



VILLA MARINA  
ENSENADA

Sabor a mí

TAKEOVER

*Breakfast has arrived  
at Villa Marina Ensenada*

FRIDAY TO SUNDAY

9AM - 1PM

Click here to  
see our **MENÚ**



*el Campero.*





# TO SHARE

## APPETIZERS

### NEW YORK AGUACHILE (250 GR) \$425

(Serves 2 to 3 people)

Aguachile with black sauces, crushed chili, avocado, and fried onion.

### GRILLED ADOBO SHRIMP (6 PCS) \$397

Chargrilled, served with dill ranch, black salsa, and yellow lemon.

### CAMPERO GRILLED PROVOLETA \$297

Tomato, olive oil, red bell pepper, chistorra sausage, and oregano.

### GRILLED OCTOPUS (250 G) \$462

Garlic and parsley, served with a fresh vegetable salad and dill.

### CAMPERO OCTOPUS \$462

Creamy ponzu, peanut, and mushrooms.

### GRILLED BONE MARROW \$382

Crushed dry chili sauce with toasted peanut, mashed potatoes with house gravy, grilled toasted bread with homemade mayonnaise, and Parmesan.

### GARLIC MUSHROOMS \$235

Butter, lemon, garlic, white wine and guajillo chili.

### GRILLED BEETROOT \$232

Goat cheese cream, vanilla gastrique, fried leek, and parmesan.

### CHITTERLINGS \$318

Bed of guacamole and house pickled vegetables.

## APPETIZERS TACOS

### FILET MIGNON TACOS WITH BONE MARROW (3 PCS) \$437

Griddled tortilla with peanut sauce and green sauce, grilled cheese, beef filet, bone marrow, and chimichurri.

### PORK JOWL TIRADITO (FOR TACOS) \$265

With dry chili vinaigrette, scallions, green sauce, red onion, and serrano pepper.

### FILET MIGNON AND PORK JOWL TACOS (3 PCS) \$379

Smacked Tortilla with peanut sauce, green sauce, and grilled cheese.

### CAMPERO SKILLET (Table service) \$365

With shrimp, octopus, chistorra, pork jowl, and confit portobello. Served with chickpea hummus, French fries, and tortillas.

# COLD BAR



## CRAB AND SHRIMP TOSTADA

\$215

Tampico mayonnaise, chickpea and peanut hummus, avocado, and seafood sauce.

## CHIPOTLE TUNA TOSTADA

\$180

With chipotle mayo, jicama kimchi, ponzu, avocado, red onion, and arugula.

## GREEN SHRIMP AGUACHILE

\$282

With red onion, cucumber, and jalapeño chili.

## TUNA TIRADITO (FOR SHARING)

\$398

With spicy truffle soy vinaigrette, balsamic, olive oil, smoked salt, and Persian cucumber.

## BRANZINO TIRADITO

\$1.100

With aguachile, caper vinaigrette, and arugula salad. (Whole fish). Preparation time: 20 minutes.

# ARGENTINE *Empanadas*

## POBLANO STRIPS WITH CHEESE

\$82

## CHEESE WITH CORN

\$82

## BEEF

\$92

## PORTOBELLO WITH BLUE CHEESE

\$98

## SHRIMP

\$98

## THE TRADITIONAL

## VEAL SWEETBREADS

\$377

Cooked in milk and spices, then seared on the grill.

## CHISTORRA SAUSAGE

\$197

## ARGENTINE CHORIZO (150 G)

\$197

Campero with criolla sauce.



## SOUPS

## ROASTED TOMATO CREAM SOUP

\$145

## CLAM CHOWDER

\$247

(Served in Brioche Bun)

## CHICKEN CONSOMMÉ WITH NOODLES

\$135

## BEEF JUS

\$118

## SALADS

## PAMPERA

\$297

Mixed lettuce, pears, caramelized nuts, blueberries, blue cheese, and house dressing.

## PORTEÑA

\$297

Spinach, caramelized nuts, blueberries, goat cheese, apple slices, canned peaches, and sweet mustard dressing.

