



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**



NEW DISHES



HEALTHY DISHES

FRUIT SALAD

\$195

Seasonal fruit, plain yogurt, and granola.

SEASONAL FRUIT SALAD WITH BANANA AND MANGO YOGURT

\$195

Natural fruit yogurt, seasonal fruit, chia, granola, and honey.

OATMEAL WITH APPLE, BERRIES, AND WALNUT

\$160

Oatmeal prepared cold or hot, green apple, banana, and berries with red quinoa.

NEW DISHES

RANCHEROS IN MOLE SAUCE

\$225

Fried plantain, avocado, cream, and cotija cheese.

GREEN SWISS ENCHILADAS

\$240

Filled with chicken and green sauce, baked, with cream and cotija cheese.

EGGS IN BIRRIA SAUCE

\$272

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

PEANUT SAUCE ENCHILADAS

\$240

Filled with panela cheese, topped with chili sauce, fried eggs, cream, and cheese.

PORTOBELLO AND FETA OMELET

\$280

Portobello, spinach, and feta cheese with tomato sauce.

FLAUTAS WITH BIRRIA

\$265

Filled with potato, bandera sauce, birria, lettuce, cheese, and cream.

CHAPULTEPEC

\$240

Scrambled with nopal in red sauce, black beans, pork cheek crackling, avocado, and panela cheese.

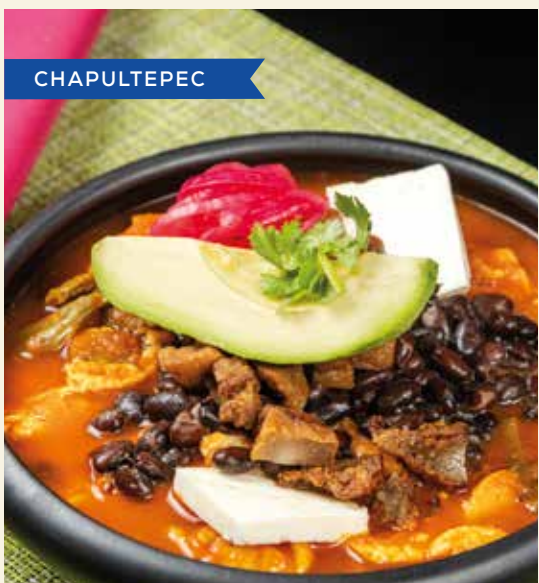
BIRRIA WITH CRISPY PORK SKIN

\$245

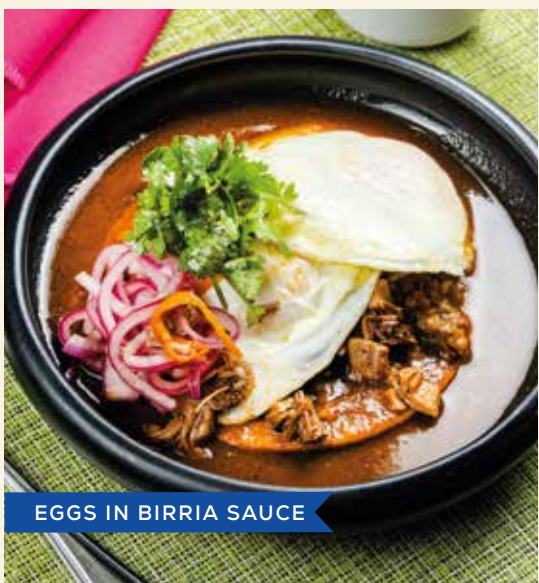
SONORENSE COMBO #3 WITH POZOLE

\$245

Chicken or pork pozole with tortilla and pressed pork crackling.



CHAPULTEPEC



EGGS IN BIRRIA SAUCE



GREEN SWISS ENCHILADAS

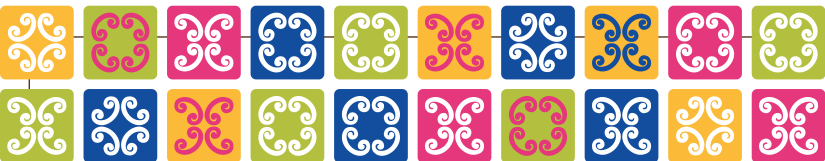


SONORENSE COMBO #3
WITH POZOLE



PORTOBELLO AND FETA OMELET





Sabor a mí

HECHO EN
MÉXICO

BREAKFAST MENU

HOUSE EGGS

HUEVOS TATEMADOS

\$225

Fried eggs on rajas, cheese, red chilaquiles and ham, dipped in roasted green salsa.

