



VILLA MARINA
ENSENADA

Sabor a mí

TAKEOVER

*Breakfast has arrived
at Villa Marina Ensenada*

SATURDAY TO SUNDAY

9AM - 1PM

Click here to
see our **MENÚ**

NEW DISHES

SABOR
A MI

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

\$235

Fried plantain, avocado, cream, and cotija cheese.

GREEN SWISS ENCHILADAS

\$250

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

EGGS IN BIRRIA SAUCE

\$282

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

PEANUT SAUCE ENCHILADAS

\$250

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

PORTOBELLO AND FETA OMELET

\$290

Portobello, spinach, and feta cheese with tomato sauce.

FLAUTAS WITH BIRRIA

\$270

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

CHAPULTEPEC

\$245

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

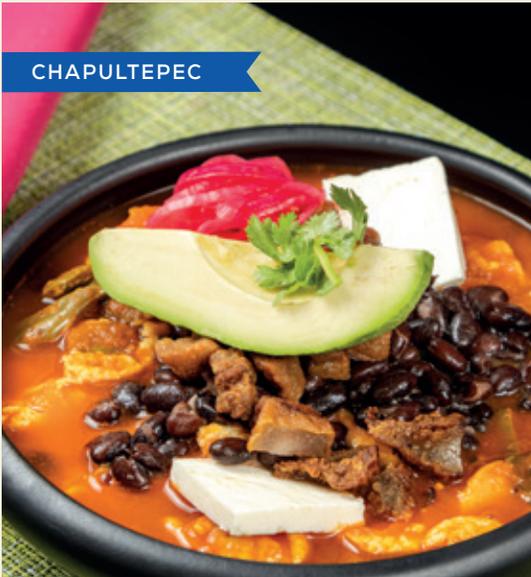
BIRRIA WITH CRISPY PORK SKIN

\$250

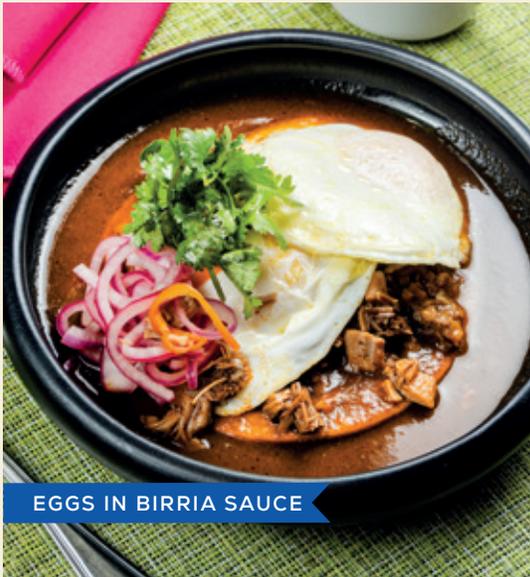
SONORENSE COMBO #3 WITH POZOLE

\$250

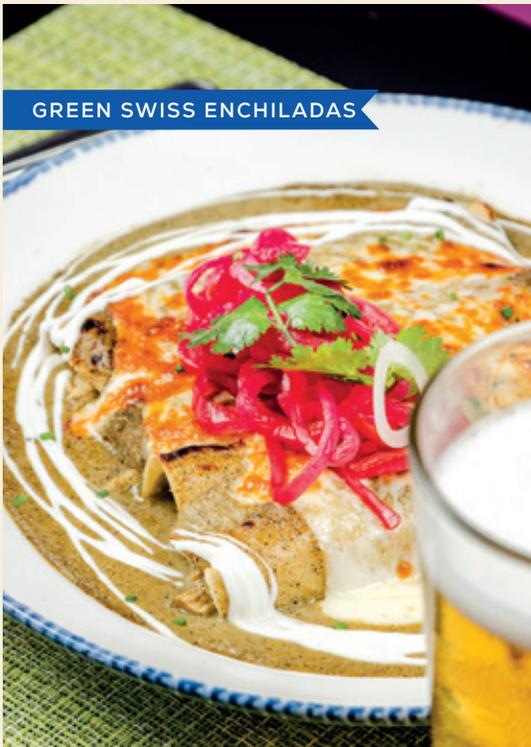
Chicken or pork pozole with tortilla and pressed pork crackling.



CHAPULTEPEC



EGGS IN BIRRIA SAUCE



GREEN SWISS ENCHILADAS



SONORENSE COMBO #3 WITH POZOLE



PORTOBELLO AND FETA OMELET





Sabor a mi

HECHO EN MÉXICO

BREAKFAST MENU

HOUSE EGGS

HUEVOS TATEMADOS \$245

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

MACHACA SONORA STYLE \$300

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 \$245

Panela cheese, sausage and crackling sauce.