## GREEK

\$297

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

## CAESAR

\$242

Crispy heart of romaine lettuce, croutons, parmesan, and house dressing.

## CAPRESE

\$297

The traditional with fresh mozzarella and ball tomatoes, on mixed greens, parsley dressing, and anchovies.

## GAUCHA

\$264

Romaine lettuce, red leaf lettuce, ball tomatoes, cherry tomatoes, avocado, and onion with oregano and honey vinaigrette and parmesan.



# PIZZAS

## OUR NEAPOLITAN PIZZA

WE MAKE OUR DOUGH FROM SCRATCH IN-HOUSE AND BAKE OUR PIZZAS IN A GOZNEY OVEN. WE USE "00" FLOUR AND ITALIAN-ORIGIN TOMATOES.

### MUSHROOMS WITH TRUFFLE \$290

Eggplant purée, mushroom, portobello, mozzarella, ricotta, parmesan, and truffle.

### CAMPERA \$272

Argentine Chorizo, Chistorra, Red Bell Pepper, Onion, Chimichurri, and Parmesan.

### VEGETARIAN \$272

Tomato sauce, mozzarella, goat cheese, mushrooms, broccoli, asparagus, green bell pepper, and pesto.

### PEPPERONI SPECIAL \$290

Pepperoni, Italian Sausage, Green Bell Pepper, and Parmesan.

### MARGARITA \$272

Tomato Sauce, Basil, and Mozzarella.

### PEPPERONI \$272

Tomato Sauce, Pepperoni, and Mozzarella.

# PASTAS

### TWO SEASONS RIGATONI \$342

With Alfredo sauce, Bolognese, bacon, and parmesan cheese.

### FETTUCCINE WITH SHRIMP \$397

### FETUCCINI ALFREDO \$220

### SALMON WITH PASTA \$410

Pan-seared salmon with crispy skin, creamy lemon and pea sauce, dill, spinach and parmesan.

### SPAGHETTI BOLOGNESE \$287

### ORECCHIETTE WITH CHICKEN \$322

Chicken with chimichurri, pistachio-cilantro pesto, Parmesan, and truffle oil.



TLAJUANA B.C.  
**PARRILLA ARGENTINA**  
UN RINCÓN DE ARGENTINA EN TU  
EST. 2014



THE 400G AND 800G CUTS INCLUDE  
1 SIDE DISH OF YOUR CHOICE:

BAKED POTATO  
CREAMED SPINACH  
MASHED POTATOES

**AUSTRALIAN NEW YORK  
WAGYU (500GR.)**

Australian F1 Wagyu Grade BMS3.

**\$1.700**

**SKIRT STEAK**

(400 gr.)

**\$910**

(800 gr.)

**\$1.820**

**RIB EYE** Upper Choice Quality (350 gr.) **\$692**

**BRAIDED SKIRT STEAK  
WITH BACON (400 GR.)** **\$998**

**RIB EYE** Upper Choice Quality (500 gr.) **\$957**

Natural or seared with sesame seeds.

**LOADED RIB (1.300 GR.)** **\$1.497**

**ARGENTINE RIBEYE STEAK  
(400 GR.)** **\$752**

**TENDERLOIN STEAK**  
(Medallions, open, or on the bone)

(400 gr.)

**\$715**

(800 gr.)

**\$1.420**

**GRILLED TUNA STEAK** **\$497**  
(300 gr.)

Natural or seared with sesame seeds.

**GOAT MEAT (500GR.)** **\$642**

Includes charro beans and French fries.

**GRILLED SALMON STEAK** **\$497**  
(300 gr.)

Garlic-seasoned.

**VACÍO (400 GR.)** **\$718**

**HALF CHICKEN BREAST** **\$328**

Grilled, with chimichurri, lemon,  
garlic, and parsley.