MACHACA SONORA STYLE

\$297

With two fried or scrambled eggs.

NEW

ENGLISH MUFFINS

\$192

Bread, Monterrey cheese, bacon and ham, eggs, accompanied with avocado cream with serrano and dill mayonnaise.

FRENCH TOAST

\$177

Brioche bread soaked in milk, cinnamon, egg, sugar and vanilla. Accompanied by red berry vanilla ice cream and fruit compote, with ricotta cheese cream.

Omelettes

HOUSE OMELETTE

\$225

Panela cheese, sausage and crackling sauce.

CHIPOTLE OMELETTE

\$225

Stuffed with ham, mushrooms, rajas in chipotle sauce.

VEGETARIAN OMELETTE

\$240

Spinach, stuffed with panela cheese, mushrooms and epazote.

SPICY SHRIMP OMELETTE NEW

\$297

With Monterrey cheese and Mexican sauce.

With sliced avocado and mixed salad

MARLIN OMELETTE NEW

\$297

Mexican-style Marlin, bathed in a green cilantro sauce.

With sliced avocado and mixed salad.

To share

CRACKLING RIB EYE CASSEROLE

\$305

Over guacamole and adobo.

SHRIMP STEAK CASSEROLE

\$335

Beef fillet crackling, grilled shrimp, roasted chistorra with avocado and adobo.

