

COLD APPETIZERS

Villa Marina Cold Seafood Combo	\$590
Oysters, sea snail, shrimp, fish ceviche, shrimp ceviche, clam.	
Natural Shrimp	\$220
Natural Octopus	\$299
Oyster (Dozen)	\$387
Oyster (Half a Dozen)	\$273
JC Oysters (Dozen)	\$680
With shrimp in green aguachile.	
JC Oysters (Half a Dozen)	\$363
Prepared Clams (4 Pieces)	\$299
Natural Clams	\$299
Sea Scallops	\$845

CEVICHEs

Special Villa Marina Ceviche	\$375
Sea scallops, shrimp, octopus and roasted chile de árbol.	
Special Fish Ceviche	\$245
With roasted chile de árbol.	
Special Shrimp Ceviche	\$289
With roasted chile de árbol.	
Fish Ceviche	\$237
Shrimp Ceviche	\$282
Shredded Ceviche	\$277
Mazatlan style fish, shrimp and vegetables.	

COCKTAILS

Shrimp Cocktail	\$315
Campechano Cocktail	\$355

AGUACHILE

Aguachile with Shrimp	\$315
Green, red or black.	
Shrimp and Sea Scallops in Aguachile	\$1,045
Green, red or black.	
Aguachile Trio	\$589
With sea scallops and shrimp.	

TOSTADAS

Fish Ceviche Tostada	\$97
Shrimp Ceviche Tostada	\$99
Villa Marina Special Tostada	\$287
Tostada with a bed of avocado, sea scallops and shrimp in green aguachile.	
Marlin Pate Tostada NEW	\$227
With tuna, natural shrimp and avocado.	
Shredded Ceviche Tostada NEW	\$149
Fish, shrimp and blue tostada.	

HOT APPETIZERS

Salmon Crackling with Pesto	\$377
Over mexican sauce with avocado, dill mayonnaise and pesto.	
Grilled Octopus	\$455
On a bed of rice, salad, roasted potato and dill mayonnaise.	
Fish Crackling	\$309
Over mexican sauce with avocado, dill mayonnaise and pesto.	
Rockefeller Oysters	\$322
Octopus and Olive Shrimps	\$392
Grilled with olive saulted vegetables, with basil aioli.	
Marinated Grilled Octopus	\$455
Crispy, marinated in prepared soy, ensaladilla and balsamic vinegar.	
Pan-Fried Octopus	\$377
With marlin and shrimp, saulted with chile quebrado, garlic sauce and chipotle.	
Tuna Carnitas	\$388
Guacamole, house curtidos and morita sauce.	
Campero Octopus NEW	\$455
Sake, mushrooms, peanuts, ponzu and butter.	

Sushi

BAR

APPETIZERS

- Edamame Order** \$154
House ponzu, pink salt and katsuobushi.
- Rock Shrimp** \$307
Spicy sauce.

SUSHI BAR

- Tuna Tartar** \$460
Marinated tuna with spicy mayonnaise, on avocado, with tori sauce.
- Tuna Tostada with Chipotle** \$167
Tostada with a bed of mayonnaise chipotle, tuna, arugula and jicama with soy.

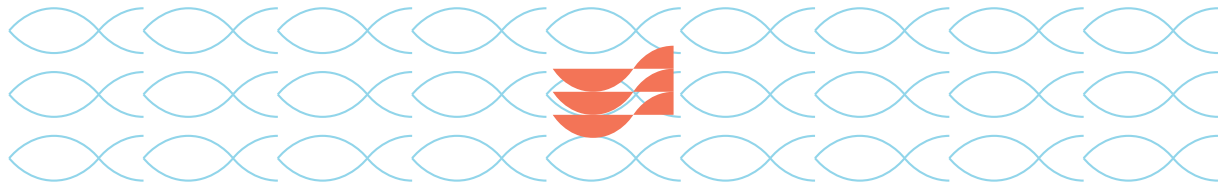
MEXICAN SAKE

- Sakera Hattori** \$305
(Mexican Artisanal Sake) 190ml
- Sakera Nami** \$330
(Mexican Artisanal Sake) 190ml
- Sapporo Beer** \$150