**TO**  
*Share*

**GRILL PLATTER FOR  
3 OR 4 PEOPLE** **\$2.365**

Skirt Steak

Angus Tenderloin Steak

Short Ribs

Chicken Breast

Argentine Chorizo and Chistorra

1 Chile California stuffed with cheese

**MIXED GRILL PLATTER** **\$2.100**

Grilled marinated octopus, marinated shrimp,  
New York steak, fried chitterlings, served  
with roasted chilies with cheese, grilled  
vegetables, guacamole, fresh ranch dressing,  
and chili mayo.



## Baked



### HALF ROASTED CHICKEN NEW \$418

Boneless, with white wine, Brussels sprouts, and mashed potatoes.  
Preparation time: 25 minutes.

### ADOBO CHICKEN THIGHS \$410

Boneless chicken thighs with house adobo, served with baby potatoes, mushrooms, and roasted onion petals.  
Preparation time: 20 minutes.

### MARINATED BRANZINO NEW \$1.100

Marinated in two types of adobo, with pickled onion and mixed salad.  
Preparation time: 25 minutes.

*el Campero.*

## SIDE DISHES

### TRUFFLE FRIES \$140

White truffle oil, parmesan, parsley, and fresh pepper.

### MASHED POTATOES \$97

With sprouts.

### AVOCADO OR GUACAMOLE \$142

Red onion, cilantro, and tomato.

### CREAMED SPINACH \$185

Butter, Parmigiano Reggiano, gratinée.

### REFRIED BEANS \$97

Stewed with butter and melted cheese.

### BAKED POTATO \$97

With mozzarella and Chihuahua cheese.

### HABANERO SAUCE \$115

### CAMPERO BEANS \$97

### GRILLED SALSA \$68

Charred with habanero and serrano chilies.

### GRILLED VEGETABLES \$295

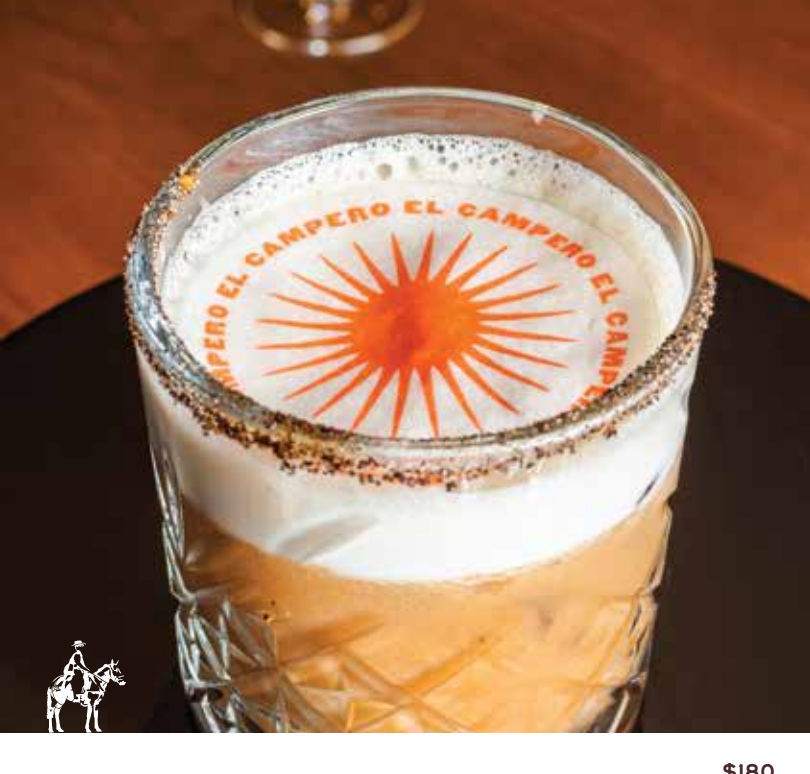
With chickpea and peanut hummus.

### GRILLED ASPARAGUS \$197

With tomato vinaigrette, Parmigiano Reggiano.



# NEW COCKTAILS



**TAMARIND**  
**SOUR MEZCALITA**  
\$180  
*Sweet and slightly spicy.*  
MEZCAL UNIÓN, TAMARIND PULP, SPICY VODKA, AND EGG WHITE.