GUACAMOLE WITH FRESH CHEESE

\$180

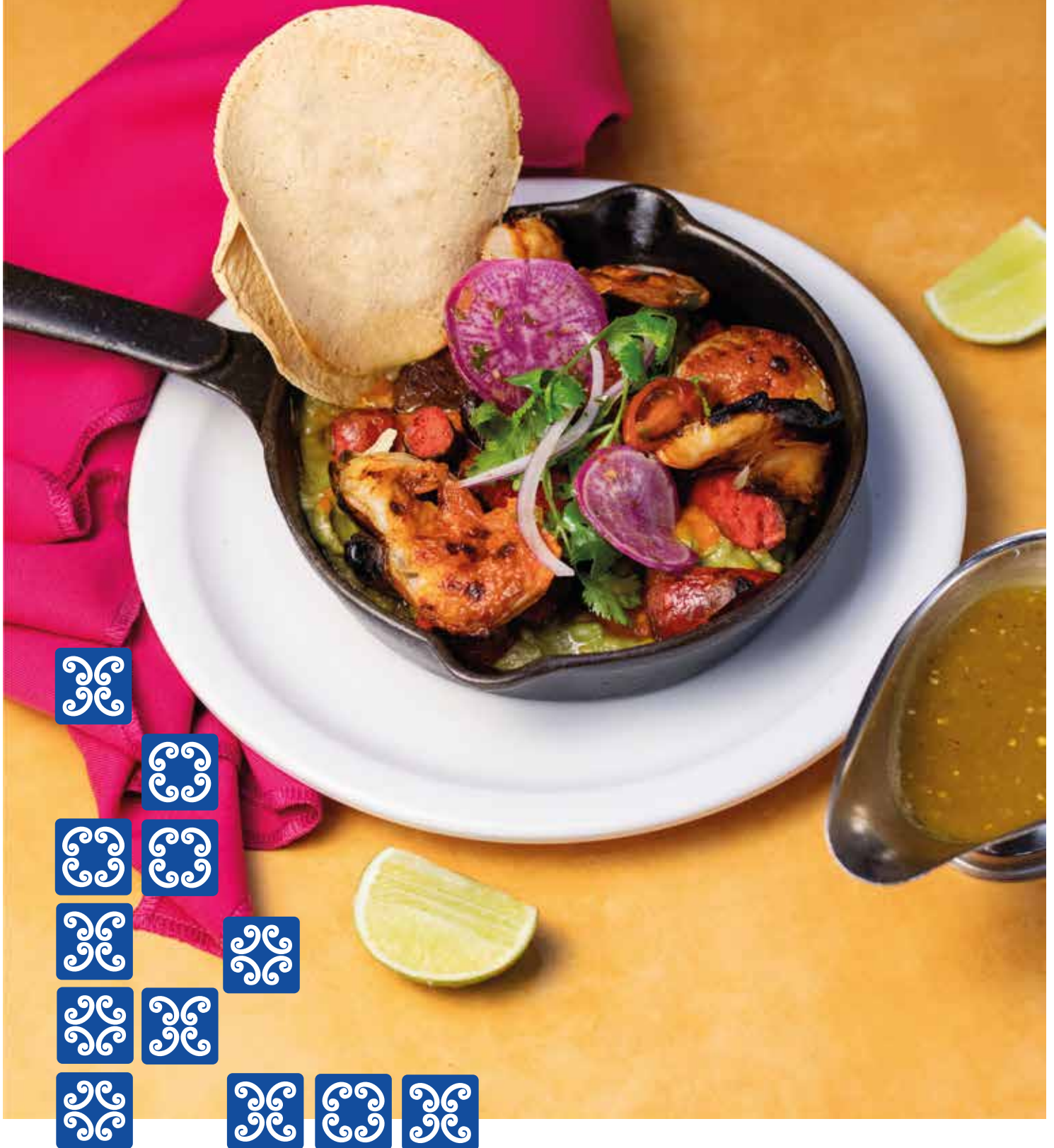
TONGUE CASSEROLE

\$265

Tongue in green sauce, chili pickle and coriander salad.



Shrimp Steak Casserole



EGGS (ANY STYLE)

EGGS WITH HAM/ SAUSAGE/BACON

With Bacon \$190

With Ham \$190

With beans and potato.

With Sausage \$190

DIVORCIADOS OR RANCHEROS \$190

With beans and potato.

SABOR A MI COMBINATIONS

CACHANILLA

\$268

Fried or scrambled eggs, red chilaquiles,
beans and tongue tlacoyo in green sauce.

SINALOENSE

\$268

Machaca on egg tortilla, corn tamale with
rajas poblanas cream.

RANCHO GRANDE

\$268

Fried or scrambled eggs, green chilaquiles,
beans and tlacoyo with puntas rancheras.

NORTEÑA

\$320

Fried or scrambled eggs, two red enchiladas
and skirt steak with mexican sauce.

SKIRT STEAK & TAMALE (160 gr)

\$320

Fried corn tamale, rajas with cream, beans and rice.

RIB-EYE COMBINATION (180 gr)

\$320

Black chimichurri, two flour quesadillas,
green chilaquiles and beans.

CHILAQUILES

DIABLA CHILAQUILES (With Eggs) \$220

Special house recipe with habanero and chile de
árbol.

DIABLA CHILAQUILES (With Chicken) \$260

Special house recipe with habanero and chile de
árbol.

CHILAQUILES WITH CHEESE AND CREAM

Red, green or chipotle.

\$190

Mole

\$190

CHILAQUILES WITH CHICKEN \$260

Grilled breast and red, green or mole chilaquiles.

CHILAQUILES WITH EGGS (ANY STYLE)

Red or green.

\$200

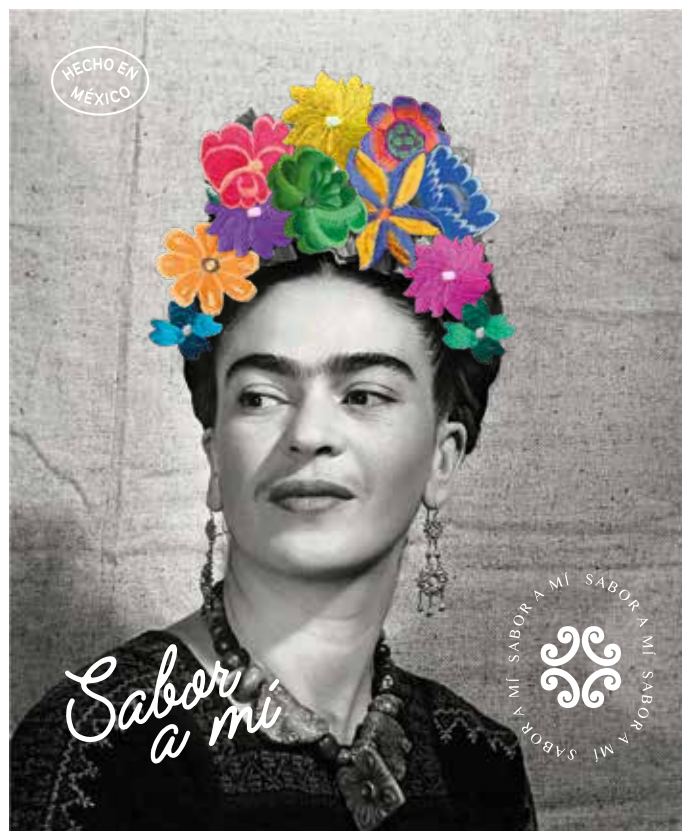
Mole

\$220

SABOR A MÍ CHILAQUILES

\$260

Crackling sauce, crema de rancho and grilled chicken.



