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see our **MENÚ**

VILLA MARINA
ENSENADA

Sabor a mí

TAKEOVER

*Breakfast has arrived
at Villa Marina Ensenada*

FRIDAY TO SUNDAY

9AM - 1PM

COLD APPETIZERS

Tuna Tartar	\$467
Blue fin, home made ponzu, ginger.	
Villa Marina Cold Seafood Combo	\$592
Oysters (6 pieces), sea snail, shrimp, fish ceviche, shrimp ceviche, clam.	
Natural Octopus	\$299
Sea Scallops	\$840
Natural Shrimp	\$225
Oyster (Dozen)	\$397
Natural Oysters Half Dozen	\$270
Villa Marina Oysters	\$680

CEVICHES

Fish Ceviche	\$242
Shrimp Ceviche	\$287
Special Shrimp Ceviche	\$294
Toasted chile de arbol, cucumber, onion.	
Special Fish Ceviche	\$252
Toasted chile de arbol, cucumber, onion.	
Special Ensenada Ceviche	\$387
Sea scallops, toasted chile de arbol, cucumber, onion.	

TOSTADAS

Fish Tostada	\$99
Shrimp Tostada	\$110
Chipotle Tuna Tostada	\$180
Jicama kimchi, chipotle mayo, avocado.	
Special Villa Marina Tostada	\$285
Guacamole, sea scallops, and green aguachile.	

AGUACHILE

Aguachile with Shrimp	\$325
Green, red or black.	
Aguachile Trio	\$592
With sea scallops and shrimps. (Green, red or black.)	

TRADITIONAL

Shrimp (6 Pieces)	\$387
On garlic sauce, garlic butter sauce or grilled.	
Breaded Shrimp (5 Pieces)	\$372
Fish Fillet	\$297
Breaded, on garlic sauce, garlic butter sauce or grilled.	
Fried Fish (600 gr)	\$387
With rice, salad and a touch of chimichurri.	
Lobster	\$900
Puerto Nuevo style, Thermidor or on garlic.	

COCKTAILS

Shrimp Cocktail	\$322
Campechano Cocktail	\$387

HOT APPETIZERS

Olive Shrimp and Octopus	\$382
Grilled with sauteed vegetables and basil aioli.	
Rockefeller Oysters	\$325
Spinach, Bacon, Mozzarella and gremolata.	
Torito Chilies	\$262
Fried and stuffed with crushed shrimp with black sauce.	
Grilled Octopus	\$465
Crunchy octopus, marinated in our special sauce and salad with balsamic vinager.	
Oven Roasted Octopus	\$465
With our home made adobo.	
Tuna Carnitas	\$388
With guacamole, and roasted bell peppers.	
Chistorra Caserole	\$215
With potato gratin, Argentine sausage and chimichurri.	
Chinchulines	\$310
Fried beef intestine, guacamole and pickled peppers.	
Sauteed Octopus	\$387
With smoked tuna, shrimp, house made soy sauce and chile de árbol.	
Salmon Crackling	\$382
With creamy pesto, avocado, spicy lime- chilli sauce.	
Fish Crackling	\$307
With avocado and tartar sauce.	

PASTAS

Shrimp Fettuccini \$377

With alfredo, chipotle or culichi sauce.

Chicken Fettuccini \$377

With alfredo, chipotle, or culichi sauce.

SOUPS & CREAMS

7 Mares Soup \$305

Clam Chowder \$252

Tiger Milk \$172

TACOS

Gobernador Culichi Taco \$94

Grilled and bathed in culichi sauce.

Gobernador Taco \$97

Smoked Fish Taco \$97

Spicy Shrimp Taco \$95

Shrimp Crackling Taco \$115

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

Ensenada Shrimp Taco \$94

Ensenada Fish Taco \$92

GRILLED FISH

Red Snapper (1kg) \$545

GRILLED STEAKS

Rib Eye (500 gr) * \$897

Skirt Steak (400 gr) * \$910

Grilled Chicken Breast (300 gr) \$328

Natural, or with chimichurri or lemon sauce.

Grilled Salmon (300 gr) \$535

Steak Medallions \$698

The items marked with (*) come with beef juice, grilled sauce and chimichurri.

ROASTED LOIN

Red Snapper Loin \$545

Topolobampo Loin (Sea Bass) \$437

With home made adobo and spicy shrimp.