ROLLS

- Tempura Roll** \$287
Stuffed with masago, smoked salmon, BBQ eel, crab and avocado. Bathed in spicy dressing and eel sauce.
- Crunchy Salmon** \$287
Stuffed with shrimp tempura, cream cheese, avocado and surimi, lined with spicy salmon, tempura flakes and house sauce.
- Diablo Roll** \$269
Slightly spicy. Stuffed with marlin, cream cheese, avocado and surimi. Wrapped in salmon and tuna with spicy shrimp topping.
- The Immortal** \$287
Wrapped in tuna with scallops topping, spicy sauce and tobiko. Stuffed with crab, cucumber and cream cheese.
- Spicy Lime Roll** \$269
Stuffed with breaded shrimp, chile toreado, cream cheese and cucumber, lined with fresh salmon and yellow lemon, with spicy shrimp topping.
- Gohan Roll** \$269
Filled with chile toreado, cucumber and breaded shrimp, lined with cheese, fried crab, eel and spicy sauce.
- Baked Villa Marina Roll** \$249
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** \$289
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** \$249
Flamed, stuffed with cucumber, avocado, tempura shrimp, lined with kanikama, bathed with spicy mayo and tare sauce.



SOUPS & CREAMS

7 Mares Soup	\$297
Clam Chowder	\$240
Leche de Tigre	\$162

PASTAS

Fettuccine Alfredo, Chipotle or Culichi	\$237
With shrimp	\$365
With chicken	\$377

SALADS

Caesar Salad	\$245
Traditional with parmesan and homemade croutons.	
Greek Salad	\$287
Feta cheese, olives, oregano vinaigrette, peppers, onions and tomatoes.	
Pampera Salad	\$287
Blue cheese, balsamic dressing, honey and mixed lettuce.	

TACOS

Ensenada Fish	\$89
Ensenada Shrimp	\$93
Traditional, weathered, with coleslaw and mexican sauce.	
Crackling Shrimp	\$107
Fried shrimp, fried beans, avocado and pico de gallo.	
Smoked Fish (Marlin)	\$89
Spicy Shrimp	\$95
Governor	\$92
Governor with Culichi Sauce	\$93
Mar y Tierra Taco	\$117
Skirt steak and shrimp.	

GRILLED FISH OR SILLA

Red Snapper (1kg)	\$545
Bass Fish (1kg) - En temporada	\$565

GRILLED FISH LOIN

Red Snapper Loin	\$497
Topolobampo Loin (Curvina Fish)	\$422
With house adobo, spicy shrimp and special rice.	
Grilled Curvina Fish Loin	\$345
Baja Loin	\$430
Bathed with olive octopus, mashed potatoes and roasted vegetables.	
Península Loin	\$397
With garlic shrimps and mushrooms.	

TRADITIONAL DISHES

Fish Steak	\$299
With garlic, onions, grilled, or breaded.	
Fried Fish	\$377
Shrimp (6 pieces)	\$377
Breaded, with garlic or grilled.	
Breaded Shrimp	\$377
Puerto Nuevo Lobster	\$900
Termidor or with garlic.	
San Felipe Lobster (1kg)	\$1,265
With sea scallops, chipotle aioli and oyster.	

SPECIALTY SHRIMP DISHES

Villa Marina Hot Seafood Combo \$468

Chipotle and tamarind sauce with coconut on culichi, breaded shrimp with one "acorazado".

Culichi Shrimp \$377

In poblana cream with mushrooms gratin.

Shrimp (Acorazados) \$377

Shrimp stuffed with plantain and cream cheese, wrapped in bacon.

Shrimps with Coconut and Tamarind Sauce \$377

Diabla Shrimp \$377

Grilled Shrimp \$377

SPECIAL FISH FILLET

Doña Elvira Fillet \$377

Filled with house adobo seafood.

3 Sauce Fish Fillet \$377

Filled with marlin and shrimp. Bathed in culichi, cheese and chipotle sauce with grilled potatoes.

Grilled Salmon \$447

POULTRY & MEATS

Grilled Chicken Breast \$325

With lemon, chimichurri or natural.

Medallions (400 gr) \$698

With baked potatoes, onions, roasted chiles and chimichurri.

Rib Eye Upper Choice (500 gr) \$897

With baked potatoes, onions, roasted chiles and chimichurri.

Arrachera (500 gr) \$897

With baked potatoes, onions, roasted chiles and chimichurri.

EXTRA ORDERS

Special Rice \$235

French Fries \$98

Truffled Fries \$160

Guacamole \$142

Tostadas (Adobadas) \$72

Mazateca Onions \$98

Pork or Refried Beans \$97

Guaymas Sauce \$135

Mexican sauce with avocado and habanero.

