



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**



MENU

BEEF HEAD AND TONGUE

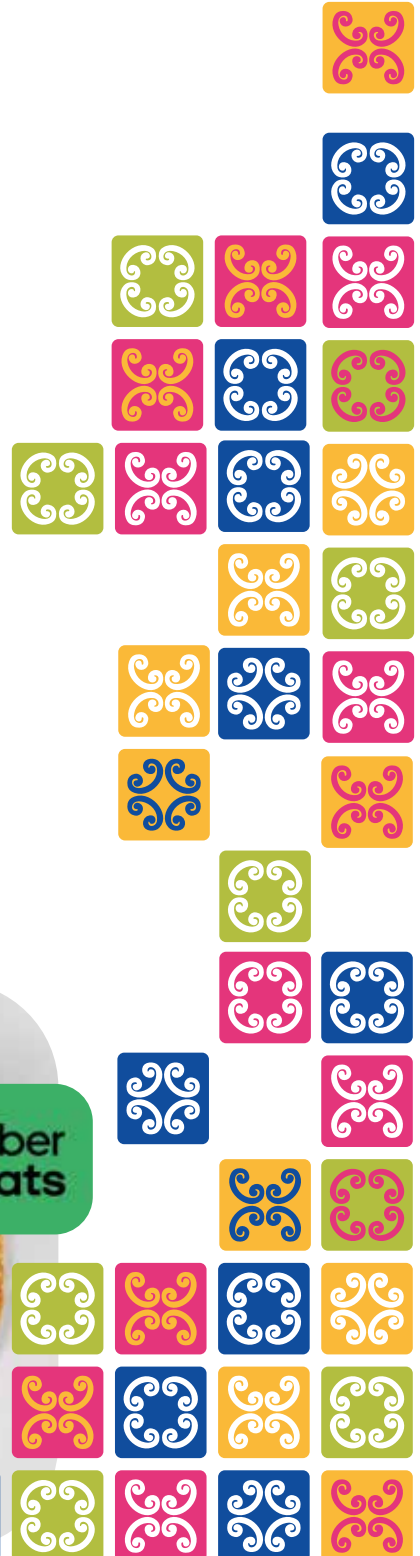
| | |
|-------------------------------|-------|
| Order of Beef Head (160gr) | \$240 |
| Order of Beef Tongue (160gr) | \$279 |
| Order of Beef Head with Rib | \$325 |
| Order of Beef Tongue with Rib | \$372 |
| Extra Beef Rib | \$135 |

BEEF HEAD AND TONGUE IN BROTH
AVAILABLE ALL DAY

QUESADILLAS GRILLED CORN

| | |
|--|-------|
| Simple Large Flour or Corn | \$55 |
| Sonoran Flour Mulita with Cheese and Beans | \$65 |
| Sonoran Flour Mulita with Cheese, Beans, and Tongue | \$110 |
| Sonoran Flour Mulita with Cheese, Beans, Head, Meat or Cheek | \$95 |

RIB TACO



PREPARED TORTILLAS

| | |
|--|-------|
| Tortilla with Pork Rinds | \$88 |
| Tortilla with Pork Rinds and Cheese | \$88 |
| Tortilla with Pork Rinds, Cheese, and Beef Tongue | \$180 |
| Tortilla with Pork Rinds and Cheese With Head or Solid or Cheek | \$140 |
| Tortilla with Pressed Pork Rinds With beans, cheese, and cream | \$88 |

HEAD TACOS

(INCLUDES SMALL CONSOMMÉ)

| | |
|--|-------|
| Maciza Head Tacos | \$60 |
| Cheek Taco | \$70 |
| Tongue Taco | \$85 |
| Extra Small Consommé | \$50 |
| Special Rib Taco (2 pieces) Corn tortilla, cheese, pork rinds, avocado salsa, macha salsa, onion, and cilantro. | \$265 |

