

## COLD APETTIZERS

### Villa Marina Cold Seafood Combo \$595

Oysters, sea snail, shrimp, fish ceviche, shrimp ceviche, clam.

### Natural Shrimp \$232

### Natural Octopus \$299

### Oyster (Dozen) \$420

### JC Oysters (Dozen) \$680

With shrimp in green aguachile.

### JC Oysters (Half Dozen) \$370

### Prepared Clams (4 Pieces) \$310

### Natural Clams \$310

### Natural Sea Snail \$320

### Sea Scallops \$845

### Tuna Carpaccio \$305

Avocado, cucumber, olive puree kalamata and toasted bread.

### Salmon Carpaccio \$305

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

## CEVICHES

### Special Villa Marina \$397

Sea scallops, shimp, octopus, and roasted chile.

### Special Fish Ceviche \$270

Coriander sauce, sea scallops, shrimp and octopus.

### Special Shrimp Ceviche \$297

With roasted chile.

### Fish Ceviche \$270

### Shrimp Ceviche \$297

## COCKTAILS

### Shrimp Cocktail \$332

### Octopus Cocktail \$420

### Mixed Seafood Cocktail \$397

## AGUACHILE

### Aguachile with Shrimp \$342

Green, red or black.

### Aguachile Trio \$592

With sea scallops and shrimps.

## TOSTADAS

### Fish Ceviche Tostada \$105

### Shrimp Ceviche Tostada \$115

### Octopus Tostada \$260

### Campechana Tostada \$297

### Special Villa Marina Tostada \$297

Tostada with guacamole, sea scallops, and shrimp with green aguachile.

### Marlin Pate Tostada NEW \$235

With tuna, natural shrimp and avocado.

## HOT APPETIZERS

### Salmon Crackling with Pesto \$420

Over mexican sauce with avocado, dill mayonnaise and pesto.

### Tuna Carnitas in Guacamole \$395

Over guacamole, with red aguachile, seasoned onions and coriander.

### Grilled Octopus \$477

Over salad, dill mayonnaise and cambray potato.

### Fish Crackling \$342

Over mexican sauce with avocado, dill mayonnaise and pesto.

### Rockefeller Oysters \$342

### Octopus and Olive Shrimps \$420

Grilled with olive saulted vegetables, with basil aioli.

### Marinated Grilled Octopus \$477

Crispy, marinated in prepared soy, fresh and balsamic salad.

### Mongolian Octopus \$420

Saulted with broken chillo, garlic sauce, chipotle and fried grated potato.



## ENTREES

### Camarones Roca \$307

Spicy sauce.

## BAR

### Tuna Tartare \$460

Marinated tuna with spicy mayonnaise, on avocado, with tori sauce.

### Tuna Tostada with Chipotle \$180

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

## MEXICAN SAKE

### Sakera Hattori \$330

(Craft mexican sake) 190ml

### Sakera Nami \$330

(Craft mexican sake) 190ml

### Sapporo Beer \$150



## ROLLS

### Tempura Roll \$300

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

### Eel Crispy Roll \$289

lined with eel and avocado, with fried sweet potato topping.

### Crunchy Salmon \$289

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

### Gohan Roll \$289

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

### Baked Villa Marina Roll \$289

Stuffed with cream cheese, avocado and crab. Wrapped in smoked salmon, over unagi sauce and covered with coriander dressing with seaweed salad.

### Special Salmon Roll \$300

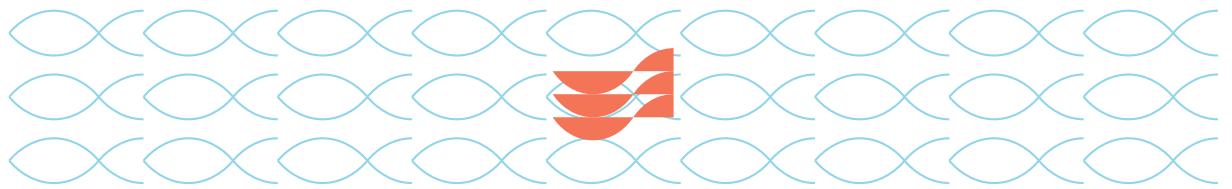
Stuffed with avocado, cream cheese and cooked shrimp. Wrapped in fresh salmon with spicy shrimp topping.