Sea Bass Fish Loin \$345

SPECIALITY DISHES

Coconut Shrimp \$387

Served with mixed salad and tamarind sauce.

Villa Marina Hot Combination \$480

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 \$387

With adobo, filled with seafood and olives.

Fish Fillet on Three Sauces \$387

Stuffed with marlin and shrimp with culichi sauce, 3 sauces and chipotle sauce with cambray potatoes.

Shrimps in the Shell \$387

Filled with banana, bacon and tamarind sauce.

Culichi Shrimp \$387

Creamy Poblano sauce.

Roasted Shrimp \$387

A la Diabla Shrimp \$387

Baja Loin \$437

Ensenada Loin \$397

SALADS

Greek \$292

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

Pampera \$292

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

Caesar \$237

Traditional, Villa Marina style.

SIDES

Special Rice	\$250	Grilled Tostadas	\$72
French Fries	\$95	Mazatlan Fried Onion	\$98
Guacamole	\$150	Pork Beans	\$97

Kids Menu



Fish Nuggets	\$182
Chicken Nuggets	\$182
Pepperoni and Cheese Pizza	\$182
Hawaiian Pizza	\$182
Shrimp Nuggets	\$190

COFFEE

HOT

Espresso	\$55
Cortado	\$65
Americano	\$55
Capuccino	\$80
Latte	\$80
Flavor Latte	\$80
Natural syrups from the region. Loto brand: Vanilla, De la Olla, Caramel and Lavender.	
Mocha	\$75
Chocolate	\$80

COLD

Americano	\$55
With Flavor	\$80
Latte	\$80
Flavor Latte	\$80
Natural syrups from the region. Loto brand: Vanilla, De la Olla, Caramel and Lavender.	
Mocha	\$80
Chocolate	\$80
Affogato	\$95
Carajillo	\$175

DRINKS

Lemonade	\$82
Orange Water	\$82
Fresh Waters	\$82
Iced Tea	\$82
Soda	\$50
Bottled Water (Mineral or Natural)	\$50
Mineral Perrier Water	\$82
Mineral Hethe Water	\$118
Natural Hethe Water	\$118

Desserts

Lemon Pie (3 people)	\$380
Napolitan Puddin	\$170
Guava Cheesecake	\$185
Chocolate Cake	\$180
Corn Pancake	\$185
Magical Corn Pancake	\$325
Brownie	\$185

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 \$180

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 \$180

Fresh cocktail with a fruity and herbal touch. (Union Mezcal, hibiscus syrup and basil, pineapple and lemon juice.

CRAFT BEER

Vaquita Marina	Pale Ale	\$110
Veraniega	Mexican Ale	\$110
Colimita	Lager	\$110
Tiniebla	Witbier	\$110
Sesión IPA	Piedra Lisa	\$110
Lágrimas Negras	Cacao Stout	\$140
Cerveza Sapporo		\$150
Hazy .394		\$140
Alesmith Hazy 394		\$140

BEER

National Beer	\$72
Tecate Light, Indio	
Premium Beer	\$72
XX Lager, XX Ambar, XX Ultra, Bohemia, Bohemia Cristal, Amstel Ultra.	
Imported Beer	
Heineken	\$75
Heineken Cero	\$60

HOUSE CLAMATOS

Clamato Marinero	\$192
Chopped clam, with lemon, mix of sauces, selection of seafood and beer.	
Clamato Marinero without Alcohol	\$188
Chopped clam, with lemon, mix of sauces and selection of seafood.	

HOUSE WINE

	Glass	Bottle
Elvira Chenin Blanc	\$180	\$900
Sauvignon Blanc, Valle de Guadalupe		
Elvira Cabernet Sauvignon	\$180	\$800
Valle de Guadalupe		

CLASSIC HOUSE COCKTAILS

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	\$145
Don Julio Blanco Tequila, Cointreau and Lemon. (Frappe or rocks)	
Carajillo	\$175
Licor 43 and coffee.	
Mojito	\$145
Rum Captain Morgan, mint and lemon.	
Electric Tonic	\$160
Smirnoff Vodka Guava, guava with agave honey, and grapefruit juice.	
Whisky a la Parrilla	\$165
Buchanan's Whisky, pineapple, Ancho Reyes chili liqueur, agave honey, lime, ginger with smoked cinnamon, and grilled pineapple.	