CHIPOTLE OMELETTE \$245

Stuffed with ham, mushrooms, rajas in chipotle sauce.

VEGETARIAN OMELETTE \$260

Spinach, stuffed with panela cheese, mushrooms and epazote.

SPICY SHRIMP OMELETTE NEW \$320

With Monterrey cheese and Mexican sauce. With sliced avocado and mixed salad

MARLIN OMELETTE NEW \$320

Mexican-style Marlin, bathed in a green cilantro sauce. With sliced avocado and mixed salad.

To share

CRACKLING RIB EYE CASSEROLE \$320

Over guacamole and adobo.

SHRIMP STEAK CASSEROLE \$355

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

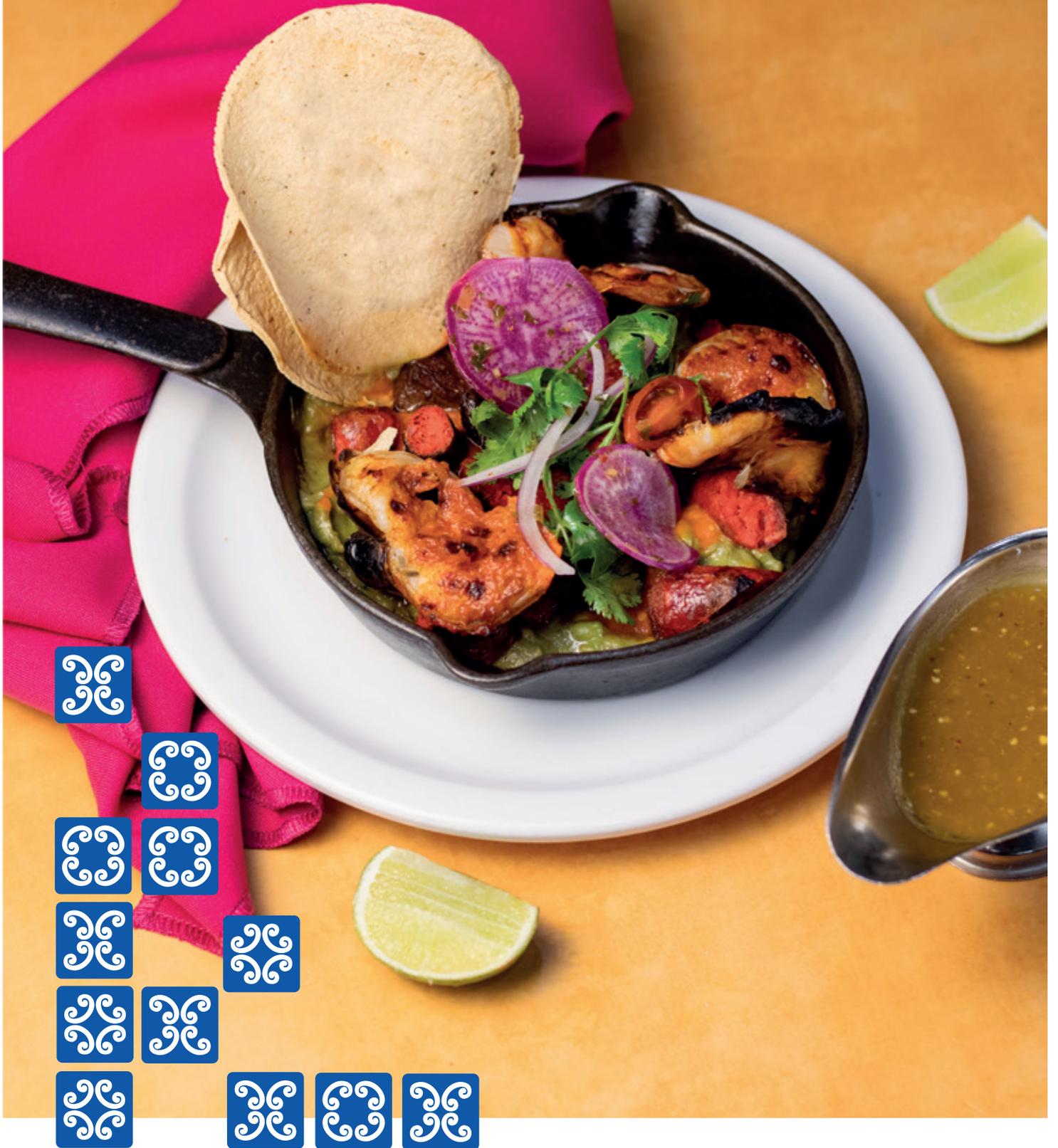
GUACAMOLE WITH FRESH CHEESE \$180

TONGUE CASSEROLE \$280

Tongue in green sauce, chili pickle and coriander salad.