**CHAMELEON**  
\$180  
MEZCAL UNIÓN, HOMEMADE HIBISCUS AND BASIL SYRUP, A TOUCH OF PINEAPPLE, AND A SWEET HIBISCUS RIM.



**ST. GERMAIN SPRITZ**  
\$190  
*Effervescent and slightly sweet.*  
ST. GERMAIN (ELDERFLOWER LIQUEUR), GRAND MARNIER, AND MASCHINO DRY PROSECCO.



**FERNET MARTINI**  
\$170  
*Aromatic and herbal.*  
SMIRNOFF VODKA, FERNET BRANCA, AND MARASCHINO CHERRY SYRUP.



**SPICY MARGARITA**  
\$170  
*Citrusy and spicy.*  
WITH BASIL AND JOSE CUERVO TRADICIONAL TEQUILA INFUSED WITH SERRANO CHILI FOR OVER 24 HOURS.



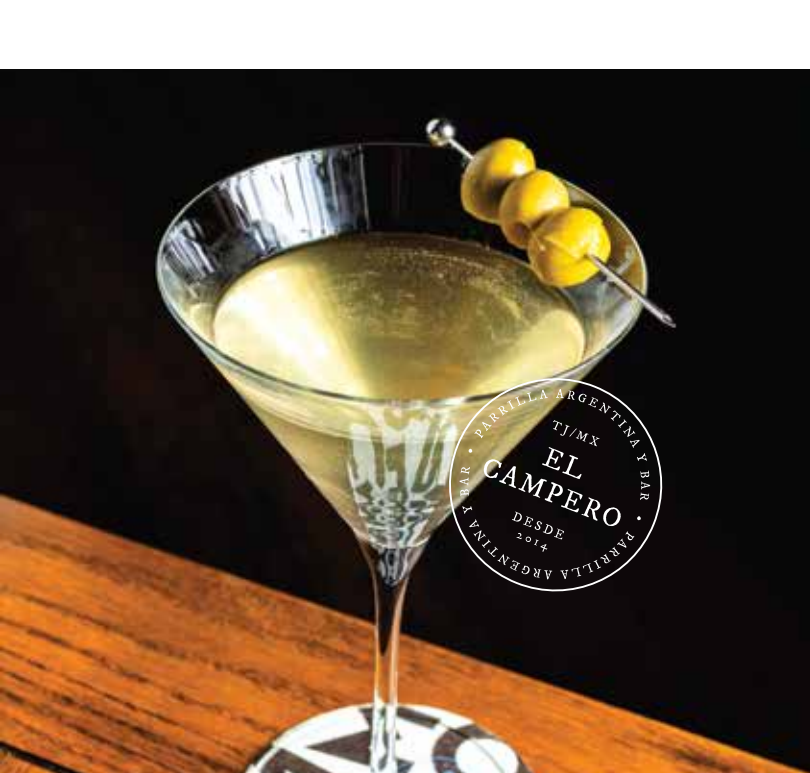
**CLOVER CLUB**  
\$190  
*Created over 100 years ago, sweet and citrusy.*  
WITH TANQUERAY GIN, BERRY LIQUEUR, LEMON, AND EGG WHITE.