### JC Roll **NEW** \$289

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

### Kanikama Hot **NEW** \$289

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



## SOUPS & CREAMS

|                           |              |
|---------------------------|--------------|
| <b>Siete Mares Soup</b>   | <b>\$320</b> |
| <b>Fish Soup</b>          | <b>\$220</b> |
| <b>Clam Chowder</b>       | <b>\$260</b> |
| <b>Seafood Soup</b>       | <b>\$290</b> |
| <b>Leche de Tigre Cup</b> | <b>\$180</b> |
| <b>Shrimp Meatballs</b>   | <b>\$290</b> |
| <b>Shrimp Soup</b>        | <b>\$250</b> |

## PASTAS

|                                          |              |
|------------------------------------------|--------------|
| <b>Fettuccine with Shrimp or Chicken</b> | <b>\$397</b> |
| Alfredo or Chipotle sauce.               |              |
| <b>Fettuccine Alfredo or Chipotle</b>    | <b>\$245</b> |
| Without shrimp.                          |              |

## TACOS

|                                                                 |              |
|-----------------------------------------------------------------|--------------|
| <b>Mar y Tierra</b>                                             | <b>\$125</b> |
| With beef skirt, shrimps, guacamole and red salsa.              |              |
| <b>Talla Style</b>                                              | <b>\$99</b>  |
| Adobo fish taco, covered in guajillo, criander and onion sauce. |              |
| <b>Ensenada</b>                                                 | <b>\$99</b>  |
| Traditional butterfried fish, salad and pico de gallo.          |              |
| <b>Crackling Shrimp</b>                                         | <b>\$125</b> |
| Fried shrimp, fried beans, avocado and pico de gallo.           |              |
| <b>Smoked Fish</b> (Marlin)                                     | <b>\$99</b>  |
| <b>Spicy Shrimp</b>                                             | <b>\$115</b> |
| <b>Governor</b>                                                 | <b>\$99</b>  |
| <b>Culichi Sauce Governor</b>                                   | <b>\$105</b> |

## GRILLED FISH OR "A LA SILLA"

|                          |              |
|--------------------------|--------------|
| <b>Red Snapper</b> (1kg) | <b>\$545</b> |
| <b>Bass Fish</b> (1kg)   | <b>\$585</b> |
| <b>Corvina</b> (1kg)     | <b>\$360</b> |

## GRILLED FISH LOINS

|                                                              |              |
|--------------------------------------------------------------|--------------|
| <b>Red Snapper Loin</b>                                      | <b>\$565</b> |
| <b>Topolobampo Loin</b> (Corvina Fish)                       | <b>\$442</b> |
| With adobo of the house, with spicy shrimp and special rice. |              |
| <b>Grilled Corvina Fish Loin</b>                             | <b>\$360</b> |
| <b>Baja Loin</b>                                             | <b>\$442</b> |
| With octopus to the olive.                                   |              |
| <b>Villa Marina Loin</b>                                     | <b>\$410</b> |
| With shrimps and mushrooms with garlic.                      |              |

## TRADITIONAL DISHES

|                                            |              |
|--------------------------------------------|--------------|
| <b>Breaded Fish Fillet</b>                 | <b>\$299</b> |
| <b>Fish Steak</b>                          | <b>\$299</b> |
| With onions, grilled or with garlic sauce. |              |
| <b>Fried Fish</b> (600 gr)                 | <b>\$397</b> |
| <b>Shrimp</b>                              | <b>\$397</b> |
| Breaded, with garlic or grilled.           |              |



## SPECIALTY SHRIMP DISHES

**Villa Marina Hot Seafood Combo** **\$485**

Chipotle sauce shrimp, on tamarind sauce, buttered shrimp with coconut and bacon wrapped shrimp.

**Culichi Shrimp** **\$397**

On poblano sauce, with grilled cheese.

**Acorazados Bacon Wrapped Shrimp** **\$397**

Filled with banana puree, and cream cheese.