ENCHILADAS

| | |
|---|-------|
| Red, Green, or with Mole <small>NEW</small> | \$240 |
| Sauce of your choice, stuffed with chicken or egg | |
| Peanut Sauce-Covered <small>NEW</small> | \$240 |
| Stuffed with panela, covered in chili sauce, peanut, cream, cheese, and pork rinds. | |
| Swiss Enchiladas <small>NEW</small> | \$240 |
| Stuffed with chicken in green sauce au gratin, with cream, onion, and cilantro. | |





BREAKFAST

FROM 8:00 AM TO 1:00 PM

EGGS

Ham \$190 Bacon \$190 Sausage \$190
Pork Sausage \$190 Mexican Style \$190 Rancheros \$190

Side of beans and potatoes.



Rancheros Style Eggs with Mole **NEW** \$190

Sunny-side up eggs, fried plantains, avocado, cream, and Cotija cheese.

BREAKFAST SPECIALTIES

Vegetarian Feta Omelette **NEW** \$280

Only egg whites, filled with portobello, spinach, and feta cheese in tomato sauce.

Flautas with Birria **NEW** \$272

Stuffed with potato, tomato sauce and birria, cheese, lettuce, and cream.

Eggs with Birria **NEW** \$260

Slightly thick broth, cheese mulita, birria meat, and fried eggs.

Chapultepec Eggs **NEW** \$240

Scrambled with nopal in red sauce, black beans, chicharrón, avocado, and panela cheese.

Scorched Eggs \$225

Scrambled eggs over strips of peppers, cheese, ham, with red chilaquiles, bathed in charred green sauce.

House Omelette \$225

Panela cheese, chorizo, in pork rind sauce.

Vegetarian Omelette \$240

Egg whites with spinach, filled with panela cheese, mushrooms, and epazote.

Chipotle Omelette \$225

Filled with ham, mushrooms, and strips of peppers, in chipotle sauce.

Sonoran Style Machaca \$297

With two fried or scrambled eggs.

Hot Cakes \$150

Compote of red berries, ricotta cheese, and banana.

Pancakes with Egg, Ham, or Bacon \$177

SINALOENSE
COMBINATION





BREAKFAST COMBINATIONS



Cachanilla Combination **\$268**
Tlacoyo with beef tongue in green sauce, red chilaquiles, eggs cooked to your liking, and beans.

Rancho Grande Combination **\$268**
Tlacoyo with ranch-style steak, green chilaquiles, eggs cooked to your liking, and beans.

Sinaloense Combination **\$268**
Shredded beef machaca in an egg tortilla, sweet creamy strips of peppers, and fried tamale.

Norteña Combination **\$320**
Skirt steak, red cheese-filled enchiladas, eggs cooked to your liking, and beans.

Arrachera and Tamale Combination **NEW \$320**
Arrachera, fried tamale over creamy strips and two flour quesadillas.

CHILAQUILES



Mole **NEW \$202**
Fried plantains, cheese, and cream.

Red, Green, or Chipotle **\$190**
Served with Cotija cheese, cream, onion, and cilantro.

Extra for Chilaquiles:

| | |
|-------------------------------|--------------|
| With Egg (Scrambled or Fried) | \$45 |
| With Chicken | \$97 |
| With Tongue | \$97 |
| With Head | \$65 |
| With Skirt Steak | \$130 |

FRUIT SALAD **NEW**

Seasonal Fruits. **\$185**



En el Mar, la vida es más sabrosa

(Life is tastier at sea)