**OLD FASHIONED CAMPERO**  
\$170  
*Our version made with:*  
MEZCAL AND HOMEMADE SYRUP MADE WITH CRAFT IPA BEER.



**GINEBRA FINETEADA**  
\$180  
*Fresh and fun.*  
WITH A LIME POPSICLE, TANQUERAY GIN, RASPBERRY, AND SPARKLING WINE.



**MARTINI**  
\$160  
WITH TANQUERAY GIN. ORDER IT DRY OR DIRTY.



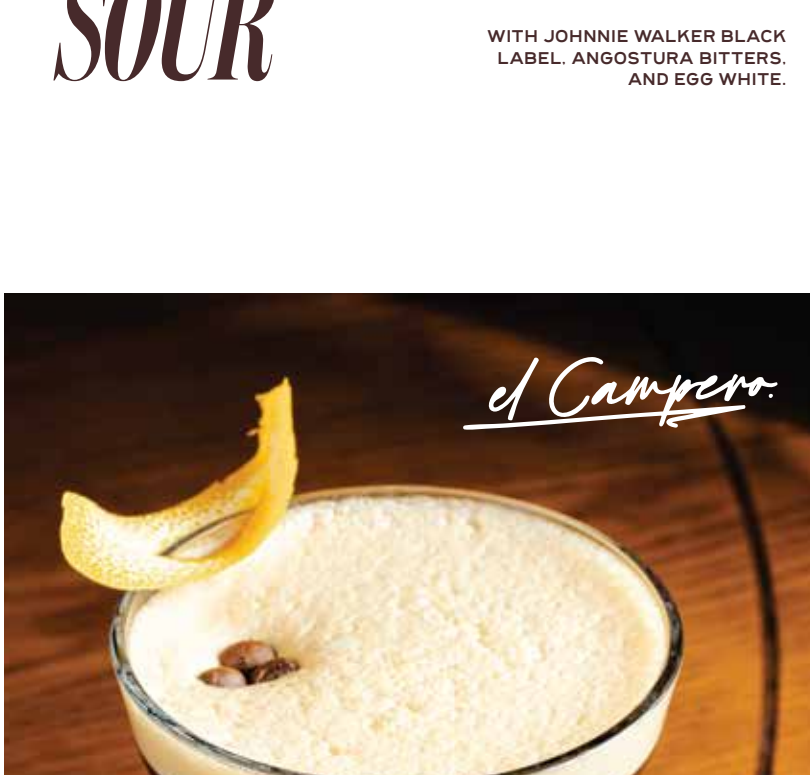
**GIMLET**  
\$170  
*1920s Citrus Martini.*  
WITH TANQUERAY GIN, LEMON JUICE, AND SIMPLE SYRUP.