**Shrimp with Coconut with Tamarind Sauce** **\$397**

**Diabla Shrimp** **\$397**

## POULTRY & MEATS

**Grilled Chicken Breast (400 gr)** **\$332**  
With potatoes and guacamole.

**Rib Eye (500 gr)** **\$1,065**  
With potatoes and guacamole.

**Rib Eye (350 gr)** **\$725**  
With potatoes and guacamole.

**Skirt Steak (400 gr)** **\$910**  
With potatoes and guacamole.

## SALMON & LOBSTERS

**Grilled Salmon** **\$480**

**Garlic Salmon** **\$480**

**Puerto Nuevo Style Lobster or Grilled** **\$900**

## SPECIAL FISH FILLET

**Light Fish Fillet** **\$360**

Fish fillet with shrimp soup.

**Doña Elvira Fillet** **\$397**

Filled with seafood, with house adobo.

**3 Sauce Fish Fillet** **\$397**

Filled with marlin, shrimps, with culichi sauce, cheese sauce, and chipotle sauce with grilled potatoes.

**Fish Fillet with Clams** **\$397**

## DRINKS

**Lemonade** **\$83**

**Orangeade** **\$83**

**Flavored Water** **\$83**

**Ciel Water (Mineral or Natural)** **\$50**  
(355 ml)

**Sodas** **\$50**  
(Variety of flavor 355ml)

**Mineral Hethe Water** **\$120**  
Handmade from the Hidalguense Sierra .

**Natural Panna Water** **\$120**



## Desserts

|                      |       |
|----------------------|-------|
| Napolitan Puddin     | \$185 |
| Guava Cheesecake     | \$185 |
| Chocolate Cake       | \$185 |
| Corn Pancake         | \$185 |
| Magical Corn Pancake | \$325 |
| Crepes               | \$220 |
| Caramelized Bananas  | \$220 |

## Coffee

### HOT

|                                                                                        |      |
|----------------------------------------------------------------------------------------|------|
| Espresso                                                                               | \$55 |
| Cortado                                                                                | \$55 |
| 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                                                                              | \$65 |

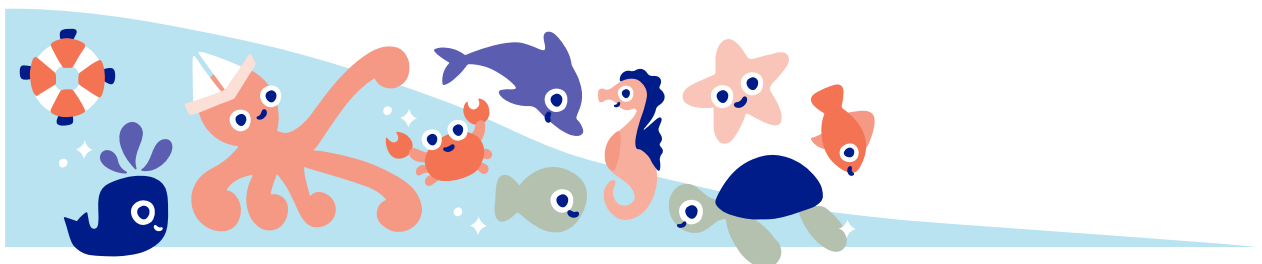
### COLD

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



|                            |       |
|----------------------------|-------|
| Fish Nuggets               | \$188 |
| Chicken Nuggets            | \$188 |
| Pepperoni and Cheese Pizza | \$188 |
| Beef Burger                | \$188 |
| Shrimp Nuggets             | \$195 |

## Kids Menu



## NEW MIXOLOGY

### Coconut & Walnut Margarita \$220

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.

### Electric Tonic \$170

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

### Paloma Marina \$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).

### Camaleón \$185

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

### Blackberry Margarita \$180

Sweet and sour margarita with tequila, lemon and agave honey. (Don Julio Blanco tequila, Grand Marnier and blackberries) Frozen.

### Whisky a la Parrilla \$180

Buchanan's Whisky, pineapple, Ancho Reyes chili liqueur, agave honey, lime, ginger with smoked cinnamon, and grilled pineapple.