HECHO EN
MÉXICO



GARLIC SHRIMP ORDER

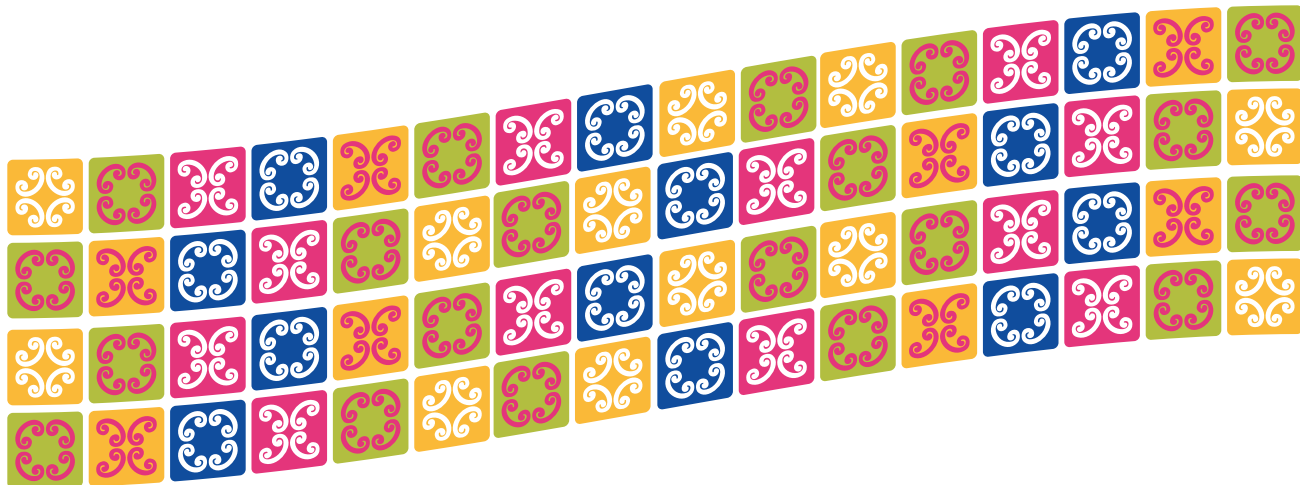
In garlic sauce or grilled with house seasoning.

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“A LA DIABLA” SHRIMP

In dried chili sauce.

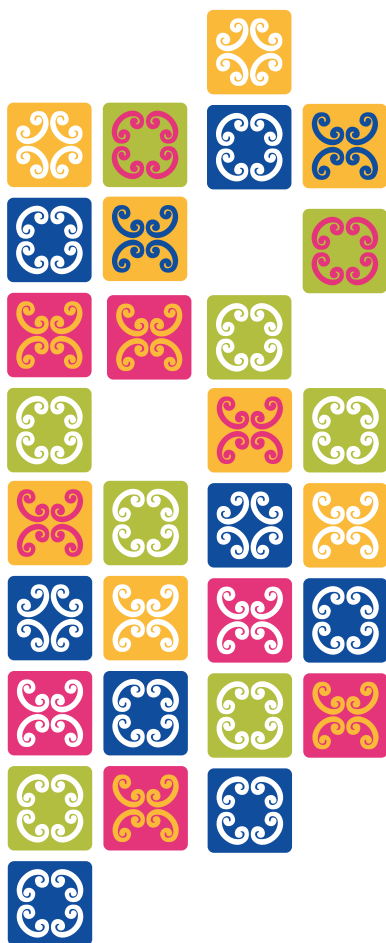
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LUNCH



1PM - 4PM



APPETIZERS

| | |
|---|-------|
| Cheese Crisps | \$118 |
| Order of Grilled Cactus (Nopales) | \$72 |
| Grilled Cactus (Nopales) w/cheese | \$99 |
| Natural Melted Cheese | \$135 |
| Order of Tripe over Guacamole | \$290 |
| Order of Refried Beans | \$110 |
| Panela Cheese Broth | \$135 |
| Grilled Panela Cheese with Roasted Chile | \$125 |
| Accompanied by pork beans. | |

GRILLED STEAKS

| | |
|---|-------|
| Rib Eye (400 gr) | \$520 |
| Skirt Steak (300 gr) | \$420 |
| Goat with Bone (400gr) | \$480 |
| Chicken Breast Natural or with Lemon(300 gr) | \$320 |