**WHISKY SOUR**  
\$170  
WITH JOHNNIE WALKER BLACK LABEL, ANGOSTURA BITTERS, AND EGG WHITE.



**NEGRONI**  
\$195  
*The Classic.*  
TANQUERAY GIN, CARPANO ROSSO, CAMPARI, AND AN ORANGE TWIST.



**ESPRESSO MARTINI**  
\$165  
*Our Signature Digestive.*  
ESPRESSO, VODKA, AND KAHLUA.



**BOURBON TANGO**  
\$180  
*Somewhat woody and sweet.*  
WITH BULLEIT BOURBON AND DULCE DE LECHE.



**PEPITO**  
\$125  
*Mocktail*  
AGAVE HONEY, CUCUMBER, AND BASIL, WITH LEMON JUICE.

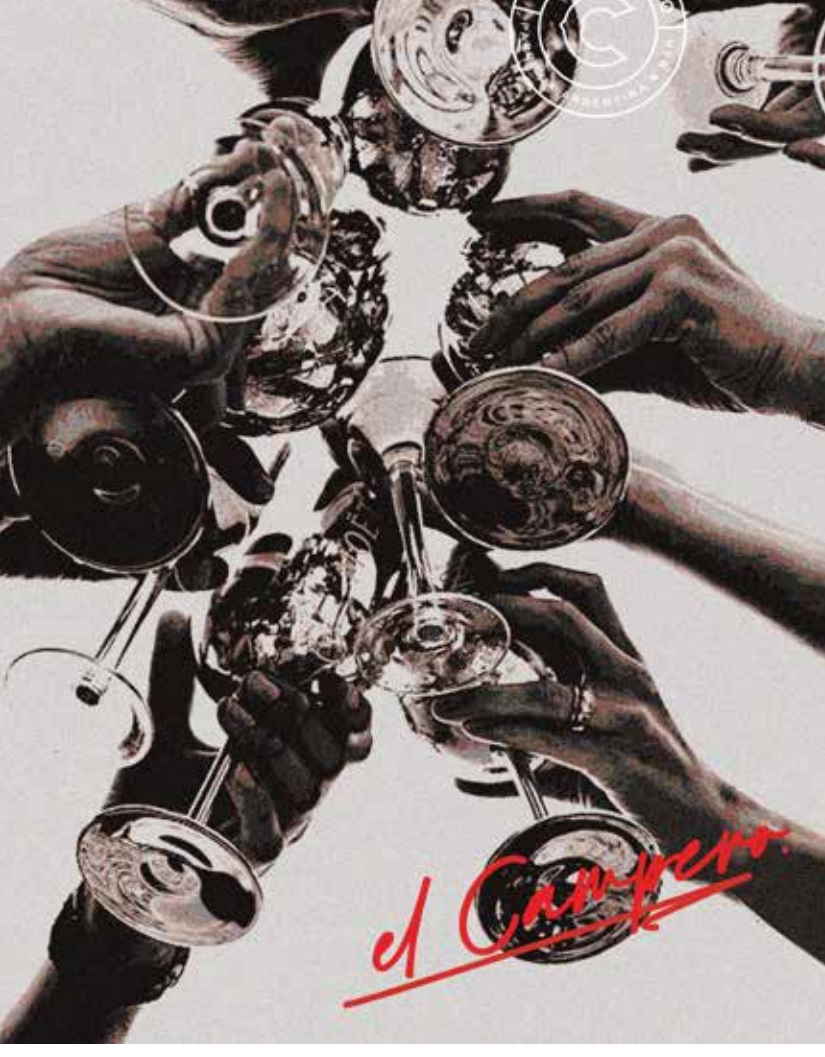


**JUBILEE**  
\$150  
*Mocktail*  
JWATERMELON AND BLUEBERRY JUICE, MINT, AND LEMON.



# COCKTAILS WINE LIQUEURS

*el Campero.*



## DRINKS

<i>Clericot Glass</i>	<i>\$165</i>
<i>Sangria Campirana</i> Absolut Mango, elderflower liqueur, yellow lemon, passion fruit, vanilla, Sauvignon Blanc wine, and a strawberry & blackberry garnish.	<i>\$190</i>
<i>Ciel Water</i> (Mineral or Natural)	<i>\$50</i>
<i>Hethe Water</i> (Mineral or Natural)	<i>\$118</i>



## WINE LOCAL & INTERNATIONAL

RED	Glass	Bottle
<i>Origen 43 Magoni</i>	<i>\$170</i>	<i>\$800</i>
<i>Emeve Armonia</i>		<i>\$900</i>
<i>Merlot Malbec Magoni</i>		<i>\$800</i>
<i>Canto de Luna</i> - Cabernet, Tempranillo, Syrah	<i>\$190</i>	<i>\$950</i>
<i>Surco 2,7</i> - Cabernet, Valle de San Vicente		<i>\$960</i>
<i>Le Nebbiolo</i> - Henri Lurton		<i>\$980</i>
<i>Mariatinto</i> - Tempranillo, Syrah, Nebbiolo, Merlot y Cabernet FRanc		<i>\$1,300</i>
<i>Herencia</i> - Cabernet Sauvignon, Merlot y Malbec		<i>\$1,450</i>
<i>Mezcla Italiana F. Rubio</i> Nebbiolo, Montepulciano y Sangiovese	<i>\$265</i>	<i>\$1,320</i>
<i>Reserva Magoni</i> - Tempranillo		<i>\$1,600</i>
<i>Magoni Reserva</i> - Cabernet		<i>\$1,700</i>
<i>Fauno</i> - Nebbiolo, Cabernet, Zinfandel, La Trinidad		<i>\$1,800</i>
<i>M de Mariatinto</i> - Malbec, Nebbiolo y Syrah		<i>\$2,200</i>
<i>Único</i> Cabernet Sauvignon, Merlot, St. Tomás, Valle de Guadalupe		<i>\$2,900</i>
<i>Gran Ricardo MX</i>		<i>\$3,960</i>
<i>Caymus</i> - Cabernet Sauvignon, Napa Valley		<i>\$4,200</i>