## Classic House

### COCKTAILS

The trending classics.

### 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

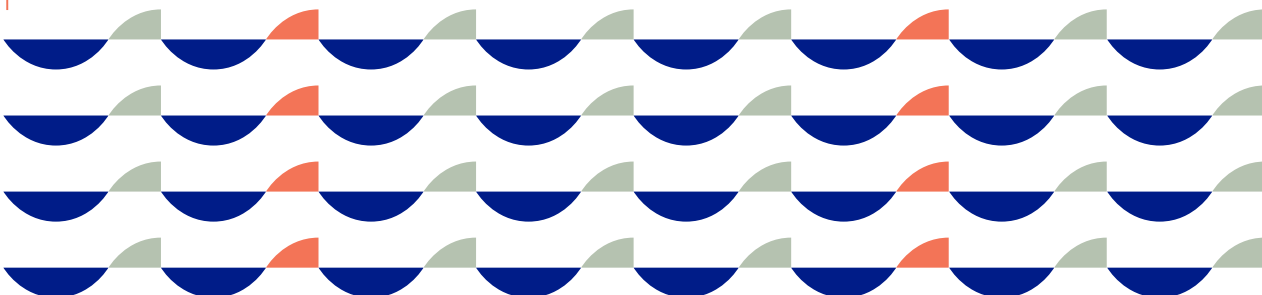
Don Julio Blanco Tequila, Cointreau and Lemon. (Frappe or rocks)

### Carajillo \$175

Licor 43 and coffee.

### Mojito \$150

Rum Captain Morgan, mint and lemon.





## MARGARITAS

WITH  
*Premium*  
TEQUILA

Margaritas made with a selection of Tequilas and Premium supplies.

### 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.

### Bar Bee \$265

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

## 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

## Beer

**Cerveza Nacional** \$72

Tecate Light, Indio

**Cerveza Premium** \$72

XX Lager, XX Ambar, XX Ultra, Bohemia, Bohemia cristal, Amstel Ultra.

**Cerveza Importada**

Heineken \$75

Heineken Cero \$60

## HOUSE Clamatos

**Clamato Marinero**

\$192

Clam juice, with lemon, mix of sauces, selection of seafood and beer.

**Clamato Marinero without Alcohol**

\$188

Clam juice, with lemon, mix of sauces and selection of seafood.

## MOCKTAILS

**Pepito** **NUEVO**

\$125

Fresco y herbal con toques dulces. Piña, jengibre, miel de agave, pepino, albahaca y agua mineral.

**Piña Miel** **NUEVO**

\$125

Afrutado, dulce y herbal. Piña, limón, jarabe natural y agua tónica.

**Tropical Tea** **NUEVO**

\$125

Frutal, poco dulce y ligero. Jarabe de frambuesa, lichi, té negro y agua mineral.



# Wine

## 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 Nero, Pinot Meunier, Chardonnay, A.O.C. Francia

## WHITES

Glass Bottle

### Henry Lurthon Le Chennin

\$950

Chennin Blanc, Valle de Guadalupe

### Elvira

\$180 \$900

Sauvignon 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

### Chardonay Viña de Frannes

\$240 \$1,200

Chardonay

## ROSÉ

Glass Bottle

### Rose Magoni

\$170 \$850

Pinot Noir, Pinot Meunier, Grenache Cabernet Sauvignon.

