

COLD APPETIZERS

Tuna Tartar \$467

Blue fin, home made ponzu, ginger.

Villa Marina Cold Seafood Combo \$595

Oysters (6 pieces), sea snail, shrimp, fish ceviche, shrimp ceviche, clam.

Natural Octopus \$299

Sea Scallops \$845

Natural Shrimp \$232

Oyster (Dozen) \$420

Natural Oysters Half Dozen \$295

Villa Marina Oysters \$680

CEVICHES

Fish Ceviche \$270

Shrimp Ceviche \$297

Special Shrimp Ceviche \$297

Toasted chile de arbol, cucumber, onion.

Special Fish Ceviche \$270

Toasted chile de arbol, cucumber, onion.

Special Ensenada Ceviche \$397

Sea scallops, toasted chile de arbol, cucumber, onion.

TOSTADAS

Fish Tostada \$105

Shrimp Tostada \$115

Chipotle Tuna Tostada \$180

Jicama kimchi, chipotle mayo, avocado.

Special Villa Marina Tostada \$297

Guacamole, sea scallops, and green aguachile.

AGUACHILE

Aguachile with Shrimp \$342

Green, red or black.

Aguachile Trio \$592

With sea scallops and shrimps.
(Green, red or black.)

TRADITIONAL

Shrimp (6 Pieces) \$397

On garlic sauce, garlic butter sauce or grilled.

Breaded Shrimp (5 Pieces) \$397

Fish Fillet \$297

Breaded, on garlic sauce, garlic butter sauce or grilled.

Fried Fish (600 gr) \$397

With rice, salad and a touch of chimichurri.

Lobster \$900

Puerto Nuevo style, Thermidor or on garlic.

COCKTAILS

Shrimp Cocktail \$322

Campechano Cocktail \$397

HOT APPETIZERS

Olive Shrimp and Octopus \$420

Grilled with sauteed vegetables and basil aioli.

Rockefeller Oysters \$342

Spinach, Bacon, Mozzarella and gremolata.

Torito Chilies \$382

Fried and stuffed with crushed shrimp with black sauce.

Grilled Octopus \$477

Crunchy octopus, marinated in our special sauce and salad with balsamic vinager.

Oven Roasted Octopus \$477

With our home made adobo.

Tuna Carnitas \$395

With guacamole, and roasted bell peppers.

Chistorra Caserole \$225

With potato gratin, Argentine sausage and chimichurri.

Chinchulines \$320

Fried beef intestine, guacamole and pickled peppers.

Sauteed Octopus \$420

With smoked tuna, shrimp, house made soy sauce and chile de árbol.

Salmon Crackling \$420

With creamy pesto, avocado, spicy lime- chilli sauce.

Fish Crackling \$342

With avocado and tartar sauce.

PASTAS

Shrimp Fettuccini \$392

With alfredo, chipotle or culichi sauce.

Chicken Fettuccini \$392

With alfredo, chipotle, or culichi sauce.

SOUPS & CREAMS

7 Mares Soup \$320

Clam Chowder \$260

Tiger Milk \$180

TACOS

Gobernador Culichi Taco \$105

Grilled and bathed in culichi sauce.

Gobernador Taco \$99

Smoked Fish Taco \$99

Spicy Shrimp Taco \$105

Shrimp Crackling Taco \$125

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

Ensenada Shrimp Taco \$105

Ensenada Fish Taco \$99

GRILLED FISH

Red Snapper (1kg) \$545

GRILLED STEAKS

Rib Eye (500 gr) * \$1,065

Skirt Steak (400 gr) * \$910

Grilled Chicken Breast (300 gr) \$332

Natural, or with chimichurri or lemon sauce.

Grilled Salmon (300 gr) \$535

Steak Medallions \$710

Rib eye (350 gr) \$725

Rib eye crackling (350 gr) * \$810

Upper choice

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

ROASTED LOIN

Red Snapper Loin \$545

Topolobampo Loin (Sea Bass) \$442

With home made adobo and spicy shrimp.