DRINKS

Lemonade \$79

Orangeade \$79

Flavored Water \$78

Natural Ciel Water \$45

(625 ml)

Mineral Ciel Water \$45

(355 ml)

Sodas \$49

(Flavor variety 355ml)

Mineral Hethe Water \$115

From the Hidalguense sierra.

Natural Panna Water \$115



Desserts

Lemon Pie	\$370
(3 People)	
Napolitan Puddin	\$160
Guava Cheesecake	\$177
Triple Chocolate Cake	\$177
Corn Pancake with Ice Cream	\$182
Magic Corn Bread	\$325
Brownie	\$182

Coffee

HOT

Espresso \$55

Cortado \$55

Americano \$50

Capuccino \$72

Latte \$72

Latte (Flavor) \$75

Jarabes naturales de la región marca Loto: Vainilla, de la Olla, Caramelo y Lavanda.

Moka \$75

Chocolate \$65

COLD

Americano \$50

Con Sabor \$60

Latte \$72

Latte (Flavor) \$75

Jarabes naturales de la región marca Loto: Vainilla, de la Olla, Caramelo y Lavanda.

Moka \$75

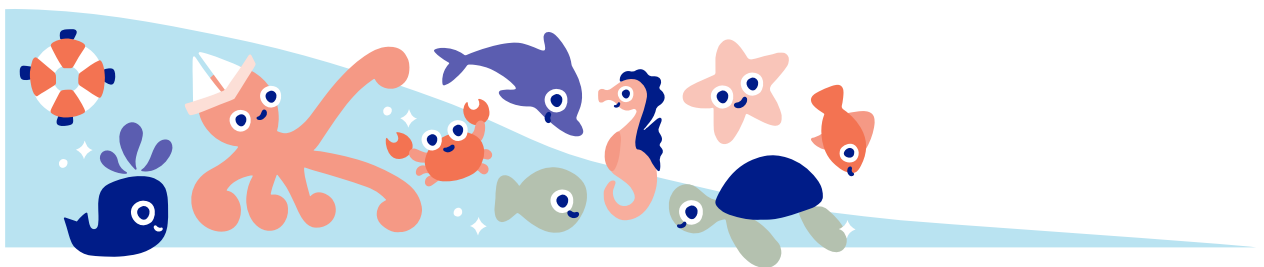
Chocolate \$65

Affogato \$95

Carajillo \$175

Fish Nuggets	\$167
Chicken Nuggets	\$167
Pepperoni Pizzeta	\$167
Shrimp Nuggets	\$192

Kids Menu



MOCKTAILS

Pepito \$125

Fresh and herbal with sweet touches. Pineapple, ginger, agave syrup, cucumber, basil and mineral water.

Orange Tonic \$125

Citrus and effervescent. Citrus mix with agave syrup and tonic water.

Tropical Tea **NEW** \$125

Fruity, slightly sweet and light. Raspberry syrup, lychee, black tea and mineral water.

Pineapple Honey **NEW** \$125

Fruity, sweet and herbal. Pineapple, lemon, natural syrup and tonic water.

Premium MARGARITAS SELECTION

Margaritas made with a selection of Tequilas and Premium supplies.

Pineapple and Guava Margarita \$170

Fruity Margarita with tequila, lime and spicy pineapple sugar. (Don Julio Blanco, Grand Marnier, Pineapple-Guava and lemon) Frozen.

Coconut and Walnut Margarita \$220

Creamy Margarita with tequila, lime and coconut sugar. (Don Julio Añejo, Grand Marnier, coconut cream and walnut) Rocks.

Jacaranda and Margarita \$260

Sweet and citrus, color-changing Margarita with pink salt (Casa Dragones blanco with blue tea, orange liqueur, homemade tea honey lemon and ginger) Rocks.

Mizunara Margarita \$390

Sweet and citrusy margarita with tequila and pink salt. (Casa Dragones Reposado, Nixta Liqueur, lemon and ginger tea homemade honey) Rocks.

SPRITZ SELECTION

Cool, light and effervescent drinks with a spritz selection and sparkling wine (Prosecco) ideal as appetizers, companions or digestives.

Guava Spritz **NEW** \$220

Drambuie & Guava Liqueur with notes of honey spices, tonic water and extra dry Mashio Prosecco.