### Polen

\$180 \$880

Grenache, Finca La Carrodilla, Valle de Guadalupe

## RED

Glass Bottle

### Gran Ricardo MX

\$3,960

Cabernet Sauvignon, Petit Verdot, Cabernet Franc

### Elvira

\$180 \$850

Cabernet, Valle de Guadalupe

### Le Nebbiolo

\$1,100

Henri Lurton

### Emeve Armonia

\$950

Merlot, Cabernet Sauvignon, Merlot

### Emeve los Nietos

\$1,100

Cabernet Franc, Cabernet Sauvignon, Merlot

### Único

\$2,900

Cabernet Sauvignon, Merlot, Santo Tomás, Valle de Guadalupe

### Origen 43 Magoni

\$180 \$800

Montepulciano, Aglianico, Canaiolo Sangiovese, Cabernet Sauvignon

### Tempranillo Rva Magoni

\$1,700

### Caymus

\$4,200

Cabernet Sauvignon, Napa Valley







## SPIRITS & LIQUORS

### TEQUILAS PREMIUM



|                                 |       |
|---------------------------------|-------|
| Tequila Clase Azul - Reposado   | \$420 |
| Casa Dragones - Reposado        | \$390 |
| Casa Dragones - Joven           | \$590 |
| Don Julio Ceniza - Añejo oscuro | \$195 |

### CRISTALINO TEQUILAS



|                 |       |
|-----------------|-------|
| Don Julio - 70  | \$185 |
| Dobel Diamante  | \$180 |
| Herradura Ultra | \$180 |
| 1800 Cristalino | \$180 |

### AGED TEQUILAS



|                        |       |
|------------------------|-------|
| Don Julio - Reposado   | \$175 |
| Tradicional - Reposado | \$150 |

### 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 |

### TEQUILAS AÑEJOS



|                      |       |
|----------------------|-------|
| Don Julio - Añejo    | \$180 |
| Tequila 1800 - Añejo | \$180 |
| Tequila 1942 - Añejo | \$420 |

### SILVER TEQUILAS



|                        |       |
|------------------------|-------|
| Don Julio - Blanco     | \$170 |
| Casa Dragones - Blanco | \$220 |

### GIN



|                             |       |
|-----------------------------|-------|
| Tanqueray Ten               | \$160 |
| Hendricks Gin               | \$190 |
| Las Californias Gin Cítrico | \$165 |
| Las Californias Gin Nativo  | \$165 |
| Beefeater                   | \$160 |
| Bombay Sapphire             | \$165 |

### VODKA



|                    |       |
|--------------------|-------|
| Ketel One          | \$160 |
| Smirnoff           | \$150 |
| Smirnoff Tamarindo | \$150 |
| Greygoose          | \$185 |
| Absolut Azul       | \$160 |

RUN



|                       |       |
|-----------------------|-------|
| 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 - Ruby        | \$195 |
| Johnnie Walker - Black Label | \$185 |
| Johnnie Walker - Red Label   | \$150 |
| Buchanans - 12               | \$175 |
| Buchanans - 18               | \$272 |
| Buchanan´s Two Souls         | \$165 |
| Macallan - 12                | \$250 |
| Bulleit Bourbon              | \$170 |
| Jack Daniel´s Tennesse       | \$160 |

\* All prices in this menu include 8% of taxes.