Sea Bass Fish Loin \$360

SPECIALITY DISHES

Coconut Shrimp \$397

Served with mixed salad and tamarind sauce.

Villa Marina Hot Combination \$485

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 \$397

With adobo, filled with seafood and olives.

Fish Fillet on Three Sauces \$397

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

Shrimps in the Shell \$397

Filled with banana, bacon and tamarind sauce.

Culichi Shrimp \$397

Creamy Poblano sauce.

Roasted Shrimp \$397

A la Diabla Shrimp \$397

Baja Loin \$442

Ensenada Loin \$410

SALADS

Greek \$297

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

Pampera \$297

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

Caesar \$260

Traditional, Villa Marina style.

SIDES

Special Rice	\$260	Grilled Tostadas	\$72
French Fries	\$115	Mazatlan Fried Onion	\$105
Guacamole	\$150	Pork Beans	\$105

Kids Menu



Fish Nuggets	\$188
Chicken Nuggets	\$188
Pepperoni and Cheese Pizza	\$188
Hawaiian Pizza	\$188
Shrimp Nuggets	\$195

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	\$80
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	\$83
Orange Water	\$83
Fresh Waters	\$83
Iced Tea	\$83
Soda	\$50
Bottled Water (Mineral or Natural)	\$50
Mineral Perrier Water	\$85
Mineral Hethe Water	\$120
Natural Hethe Water	\$120

Desserts

Napolitan Puddin	\$185
Guava Cheesecake	\$185
Chocolate Cake	\$185
Corn Pancake	\$195
Magical Corn Pancake	\$325

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 \$180

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 \$180

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 \$185

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 Pale Ale 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	\$870
Valle de Guadalupe		

MARGARITAS WITH *Premium* TEQUILA

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.	

CLASSIC HOUSE COCKTAILS

Piña Colada	\$155
--------------------	-------

Captain Morgan white rum, juice, coconut cream and milk.

Daiquiri	\$150
-----------------	-------

Rum Captain Morgan white, Strawberry and Lemon (Frappe).

White Sangria	\$180
----------------------	-------

Smirnoff vodka, raspberry syrup, pickled fruit, lemon ginger ale, white wine.

Red Sangria	\$180
--------------------	-------

Smirnoff vodka, pickled fruit, soda, lemon and red wine.

Margarita	\$150
------------------	-------

Don Julio Blanco Tequila, Cointreau and Lemon. (Frappe or rocks)

Carajillo	\$175
------------------	-------

Licor 43 and coffee.

Mojito	\$150
---------------	-------

Rum Captain Morgan, mint and lemon.

Electric Tonic	\$170
-----------------------	-------

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

Whisky a la Parrilla	\$180
-----------------------------	-------

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
---------------------------------	-------

Bar Bee	\$265
----------------	-------

Tequila Casa Dragones blanco, Chartreuse Liqueur, passion fruit, egg white, honey, lemon and flowers.

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 \$950

Merlot, Carbenet Sauvignon, Chifraz,
Cabernet Franc

Emeve los Nietos \$1,100

Cabernet Franc, Cavernet Sauvignon,
Merlot

Origen 43 Magoni \$180 \$850

Montepulciano, Aglianivo, Canaiolo
Sangiovese, Cabernet Sauvignon

Tempranillo Rva Magoni \$1,700

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 \$850

Prosecco, Pinot noir, Italia

Maschio Prosecco Glera \$180 \$850

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 \$950

Chenin Blanc, Valle de Guadalupe

Viña Kristel MX \$1,020

Sauvignon Blanc

Chenin Colombard MX \$980

Chenin Blanc, French Colombard

Manaz Magoni \$170 \$850

Viognier, Fiano

Elvira \$180 \$900

Sauvignon Blanc, Valle de Guadalupe

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

Chardonay

Glass

Bottle

ROSÉ

Rose Magoni \$170 \$850

Pinot Noir, Pinot Meunier, Grenache
Cabernet Sauvignon.