WHITE	Glass	Bottle
<i>Magoni</i> - Manaz	<i>\$170</i>	<i>\$800</i>
<i>Viña Kristel</i> Sauvignon Blanc		<i>\$1,020</i>

ROSÉ	Glass	Bottle
<i>Rose Magoni</i>	<i>\$160</i>	<i>\$800</i>
<i>Polen</i> Grenache, Finca La Carrodilla, Valle de Guadalupe	<i>\$180</i>	<i>\$880</i>

SPARKLING	Bottle
<i>Moet &amp; Chandon Brut</i> Champagne, Pinot Nero, Pinot Meunier, Chardonnay.	<i>\$2,700</i>

## HOUSE WINE

	Glass	Bottle
<i>Elvira Cabernet</i> - La Lomita	<i>\$180</i>	<i>\$820</i>
<i>Elvira Chenin Blanc</i> - La Lomita	<i>\$180</i>	<i>\$920</i>

## BEER

<i>Nacional</i> Tecate Light, Indio	<i>\$72</i>
<i>Premium</i> XX Lager, XX Ambar, XX Ultra, Bohemia, Bohemia Cristal, Amstel Ultra	<i>\$72</i>
<i>Importada</i> Heineken - \$75 Heineken Cero - \$60	

## CRAFT BEER

<i>Veraniega</i> Mexican Ale	<i>\$110</i>
<i>Harry Polanco</i> Red Ale	<i>\$110</i>
<i>Lágrimas Negras</i> Cacao Stout	<i>\$140</i>
<i>Hazy .394</i>	<i>\$140</i>
<i>Alesmith</i> Pale Ale	<i>\$110</i>

<i>Michelada Glass</i> - Regular	<i>\$35</i>
<i>Michelada Glass</i> - Cubano	<i>\$20</i>
<i>Michelada Glass</i> - Clamato	<i>\$55</i>

## SPIRITS & LIQUORS

### TEQUILA PREMIUM

<i>Tequila Clase Azul</i> - Reposado	<i>\$420</i>
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<i>Casa Dragones</i> - Joven	<i>\$560</i>
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### TEQUILA CRISTALINO

<i>Don Julio</i> - 70	<i>\$180</i>
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<i>Dobel Diamante</i>	<i>\$175</i>
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<i>Herradura</i> - Ultra	<i>\$175</i>
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### TEQUILA AÑEJO

<i>Don Julio</i> - Añejo	<i>\$175</i>
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<i>1800</i> - Añejo	<i>\$165</i>
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<i>Don Julio Añejo 1942</i>	<i>\$8,600</i>
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### TEQUILA REPOSADO

<i>Don Julio</i> - Reposado	<i>\$170</i>
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<i>Tradicional</i> - Reposado	<i>\$140</i>
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### TEQUILA BLANCO

<i>Don Julio</i> - Blanco	<i>\$160</i>
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<i>Casa Dragones</i> - Blanco	<i>\$220</i>
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## WHISKY

<i>Johnnie Walker</i> - Blue Label	<i>\$790</i>
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<i>Johnnie Walker</i> - Gold Label	<i>\$320</i>
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<i>Johnnie Walker</i> - Black Label	<i>\$180</i>
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<i>Buchanan's</i> - 12	<i>\$170</i>
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<i>Buchanan's</i> - 18	<i>\$260</i>
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<i>Buchanan's</i> - Two Souls	<i>\$150</i>
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<i>Macallan</i> - 12	<i>\$250</i>
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<i>Old Par</i>	<i>\$150</i>
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<i>Bulleit Bourbon</i>	<i>\$165</i>
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## VODKA

<i>Ketel One</i>	<i>\$150</i>
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<i>Smirnoff</i>	<i>\$88</i>
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<i>Smirnoff Tamarindo</i>	<i>\$140</i>
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<i>Grey Goose</i>	<i>\$180</i>
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<i>Absolut</i> - Azul	<i>\$140</i>
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## COGNAC Y BRANDY