DIGESTIVE LIQUORS

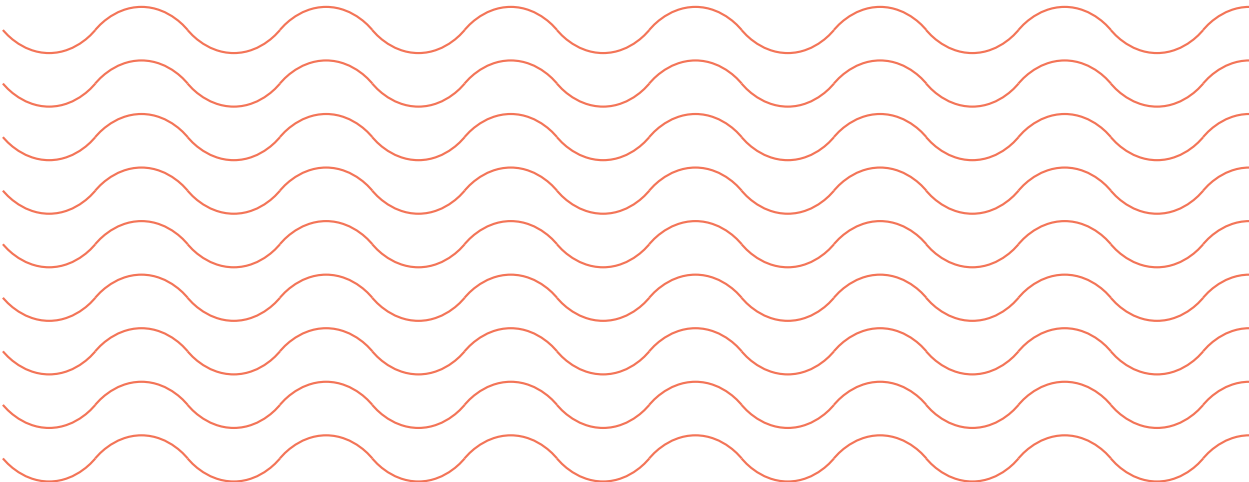


|                  |       |
|------------------|-------|
| Baileys          | \$155 |
| Frangelico       | \$160 |
| Chartreuse Verde | \$150 |
| Licor 43         | \$150 |
| Campari          | \$160 |
| Kahlúa           | \$140 |
| Grand Marnier    | \$160 |
| Disaronno        | \$160 |
| Aperol           | \$180 |
| Chinchón Seco    | \$150 |
| Chinchón Dulce   | \$150 |

COGNAC & BRANDY



|                  |       |
|------------------|-------|
| Martel VSOP      | \$195 |
| Remy Martin VSOP | \$190 |
| Hennessy VSOP    | \$220 |





# VILLA MARINA

*New*  
**SUSHI ROLLS**



VILLA  
HOUSE



いただきます



SEASONAL

# Rolls



## KAWAII ROLL NEW

Asparagus, avocado, cucumber, and seaweed salad wrapped in salmon, totoaba, and tuna, topped with colorful tobikos.

\$330



## KATANA ROLL NEW

Soft-shell crab, seaweed salad, salmon, and Tampico. Wrapped in totoaba and topped with mayo, truffle, and fish roe.

\$330



## TORA ROLL NEW

Salmon, tempura shrimp, and asparagus, covered with fish roe and sesame. Topped with fried crab in sweet and sour sauce.

\$289



## VARIETY OF PIES AND CHEESECAKES

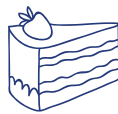


*Discover our new  
tastings of pies and  
cheesecakes*

Two combinations with  
3 artisanal mini desserts  
on a single plate

Perfect to try a little bit of everything!

### *Mini Dessert Tasting 1*



#### **NY Baklava**

Pistachio Praliné with Crispy Phyllo  
and Chocolate Sauce



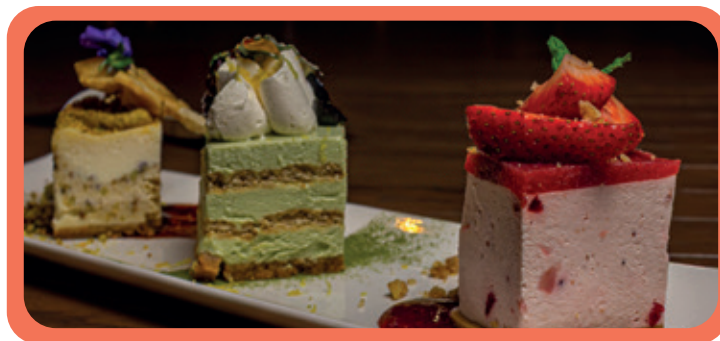
#### **Matcha Ice Cream Pie**

Coconut Cream with Honey  
and Walnut Crumble



#### **Strawberry Cheesecake**

Red Berry Coulis with Walnut Crumble



**\$380**

## VARIETY OF PIES AND CHEESECAKES

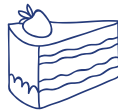


*Discover our new  
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Two combinations with  
3 artisanal mini desserts  
on a single plate

Perfect to try a little bit of everything!

### *Mini Dessert Tasting 2*



#### **NY Lotus Cheesecake**

Lotus Biscuit Cream, finished  
with Caramel Spread



#### **Matcha Ice Cream Pie**

Coconut Cream with Honey  
and Walnut Crumble



#### **Passion Fruit Ice Cream Pie**

Cheesecake with Honey Cookie  
and Passion Fruit Cream



**\$380**