Polen \$180 \$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 \$590

Don Julio Ceniza - Añejo oscuro \$195

TEQUILAS BLANCOS

Don Julio - Blanco \$170

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	\$185
Dobel Diamante	\$180
Herradura Ultra	\$180
1800 Cristalino	\$180

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	\$160
Smirnoff	\$140
Smirnoff Tamarindo	\$150
Greygoose	\$185
Absolut Azul	\$160

LICORES DIGESTIVOS

Baileys	\$155
Frangelico	\$160
Chartreuse Verde	\$150
Licor 43	\$150
Campari	\$150
Kahlua	\$140
Grand Marnier	\$160
Disaronno	\$160
Aperol	\$160
Chinchon Seco	\$150
Chinchon Dulce	\$150

GIN

Tanqueray London Dry	\$160
Tanqueray Bossa Nova	\$165
Hendricks Gin	\$190
Monkey 47	\$220
Beefeater	\$160
Bombay Sapphire	\$165

RON

Zacapa Ambar	\$180
Zacapa 23	\$198
Captain Morgan Spiced	\$150
Captain Morgan White	\$150
Bacardi Blanco	\$150
Havana Club 7 Años	\$160

WHISKY

Johnnie Walker - Blue Label	\$790
Johnnie Walker - Gold Label	\$220
Johnnie Walker - Black Label	\$195
Johnnie Walker - Red Label	\$150
Buchanans - 12	\$175
Buchanans - 18	\$272
Buchanan's Two Souls	\$170
Macallan - 12	\$250
Chivas - 12	\$170
Chivas - 18	\$265
Bulleit Bourbon	\$175
Jack Daniel's Tennessee	\$160

COGNAC & BRANDY

Martel VSOP	\$195
Remy Martin VSOP	\$190
Hennessy VSOP	\$220
Cardenal de Mendoza	\$190

Todos los precios de este menú incluye el 8% de IVA.

どうもありがとう

THE SUSHI EXPERIENCE

いただきます

こんにちは

どうもありがとう

おすし





Entrees

Tuna Carpaccio

\$305

Avocado, cucumber, olive puree kalamata and toasted bread.

Tuna Tostada with Chipotle

\$180

On a bed of mayonnaise with chipotle, tuna, arugula and jicama with soy sauce.

Salmon Carpaccio

\$305

With chile güero, kalamata olives, green olives, lemon with toasted bread.

Rock Shrimp

\$307

Seasoned with spicy sauce, avocado and a bed of salad.

Tuna Tartare

\$467

Marinated tuna with spicy mayonnaise on avocado and tori sauce.

Bebidas

Sapporo Beer

\$150

Rolls

Baked Villa Marina Roll

\$289

Filled with cream cheese, avocado and crab, lined with salmon smoked, mirror mounted eel sauce and covered in cilantro dressing.

Kanikama Hot

\$289

Flamed, stuffed with cucumber, avocado, tempura shrimp, lined with kanikama, bathed with spicy mayo and tare sauce.

JC Roll

\$267

Fried with tempura, stuffed with cream cheese, avocado, tempura shrimp, crab, tempico sauce topping and eel sauce

Special Salmon Roll

\$300

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

Gohan Roll

\$289

Filled with chile toreado, cucumber and breaded shrimp, lined with cheese, fried crab, eel and spicy sauce.

Diablo Roll

\$330

Slightly spicy. Stuffed with marlin, cream cheese, avocado and surimi. Wrapped in salmon and tuna with spicy shrimp topping.

The Immortal

\$330

Wrapped in tuna with scallops topping, spicy sauce and tobiko. Stuffed with crab, cucumber and cream cheese.

Spicy Lime Roll

\$300

Stuffed with breaded shrimp, chile toreado, cream cheese and cucumber, lined with fresh salmon and yellow lemon, with spicy shrimp topping.

Tempura Roll

\$300

Stuffed with masago, smoked salmon, eel with BBQ, crab and avocado. Bathed in spicy dressing and eel sauce.

Crunchy Salmon

\$289

Stuffed with shrimp tempura, cream cheese, avocado and surimi, lined with spicy salmon, tempura flakes and house sauce.