Siempre Fresco Spritz **NEW** \$220

Elderflower & Plum Liqueur with fruity and sweet notes, mineral water and rose Mashio Prosecco.

Sake Spritz **NEW** \$200

Green Apple Liqueur & Sake Nami with citrus and fruity notes, mineral water and extra dry Mashio Prosecco.

Negroni Spritz **NEW** \$200

Vermouth Carpano Rosso and Campari with citrus and bitter notes, mineral water and extra dry Mashio Prosecco.

HOUSE MIXOLOGY

Fruity, fresh and tropical cocktail selection, with the supplies and distillates that you like the most.

Chameleon \$175

Fruity and slightly sweet cocktail with mezcal. (Mezcal Union, jamaica & basil, pineapple juice and lemon)

Pisco Sunset **NEW** \$170

Bittersweet and fruity cocktail with grape distillate. (Pisco, Elderflower Liqueur, Cordial homemade chamomile & cardamom with Liquor 43 and lemon juice)

Pink Mojito \$165

Herbal and fruity cocktail with rum. (Ron Captain Morgan Blanco, mint, blueberries and lemon with raspberry syrup.)

Yuzu Sour **NEW** \$180

Citrus, fruity and bittersweet cocktail with sake. (Sake Nami, green apple liqueur, homemade lemon & ginger tea honey, yuzu and lemon.)

Electric Tonic \$160

Smirnoff Vodka Guava, guava with agave honey, and grapefruit juice.

Whisky a la Parrilla \$160

Buchanan's Whisky, pineapple, Ancho Reyes chili liqueur, agave honey, lime, ginger with smoked cinnamon, and grilled pineapple

Coffee MIXOLOGY

Beverages with espresso coffee and with a selection of liquors, ideal as accompaniments or digestive.

Carlota Espresso **NEW** \$180

Italian lemon liqueur and Licor 43, with yellow lemon cream and espresso coffee.

De la Olla Carajillo **NEW** \$175

Kahlua and Licor 43, with notes of piloncillo, cinnamon and spices. Espresso coffee and orange.

Nixta Carajillo **NEW** \$180

Nixta Liqueur & Zacapa Amber with notes of coconut atole and espresso coffee.

Cold Brew Tonic **NEW** \$180

Gin Las Californias Nativo, with rosemary syrup, cold brew and tonic water.

HOUSE

Classic Cocktails

The trendy classics.

Piña Colada

\$140

Sweet and creamy with White Rum. (Captain Morgan blanco, pineapple juice & coconut cream).

Aperol Spritz

\$160

Fresh, light and bubbly. (Aperol Liqueur, soda and sparkling wine).

Gin & Tonic

\$160

Fresh, herbal and bubbly. (Tanqueray london dry, cucumber, lemon twist and rosemary with tonic water).

Strawberry Daiquiri

\$140

Fruity and Sweet with White Rum. (Captain Morgan blanco, Strawberries and Lemon).

Miami Vice

\$150

Fruity and fun mix of Piña Colada and Strawberry Daiquiri with Rum. (Captain Morgan blanco).

CRAFTED 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

HOUSE Clamatos

Clamato Marinero

\$192

Clam juice, with lemon, mix of sauces, a seafood selection and beer.

Clamato Marinero without Alcohol

\$188

Clam juice, with lemon, mix of sauces and a seafood selection.

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 MICHELADA

Tamarind Michelada NEW

\$150

Special Michelada prepared with tamarind, cucumber, mix of sauces, lemon and a touch of clamato with chile ancho liqueur.

HOUSE Sangrias

Prepared with the Chardonnay and Cabernet *Elvira* house wines.

White Sangria NEW

\$1,150*

Prepared with "Elvira" Chardonnay wine, house-made chamomile cordial and cardamom with peaches, green melon and yellow lemon.

Red Sangria NEW

\$990*

Prepared with "Elvira" Cabernet wine, plum cordial, black cherries, strawberries, melon and red fruits.