OUR MEAT CUTS ARE SERVE WITH ROASTED ONION, ROASTED CALIFORNIA CHILE
WITH CHEESE AND YOUR CHOICE PANELA BROTH AND/OR CHARROS BEANS

HOUSE SPECIALTIES

| | |
|--|-------|
| Grill (2 people) | \$560 |
| Special Sonoran Barbecue (2 people) | \$835 |
| Chistorra, flank steak, chicken breast, chili con bacon and cheese. | |
| THE SONORA GRILL INCLUDES: CHICHARRON CHEESE, ROASTED NOPALES AND REFRIED BEANS | |
| Molcajete (2 people) | \$440 |

BROTHS

| | |
|--|-------|
| Pozole with Pork Shoulder | \$195 |
| Pozole with Shredded Chicken | \$195 |
| Mixed Pozole (Chicken and Pork) | \$195 |
| Extra Pig's Trotter for Pozole | \$60 |
| Red Menudo <small>NEW</small> | \$199 |
| With corn kernels and its traditional garnish. | |
| Tortilla Soup <small>NEW</small> | \$125 |

COMBOS THAT ARE WORTH IT!



Enjoy more for less

THE BEST WAY TO SAVOR EVERYTHING WE OFFER WITHOUT BREAKING THE BANK.

COMPETITIVE PRICE



SONORENSE 1

TONGUE ORDER

- With Large Tortilla, Asientos & Cheese \$299
- With Large Tortilla, Beans, Chicharrón, Cheese and Cream \$299
- With Large Tortilla, Asientos, Cheese & Tongue \$345

SONORENSE 2

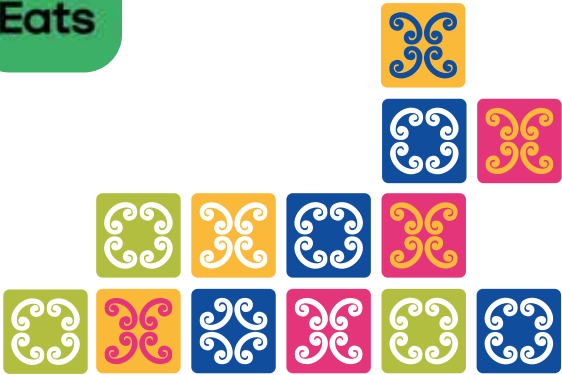
HEAD ORDER

- With Large Tortilla, Asientos & Cheese \$280
- With Large Tortilla, Beans, Chicharrón, Cheese and Cream \$285
- With Large Tortilla, Asientos, Cheese & Tongue \$320



SONORENSE 1

Make your order!



COMBOS THAT ARE WORTH IT!



Enjoy more for less

THE BEST WAY TO SAVOR EVERYTHING WE
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SONORENSE 3



SONORENSE 3

POZOLE ORDER (PORK OR CHICKEN)

- With Large Tortilla, Asientos & Cheese **\$237**
- With Large Tortilla, Beans, Chicharrón, Cheese and Cream **\$245**
- With Large Tortilla, Asientos, Cheese & Tongue **\$299**

SONORENSE 4

PANELA CHEESE BROTH ORDER

- With Large Tortilla, Asientos & Cheese **\$245**
- With Large Tortilla, Beans, Chicharrón, Cheese and Cream **\$245**
- With Large Tortilla, Asientos, Cheese & Tongue **\$280**

Sabor a mi





EXTRAS

| | |
|---------------------------------------|-------|
| Toreado Chiles | \$50 |
| Roasted Onions | \$45 |
| Crushed Guacamole/ Natural Avocado | \$150 |
| Refried Beans Order | \$110 |

BEBIDAS

| | |
|--|-------|
| Jamaica, Horchata or Cucumber with Mint Water | \$82 |
| Natural orange juice | \$82 |
| Green or Guava Juice | \$82 |
| Americano Coffee | \$55 |
| Café de la Olla | \$62 |
| Iced Café de la Olla NEW | \$80 |
| Cold with evaporated milk. | |
| Capuccino Coffee | \$75 |
| Latte Coffee | \$75 |
| Sodas | \$50 |
| Guava Atole NEW | \$85 |
| Walnut Champurrado NEW | \$85 |
| Banana & Strawberry Smoothie | \$145 |
| Banana & Spinach Smoothie | \$145 |
| Chocolate Milk | \$80 |