Shrimp Steak Casserole



EGGS (ANY STYLE)

EGGS WITH HAM/ SAUSAGE/BACON

With Bacon \$199

With Ham \$199

With beans and potato.

With Sausage \$199

DIVORCIADOS OR RANCHEROS \$210

With beans and potato.

SABOR A MI COMBINATIONS

CACHANILLA

\$278

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

SINALOENSE

\$278

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

RANCHO GRANDE

\$278

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

NORTEÑA

\$330

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

SKIRT STEAK & TAMALES (160 gr) \$330

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

RIB-EYE COMBINATION (180 gr) \$330

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

CHILAQUILES

DIABLA CHILAQUILES (With Eggs) \$225

Special house recipe with habanero and chile de árbol.

DIABLA CHILAQUILES (With Chicken)

Special house recipe with habanero and chile de árbol. \$280

CHILAQUILES WITH CHEESE AND CREAM

Red, green or chipotle. \$197

Mole \$197

CHILAQUILES WITH CHICKEN \$280

Grilled breast and red, green or mole chilaquiles.

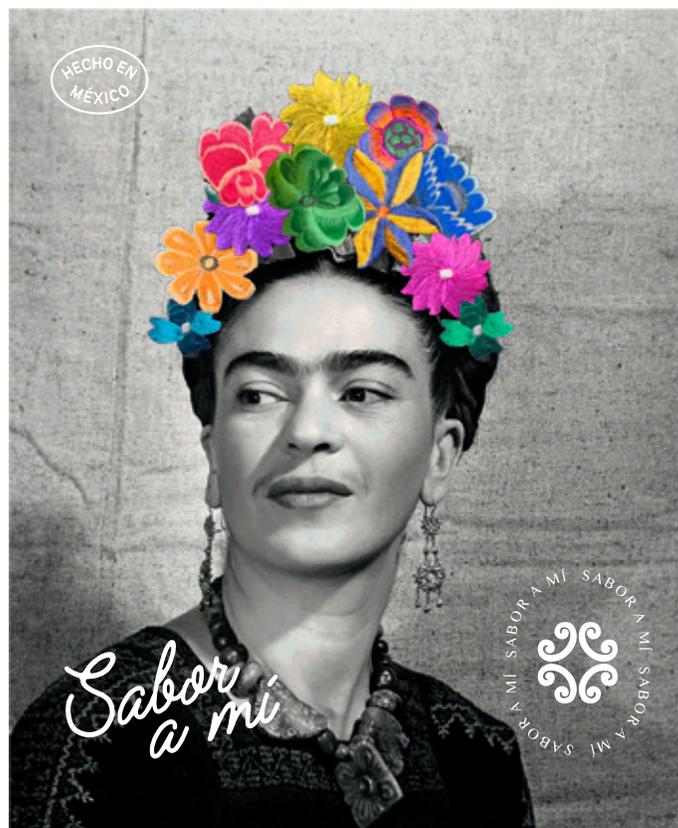
CHILAQUILES WITH EGGS (ANY STYLE)

Red or green. \$210

Mole \$230

SABOR A MÍ CHILAQUILES \$285

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.*

\$198

BANANA PANCAKES

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

\$198

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.*

\$177

FRENCH TOAST

\$185

FRENCH TOAST *(Seasonal)*

\$195





ACTIVATED CHARCOAL PANCAKES



BANANA PANCAKES



CORN PANCAKES



RED VELVET PANCAKES





FOR THE LITTLE ONES

FRENCH TOAST \$185
Fruit compote, ricotta cheese and banana.

HOT CAKES (With eggs) \$182
Any style eggs with ham or bacon, fruit compote, ricotta cheese and banana

HOT CAKES \$155
Fruit compote, ricotta cheese and banana.

CHICKEN NUGGETS \$188
With fries.

HAM OR PEPPERONI MINI PIZZA \$188
With fries.

MINI EGGS \$150
With ham, sausage or bacon.

TONGUE AND HEAD

BEEF TONGUE WITH BROTH \$285
Sonorense flavor.

BEEF HEAD IN BROTH \$250
Head, cheek.

QUESADILLA WITH ASIENTOS \$92
Large corn quesadilla with golden or soft cheese.