TEMPORARY MEXICAN CUISINE. CONTEMPORARY MEXICAN CUISINE. CONTEMPORARY MEXICAN CUIS.



*Rib-Eye
Combination*



NEW

Sweet Delights

CORN PANCAKES

Vanilla Cream, Maple Syrup, Caramel Popcorn, and Pretzel.

\$195

BANANA PANCAKES

Caramelized Banana, Vanilla Cream, Dulce de Leche, and Nutella.

\$195

RED VELVET PANCAKES

Berry Cream, Vanilla Cream, and Seasonal Berries.

\$195

ACTIVATED CHARCOAL PANCAKES

Berry Cream, Vanilla Cream, and Seasonal Berries.

\$195

HOUSE PANCAKES

Vanilla Cream, Nutella, Berry Compote, and Red Fruits.

\$162

FRENCH TOAST

\$177

FRENCH TOAST *(Seasonal)*

\$195





ACTIVATED CHARCOAL PANCAKES



BANANA PANCAKES



CORN PANCAKES



RED VELVET PANCAKES





FOR THE LITTLE ONES

FRENCH TOAST \$177

Fruit compote, ricotta cheese and banana.

HOT CAKES (With eggs) \$177

Any style eggs with ham or bacon, fruit compote, ricotta cheese and banana

HOT CAKES \$150

Fruit compote, ricotta cheese and banana.

CHICKEN NUGGETS \$172

With fries.

HAM OR PEPPERONI
MINI PIZZA \$172

With fries.

MINI EGGS \$115

With ham, sausage or bacon.

TONGUE AND HEAD

BEEF TONGUE WITH BROTH \$279

Sonorense flavor.

BEEF HEAD IN BROTH \$240

Head, cheek.

QUESADILLA WITH ASIENTOS \$88

Large corn quesadilla with golden or soft cheese.

TONGUE QUESADILLA \$180

With asientos, monterrey cheese and tongue.