DESSERTS

| | |
|--|-------|
| Custard | \$130 |
| Corn Cake with Ice Cream | \$140 |
| Sonoran Coyota with Vanilla Ice Cream | \$115 |

**FOR THE
KIDS**

| | |
|-------------------|-------|
| Chicken Nuggets | \$172 |
| With french fries | |

BREAKFAST EXTRAS

| | |
|---------|------|
| Ham | \$50 |
| Bacon | \$45 |
| Chorizo | \$50 |
| Sausage | \$20 |
| Cheese | \$75 |

Make
your order!



DRINKS



WHITE WINE

| | | |
|--------------------------|-------|-------|
| Chardonnay | \$180 | \$900 |
| Monte Xanic Vina Kristel | | \$990 |

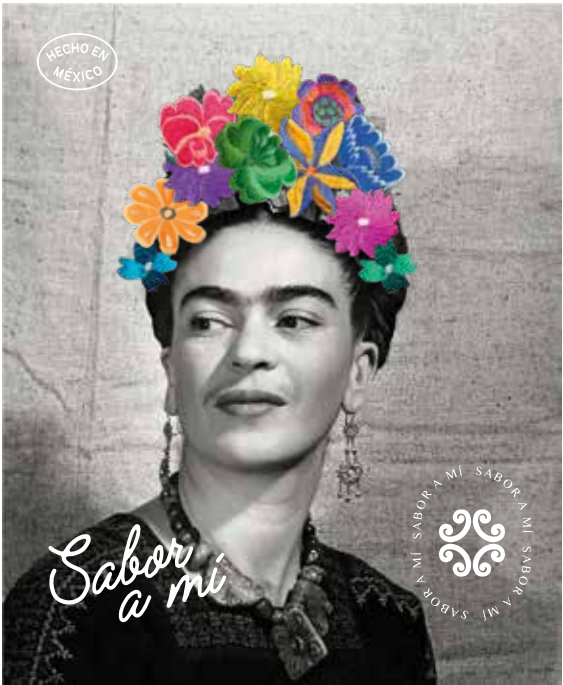
RED WINE

| | Glass | Bottle |
|-----------------------------------|-------|---------|
| Cabernet <i>Elvira</i> House Wine | \$160 | \$850 |
| Magoni Reserva Cabernet | | \$1,700 |

CORKAGE COSTS \$350

SPIRITS

| | |
|-------------------------------|-------|
| Tequila Don Julio | \$180 |
| Johnnie Walker Etiqueta Negra | \$170 |
| Tradicional Reposado (Glass) | \$140 |
| Ron Bacardi Blanco | \$130 |
| Mezcal Contraluz (Glass) | \$185 |
| Sangría Preparada Roja | \$165 |
| Licor 43 | \$140 |
| Carajillo | \$175 |



PREPARED DRINKS

| | |
|---|-------|
| Cubano Glass | \$30 |
| Clamato Glass | \$60 |
| Prepared Clamato with Clam no liquor | \$160 |
| Prepared Clamato without Clams no liquor | \$144 |
| Mimosa | \$110 |
| Bottomless Mimosa | \$320 |
| Sonorense Cantarito | \$140 |
| Vaso Michelado Regular | \$22 |



BEER

| | |
|-----------------|------|
| Tecate Light | \$72 |
| Indio | \$72 |
| XX Lager | \$72 |
| Amstel | \$72 |
| Bohemia | \$72 |
| Tecate | \$72 |
| XX Ambar | \$72 |
| Bohemia Cristal | \$72 |
| XX Ultra | \$70 |
| Heineken | \$75 |