<i>Martell VSOP</i>	<i>\$190</i>
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<i>Remy Martin VSOP</i>	<i>\$180</i>
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<i>Hennessy VSOP</i>	<i>\$220</i>
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<i>Cardenal de Mendoza</i>	<i>\$190</i>
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<i>Torres 10</i>	<i>\$140</i>
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## LICORES DIGESTIVOS

<i>Baileys</i>	<i>\$145</i>
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<i>Frangelico</i>	<i>\$150</i>
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<i>Chartreuse Verde</i>	<i>\$140</i>
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<i>Licor 43</i>	<i>\$140</i>
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<i>Campari</i>	<i>\$150</i>
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<i>Chinchón Seco</i>	<i>\$140</i>
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<i>Chinchón Dulce</i>	<i>\$140</i>
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<i>Carpino Rosso</i>	<i>\$140</i>
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<i>Carpino Bianco</i>	<i>\$140</i>
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<i>Kahlúa</i>	<i>\$130</i>
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<i>Grand Marnier</i>	<i>\$135</i>
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<i>Disaronno</i>	<i>\$135</i>
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<i>Aperol</i>	<i>\$140</i>
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## MEZCAL

<i>Mezcal Unión Uno</i> - Espadín y Cirial	<i>\$160</i>
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<i>Mezcal Montelobos</i>	<i>\$285</i>
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<i>Bruxo No. 5</i>	<i>\$285</i>
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<i>Contraluz</i>	<i>\$160</i>
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## GIN

<i>Tanqueray Ten</i>	<i>\$160</i>
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<i>Tanqueray London Dry</i>	<i>\$160</i>
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<i>Hendricks Gin</i>	<i>\$180</i>
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<i>Beefeater</i>	<i>\$150</i>
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<i>Bombay Sapphire</i>	<i>\$160</i>
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## RON

<i>Zacapa</i> - Ambar	<i>\$195</i>
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<i>Zacapa</i> - 23	<i>\$195</i>
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<i>Captain Morgan</i> - Spiced	<i>\$120</i>
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<i>Bacardi</i> - Blanco	<i>\$140</i>
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<i>Havana Club</i> - 7 años	<i>\$150</i>
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# DESSERTS & COFFEE

## SPECIALTY COFFEE

### HOT

ESPRESSO	\$55	AMERICANO	\$55
CORTADO	\$55	CON SABOR	\$60
AMERICANO	\$50	LATTE	\$80
CAPUCCINO	\$80	FLAVORED LATTE	\$80
LATTE	\$80	Natural syrups from the region by Loto: Vanilla, De la Olla, Caramel, and Lavender.	
FLAVORED LATTE	\$80	MOKA	\$75
Natural syrups from the region by Loto: Vanilla, De la Olla, Caramel, and Lavender.		CHOCOLATE	\$65
MOKA	\$75	NEW CAMPERO AFFOGATO	\$135
CHOCOLATE	\$65	Vanilla gelato, espresso shot, Lotus cookie.	
TEA	\$45	CARAJILLO	\$175

### COLD

## DESSERTS

<i>Guava Cheesecake</i>	<i>\$185</i>
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With cinnamon and a cookie crust.

<i>Cornbread Cake</i>	<i>\$185</i>
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Warm and moist cornbread cake made with corn and cream cheese. Served with vanilla ice cream.

<i>Napolitan Flan</i>	<i>\$170</i>
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Napolitan flan made with cream cheese and smooth caramel.

<i>Lemon Pie</i> (To share)	<i>\$370</i>
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<i>Brownie</i>	<i>\$185</i>
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Double Dark Chocolate. Served with vanilla ice cream.

<i>Lemon Pie</i>	<i>\$190</i>
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*Artisanal*

## GELATOS & SHERBETS



Campero Affogato \$135  
Vanilla gelato, espresso shot, Lotus cookie.



Seasonal Sherbet \$120



Gelato Trio \$190  
Vanilla, pistachio, and Lotus.