QUESADILLA \$80

Golden or soft

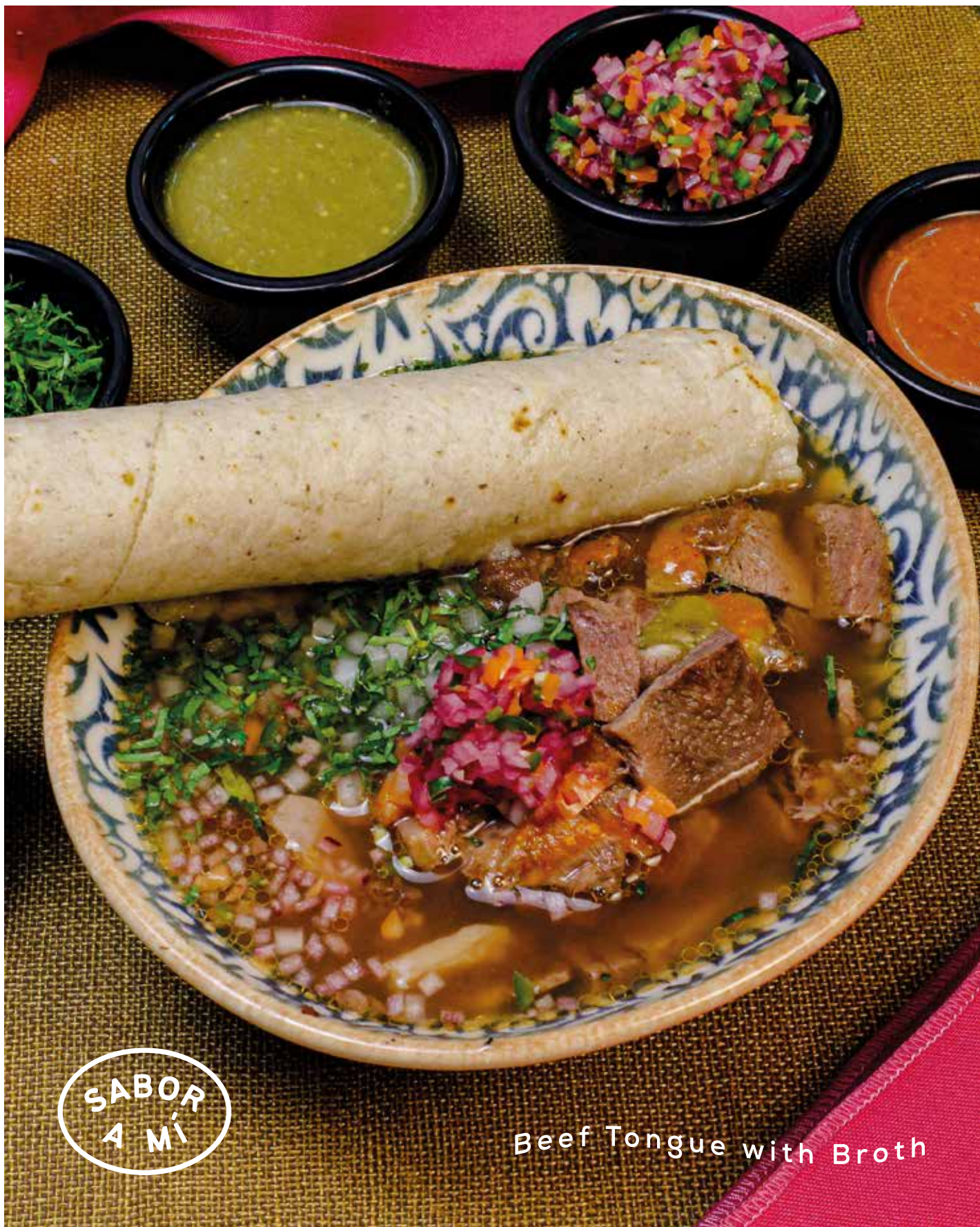
EL SONORENSE 1 \$299

Tongue in broth accompanied by a quesadilla with asientos.

EL SONORENSE 2 \$280

Head in broth accompanied by a quesadilla with asientos.





SABOR
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Beef Tongue with Broth

LUNCH

SOUPS

RED MENUDO \$199

With corn grain and its traditional garnish.

TORTILLA SOUP \$140

TLALPEÑO BROTH \$220

PANELA CHEESE SOUP NEW \$135

POZOLE WITH PORK SHOULDER NEW \$195

POZOLE WITH SHREDDED CHICKEN BREAST NEW \$195

MIXED POZOLE (CHICKEN AND PORK) NEW \$195

SALADS

CAESAR SALAD \$245

With chicken.

CAESAR SALAD \$190

Without chicken.

FRUIT SALAD (Small) \$110

Watermelon, papaya, chinese and white melon, pineapple, strawberry, granola, yogurt and cottage cheese.



FROM OUR GRILL

TAMPIQUEÑA (250 gr) \$397

With mole enchilada, rice, beans, guacamole and banana tortilla.

GRILLED BREAST (300 gr) \$320

Baked potato, guacamole, california chili and cheese filling.

GRILLED RIB EYE (300 gr) \$520

Baked potato, guacamole, california chili and cheese filling.

RIB EYE WITH SHRIMP AND CHICKEN (For 2 people) \$745

Rib Eye (300gr), Shrimp (5 pieces), Chicken (150gr) baked potato, chili with cheese filling and chimichurri.

SONORAN-STYLE GRILL NEW (For 2 people) \$710

Chistorra, arrachera, chicken breast, peppers with bacon and cheese. Includes garnish, cheese chicharrón, nopales, and refried beans.

DESSERTS

NEAPOLITAN PUDDING \$125

With cream cheese and soft caramel.

CORN BREAD \$140

Moist and cold, corn and cream cheese pancake .

GUAVA CHEESECAKE \$130

With quince paste, cinnamon and a biscuit base.