*Price per bottle

Wine

SPARKLING

Glass Bottle

Maschio	\$180	\$750
Prosecco, Pinot noir, Italia		
Maschio Prosecco Glera	\$180	\$750
Prosecco, Glera, Italia		
Moet & Chandon Brut	\$2,750	
Champagne, Pinot Nero, Pinot Meunier, Chardonnay, A.O.C. Francia		
Moet & Chandon Rosé Imperial	\$3,800	

WHITE

Glass Bottle

Henry Lurthon Le Chennin	\$950	
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 Frannes	\$200	\$1,000
Chardonay		



ROSÉ

Glass Bottle

Rose Magoni	\$160	\$800
Pinot Noir, Pinot Meunier, Grenache Cabernet Sauvignon.		
Polen	\$170	\$880
Grenache, Finca La Carrodilla, Valle de Guadalupe		

RED

Glass Bottle

Gran Ricardo MX	\$3,960	
Cabernet Sauvignon, Petit Verdot, Cabernet Franc		
Elvira	\$180	\$800
Cabernet, Valle de Guadalupe		
Le Nebbiolo	\$1,100	
Henri Lurton		
Surco 2,7	\$960	
Cabernet, Valle de San Vicente		
Emeve Armonia	\$900	
Merlot, Cabernet Sauvignon, Chifraz, Cabernet Franc		
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, Aglianivo, Canaiolo Sangiovese, Cabernet Sauvignon		
Tempranillo Rva Magoni	\$1,600	
Tempranillo, Graciano, Garnacha		
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	\$177
Dobel Diamante	\$175
Herradura Ultra	\$175
1800 Cristalino	\$170

TEQUILAS REPOSADOS



Don Julio - Reposado	\$170
Tradicional - Reposado	\$135

MEZCAL



Mezcal Unión Uno - Espadín y Cirial	\$150
Monte Lobos - Pechuga	\$285
Bruxo No. 5 - Tosalá	\$285
Ojo de Tigre - Espadín y Tosalá	\$165
Espíritu Lauro - Karwinskii Reposado	\$160
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	\$160
Casa Dragones - Blanco	\$220

GIN



Tanqueray Ten	\$165
Tanqueray London Dry	\$150
Hendricks Gin	\$180
Monkey 47	\$220
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
Titos	\$160
Ciroc	\$160
Absolut Azul	\$140

RON



Zacapa Ambar	\$150
Zacapa 23	\$185
Captain Morgan Spiced	\$130
Captain Morgan White	\$120
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	\$265
Buchanan's Two Souls	\$160
Macallan - 12	\$240
Chivas - 12	\$140
Chivas - 18	\$250
Mackers Mark Bourbon	\$160
Bulleit Bourbon	\$160
Jack Daniel's Tennessee	\$150

DIGESTIVE LIQUORS



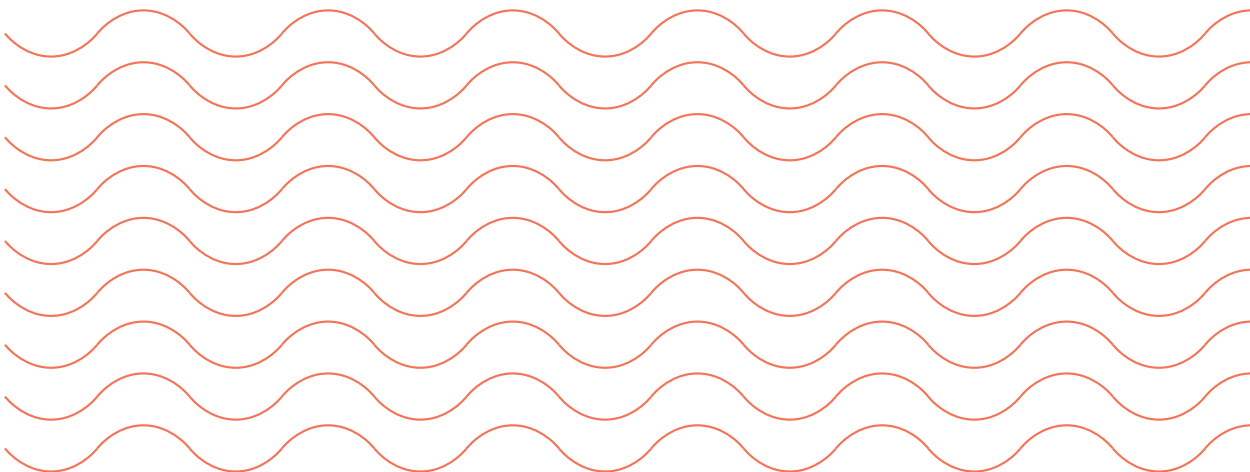
Baileys	\$140
Frangelico	\$150
Chartreuse Verde	\$135
Licor 43	\$140
Campari	\$135
Carpano Rosso	\$150
Carpano Bianco	\$150
Kahlua	\$125
Grand Marnier	\$135
Disaronno	\$155
Aperol	\$140
Chinchon Seco	\$140
Chinchon Dulce	\$140