MOCKTAILS

Tropical tea	\$125
Pepito (without alcohol)	\$125

MARGARITAS WITH *Premium* TEQUILA

Mizunara Margarita	\$390	Bar Bee	\$265
Casa Dragones tequila aged in barrels Mizunara oak, banana liqueur, honey homemade lemon grass and ginger with lemon juice.		Tequila Casa Dragones blanco, Chartreuse Liqueur, passion fruit, egg white, honey, lemon and flowers.	
Jacaranda & Margarita	\$260		
Tequila Casa Dragones Blanco with blue flowers, orange liqueur, homemade lemon honey grass and ginger with lemon juice.			

Wine



RED

Glass Bottle

Gran Ricardo MX \$3,960

Cabernet Sauvignon, Petit Verdot,
Cabernet Franc

Le Nebbiolo \$1,100

Henri Lurton

Surco 2,7 \$960

Cabernet, Valle de San Vicente

Emeve Armonia \$800

Merlot, Carbenet Sauvignon, Chifraz,
Cabernet Franc

Emeve los Nietos \$1,050

Cabernet Franc, Cavernet Sauvignon,
Merlot

Origen 43 Magoni \$160 \$750

Montepulciano, Aglianivo, Canaiolo
Sangiovese, Cabernet Sauvignon

Tempranillo Rva Magoni \$1,600

Tempranillo, Graciano, Garnacha

Único \$2,900

Cabernet Sauvignon, Merlot, Santo
Tomás, Valle de Guadalupe

Caymus \$4,400

Cabernet Sauvignon, Napa Valley

Pater Viña de Frannes \$3,600

Cabernet suavignon, Merlot

SPARKLING

Glass

Bottle

Maschio \$180 \$750

Prosecco, Pinot noir, Italia

Maschio Prosecco Glera \$180 \$800

Prosecco, Glera, Italia

Moet & Chandon Brut \$2,750

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

Glass

Bottle

WHITES

Henry Lurthon Le Chennin \$900

Chenin 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

Elvira \$180 \$900

Sauvignon Blanc, Valle de Guadalupe

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

Chardonay

Glass

Bottle

ROSÉ

Rose Magoni \$160 \$800

Pinot Noir, Pinot Meunier, Grenache
Cabernet Sauvignon.

Polen \$170 \$880

Grenache, Finca La Carrodilla,
Valle de Guadalupe

DESTILADOS & LICORES SPIRITS & LIQUORS

TEQUILAS PREMIUM

Tequila Clase Azul - Reposado \$420

Casa Dragones - Reposado \$390

Casa Dragones - Joven \$560

TEQUILAS BLANCOS

Don Julio - Blanco \$160

Casa Dragones - Blanco \$220

TEQUILAS AÑEJOS

Don Julio - Añejo \$175

Tequila 1800 - Añejo \$170

Don Julio 1942 Añejo \$420

TEQUILAS REPOSADOS

Don Julio - Reposado \$170

Tradicional - Reposado \$130

TEQUILAS CRISTALINOS

Don Julio - 70	\$180
Dobel Diamante	\$175
Herradura Ultra	\$175
1800 Cristalino	\$175

MEZCAL

Mezcal Unión Uno - Espadín y Cirial	\$160
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	\$140
Smirnoff Tamarindo	\$140
Greygoose	\$180
Absolut Azul	\$160

LICORES DIGESTIVOS

Baileys	\$145
Frangelico	\$140
Chartreuse Verde	\$150
Licor 43	\$145
Campari	\$140
Carpano Rosso	\$140
Carpano Bianco	\$140
Kahlua	\$120
Grand Marnier	\$145
Disaronno	\$160
Aperol	\$140
Chinchon Seco	\$145
Chinchon Dulce	\$145

GIN

Tanqueray London Dry	\$150
Hendricks Gin	\$180
Monkey 47	\$220
Beefeater	\$160
Bombay Sapphire	\$160

RON

Zacapa Ambar	\$160
Zacapa 23	\$190
Captain Morgan Spiced	\$140
Captain Morgan White	\$140
Bacardi Blanco	\$140
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	\$140
Buchanans - 12	\$170
Buchanans - 18	\$240
Buchanan's Two Souls	\$165
Macallan - 12	\$240
Chivas - 12	\$170
Chivas - 18	\$265
Bulleit Bourbon	\$175
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.