

COLD APETTIZERS

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

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

Shrimp Cocktail \$312

Octopus Cocktail \$370

Mixed Seafood Cocktail \$352

AGUACHILE

Aguachile with Shrimp \$312

Green, red or black.

Aguachile Trio \$587

With sea scallops and shrimps.

TOSTADAS

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

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.



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

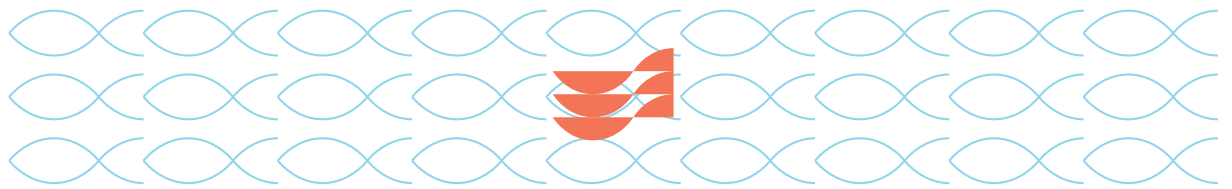
Stuffed with avocado, cream cheese and cooked shrimp. Wrapped in fresh salmon with spicy shrimp topping.

JC Roll **NEW** \$247

Fried with tempura, stuffed with cream cheese, avocado, tempura shrimp, crab, tampico 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

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

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

TACOS

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"

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

GRILLED FISH LOINS

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

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

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

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

DRINKS

Lemonade \$79

Orangeade \$79

Flavored Water \$79

Ciel Water (Mineral or Natural) \$49
(355 ml)

Sodas \$49
(Variety of flavor 355ml)

Mineral Hethe Water \$115
Handmade from the Hidalguense Sierra .

Natural Panna Water \$115



Desserts

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

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

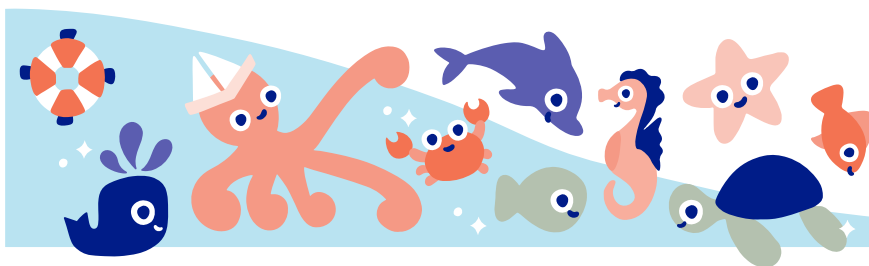
COLD

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



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.

Electric Tonic

\$160

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

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.

Whisky a la Parrilla

\$160

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

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

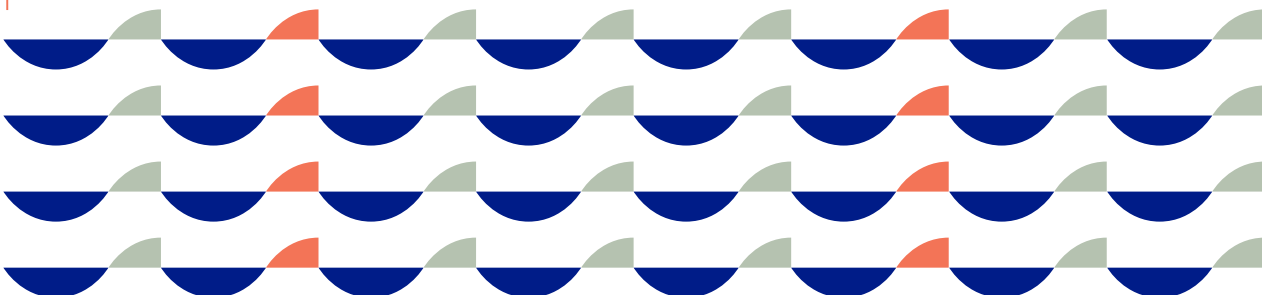
\$175

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

Vaquita Marina Pale Ale \$110

Veraniega Mexican Ale \$110

Colimita Lager \$110

Tiniebla Witbier \$110

Lagunitas IPA \$98

Sesión IPA Piedra Lisa \$98

Lágrimas Negras Cacao Stout \$140

Beer

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*

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 Frannes

\$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



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 \$165

TEQUILAS REPOSADOS



Don Julio - Reposado \$170

Tradicional - Reposado \$130

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

TEQUILAS AÑEJOS



Don Julio - Añejo \$180

Tequila 1800 - Añejo \$165

Tequila 1942 - Añejo \$660

TEQUILAS BLANCOS



Don Julio - Blanco \$160

Casa Dragones - Blanco \$220

GIN



Tanqueray Ten \$150

Hendricks Gin \$180

Las Californias Gin Cítrico \$160

Las Californias Gin Nativo \$155

Beefeater \$135

Bombay Sapphire \$160

VODKA



Ketel One \$130

Smirnoff \$130

Smirnoff Tamarindo \$140

Greygoose \$170

Absolut Azul \$130

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 Tennesse	\$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.