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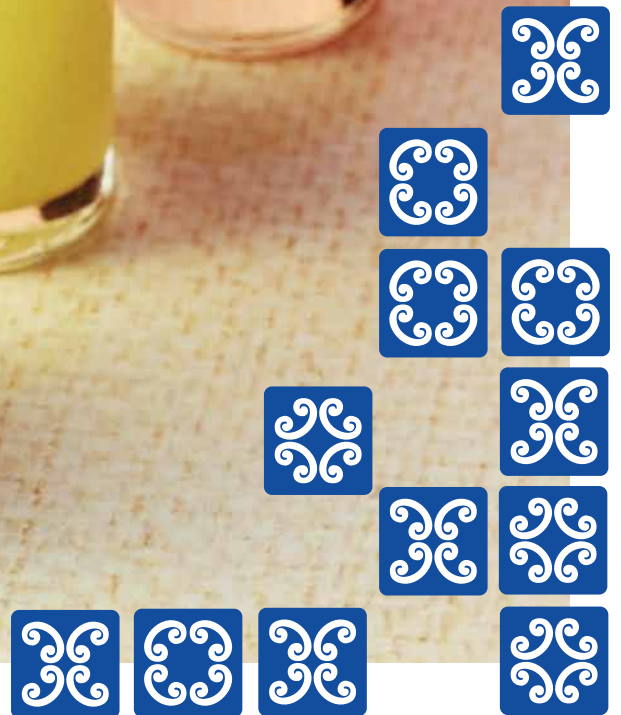


HECHO EN
MÉXICO

DRINKS		SABOR 4 MI	
HOT BEVERAGE		SMOOTHIES	
GUAVA ATOLE	\$85	BERRIES	\$145
MAZAPÁN ATOLE	\$85	With agave honey.	
NUT ATOLE	\$85	BANANA	\$145
		Spinach, amaranth, and honey.	
		STRAWBERRY	\$145
		Banana, agave honey.	
		TARO	\$145
SPECIALTY COFFEE		MILKSHAKES	
HOT		CHOCOLATE	\$99
DE LA OLLA	\$62	VANILLA	\$99
AMERICANO	\$58	OREO	\$99
ESPRESSO	\$55	STRAWBERRY	\$99
CORTADO	\$55		
CAPUCCINO	\$80		
LATTE	\$80		
FLAVORED LATTE	\$80		
Natural syrups from the region LOTO brand: Vanilla, de la Olla, Caramel and Lavender.			
MOKA	\$80		
LECHERO COFFEE	\$80		
COLD			
AMERICANO	\$58	ORANGE	\$75 \$82
FLAVORED AMERICANO	\$80	GREEN	\$75 \$82
Natural syrups from the region LOTO brand: Vanilla, de la Olla, Caramel and Lavender.		PINK GRAPEFRUIT	\$82
LATTE	\$80	PAPAYA	\$82
FLAVORED LATTE	\$80	VAMPIRE	\$82
Natural syrups from the region LOTO brand: Vanilla, de la Olla, Caramel and Lavender.		Orange, carrot, beetroot.	
MOKA	\$80		
AFFOGATO	\$90		
CARAJILLO	\$175		
		TEPOZTECAN WATERS	
		COCONUT CREAM WATER	\$90
		MELON WATER	\$90
		CUCUMBER WATER	\$88
CONTEMPORARY MEXICAN CUISINE. CONTEMPORARY MEXICAN CUISINE. CONTEMPORARY MEXICAN CUISINE.			



Tepoztecan Waters



<div>BOTTOMLESS MIMOSAS</div>		<div>GAVILÁN O PALOMA</div>	
MIMOSA	\$110	GAVILÁN	\$150
Orange, Raspberry or Peach.		Unión Mezcal.	
BOTTOMLESS MIMOSA	\$320	PALOMA	\$135
Ask for your bottomless mimosa and your refill.		Traditional tequila.	
<div>DRINKS</div>		<div>BEERS</div>	
SODAS	\$50	NATIONAL	\$72
		(Tecate light, Indio)	
MINERAL CIEL WATER	\$50	XX LAGER	\$72
NATURAL CIEL WATER	\$45	XX AMBAR	\$70
HETHE WATER (Mineral or Natural)	\$115	XX ULTRA	\$67
CHOCOLATE (Cold or hot)	\$72	HEINEKEN	\$75
<div>HOUSE COCKTAILS</div>		HEINEKEN CERO	\$39
CANTARITOS	\$160	BOHEMIA CRISTAL	\$72
Traditional Union Mezcal, orange juice, grapefruit, lemon and agave honey.			
STRAWBERRY COCKTAIL	\$150		
Tamarind Smirnoff, strawberry and lemon.			
PIÑA COLADA	\$140		
White Bacardi rum, pineapple juice and coconut cream.			
CLASSIC MARGARITA	\$140		
Tequila José Cuervo, Frappé o rocas.			
TRADITIONAL PALOMA	\$125		
José Cuervo Tequila, lemon and grapefruit soda.			
MOJITOS	\$125		
White Bacardi Rum, mint and lemon.			
			

SABOR
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Mimosa O'Clock