COGNAC & BRANDY



Martel VSOP	\$195
Remy Martin VSOP	\$190
Hennessy VSOP	\$220
Cardenal de Mendoza	\$190
Torres 20	\$200

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





Entrees

To share or at the center

Roasted Edamame NEW	\$154	Crab Roll NEW	\$249
Sriracha salt, truffle oil and house soy.		Crab and truffle mayonnaise, soy of the house and noisette butter.	
Crispy Tacos (5 pieces) NEW	\$199	Rib-Eye Rolls NEW	\$295
Spicy tuna, truffle oil, ponzu reduction, fried wong tong, spicy mayo and avocado.		With shrimp, asparagus, sweet and sour sauce and sashimi.	
Short-Rib Gyosas NEW (5 pieces)	\$199	Rock Shrimp	\$307
With sweet and sour sauce, garlic and eel.		Seasoned with spicy sauce, avocado and a bed of salad.	
Rib-Eye Sashimi NEW	\$360	Tuna Tartare	\$460
Rib Eye Upper Choice, brussels sprouts, misotori sauce and chives.		Marinated tuna with spicy mayonnaise on avocado and tori sauce.	
Tuna Tostada with Chipotle NEW	\$160	Tuna Carpaccio	\$305
On a bed of mayonnaise with chipotle, tuna, arugula and jicama with soy sauce.		Avocado, cucumber, olive puree kalamata and toasted bread.	
		Salmon Carpaccio	\$305
		With chile gūero, kalamata olives, green olives, lemon with toasted bread.	

Drinks

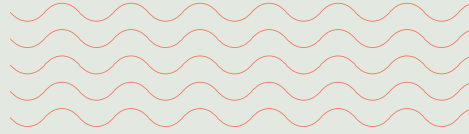


Marine Moikko NEW	\$190	Sake-Flight (Tasting) NEW	\$220
NAMI sake steeped with strawberry & basil, lillet blanc, vermouth bianco, strawberry & lychee oil.		Trio of mini versions of ours fruity sake-based cocktails.	
Kame House Margarita NEW	\$180	Sake Bomb, Bottoms Up!! NEW	\$190
NAMI sake, white tequila, liqueur orange, agave honey, and a touch spicy with pink salt.		Shot of fruity and sweet sake with Pilsner beer, citrus notes.	
Kawaii-Berry NEW	\$180	Sapporo Beer	\$150
NAMI sake, raspberry syrup, coconut liqueur, lemon juice, and Tonic water.		Hattori Sake (190 ML Sakera)	\$305
		Nami Sake (190 ML Sakera)	\$330



THE SUSHI EXPERIENCE

いただきます こんにちは



Rolls

Baked Villa Marina Roll

\$245

Filled with cream cheese, avocado and crab, lined with salmon smoked, mirror mounted eel sauce and covered in cilantro dressing.

Diablo Roll

\$265

Slightly spicy. Stuffed with marlin, cream cheese, avocado and surimi. Wrapped in salmon and tuna with spicy shrimp topping.

Kanikama Hot

\$245

Flamed, stuffed with cucumber, avocado, tempura shrimp, lined with kanikama, bathed with spicy mayo and tare sauce.

The Immortal

\$282

Wrapped in tuna with scallops topping, spicy sauce and tobiko. Stuffed with crab, cucumber and cream cheese.

JC Roll

\$245

Fried with tempura, stuffed with cream cheese, avocado, tempura shrimp, crab, tempico sauce topping and eel sauce.

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.

Special Salmon Roll

\$285

Stuffed with avocado, cream cheese and cooked shrimp. Wrapped in fresh salmon with spicy shrimp topping.

Tempura Roll

\$282

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

Gohan Roll

\$265

Filled with chile toreado, cucumber and breaded shrimp, lined with cheese, fried crab, eel and spicy sauce.

Crunchy Salmon

\$282

Stuffed with shrimp tempura, cream cheese, avocado and surimi, lined with spicy salmon, tempura flakes and house sauce.



どうもありがとうございます

おすし