indio	
Cerveza Premium	\$68
XX Lager, XX Ambar, XX Ultra, Bohemia, Bohemia cristal, Amstel Ultra.	
Cerveza Importada	
Heineken	\$72
Heineken Cero	\$55

HOUSE Clamatos



Clamato Marinero	\$190
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 \$160 \$750

Prosecco, Pinot noir, Italia

Maschio Prosecco Glera \$160 \$750

Prosecco, Glera, Italia

Moet & Chandon Brut \$2,750

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

WHITES

Glass Bottle

Henry Lurthon Le Chennin \$950

Chennin Blanc, Valle de Guadalupe

Lágrimas \$900

Chardonnay, Valle de Guadalupe

Elvira \$180 \$900

Chenin Blanc, Valle de Guadalupe

Viña Kristel MX \$1,020

Chenin Colombard MX \$980

Manaz Magoni \$160 \$800

ROSÉ

Glass Bottle

Rose Magoni \$160 \$750

Polen \$170 \$880

Grenache, Finca La Carrodilla, Valle de Guadalupe

RED

Glass Bottle

Parábola \$150 \$750

Tempranillo, San Antonio de las Minas

Gran Ricardo MX \$3,960

Grenache/Tempranillo, Valle de Guadalupe

Elvira \$160 \$800

Cabernet, Valle de Guadalupe

Pionero \$160 \$850

Mezcla de Tintos, Cabernet, Merlot, Tempranillo

Le Nebbiolo \$1,100

Henri Lurton

Surco 2,7 \$960

Cabernet, Valle de San Vicente

Emeve Armonia \$800

Emeve los Nietos \$1,050

Único \$2,900

Cabernet Sauvignon, Merlot, Santo Tomás, Valle de Guadalupe

Origen 43 Magoni \$160 \$750

Tempranillo Rva Magoni \$160 \$1,600

Caymus \$4,200

Cabernet Sauvignon, Napa Valley





SPIRITS & LIQUORS

TEQUILAS PREMIUM



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

TEQUILAS CRISTALINOS



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

TEQUILAS REPOSADOS



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

MEZCAL



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



Don Julio - Añejo	\$175
Tequila 1800 - Añejo	\$160
Tequila 1942 - Añejo	\$660

TEQUILAS BLANCOS



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

GIN



Tanqueray Ten	\$165
Hendricks Gin	\$180
Las Californias Gin Cítrico	\$150
Las Californias Gin Nativo	\$140
Beefeater	\$140
Bombay Sapphire	\$160

VODKA



Ketel One	\$130
Smirnoff	\$135
Smirnoff Tamarindo	\$140
Greygoose	\$170
Absolut Azul	\$135

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.