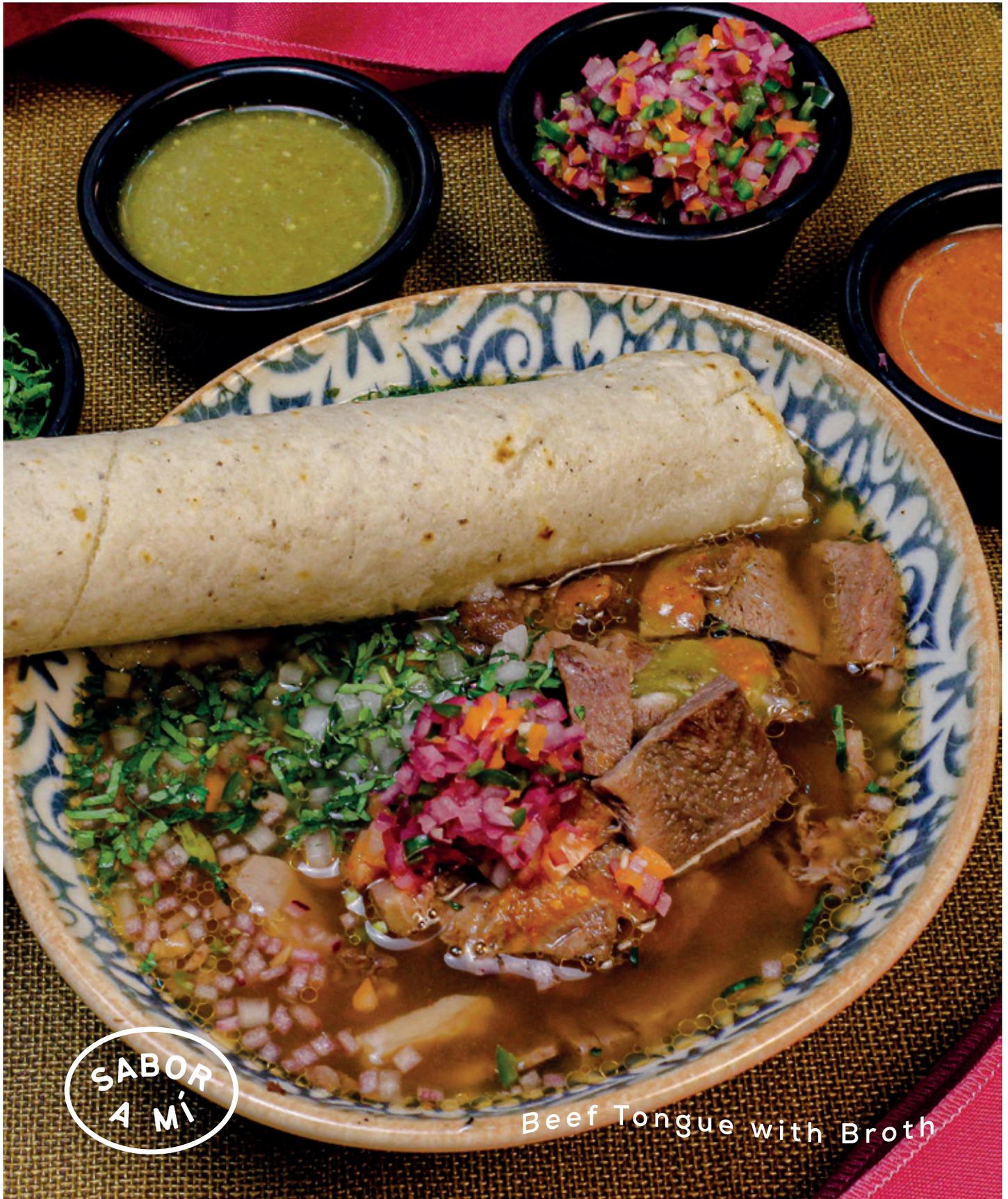
TONGUE QUESADILLA \$190
With asientos, monterrey cheese and tongue.

QUESADILLA \$85
Golden or soft

EL SONORENSE 1 \$310
Tongue in broth accompanied by a quesadilla with asientos.

EL SONORENSE 2 \$290
Head in broth accompanied by a quesadilla with asientos.





SABOR
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Beef Tongue with Broth

LUNCH

SOUPS

RED MENUDO	\$210
<i>With corn grain and its traditional garnish.</i>	
TORTILLA SOUP	\$145
TLALPEÑO BROTH	\$225
PANELA CHEESE SOUP <small>NEW</small>	\$140
POZOLE WITH PORK SHOULDER <small>NEW</small>	\$199
POZOLE WITH SHREDDED CHICKEN BREAST <small>NEW</small>	\$199
MIXED POZOLE (CHICKEN AND PORK) <small>NEW</small>	\$199

SALADS

CAESAR SALAD	\$260
<i>With chicken.</i>	
CAESAR SALAD	\$190
<i>Without chicken.</i>	
FRUIT SALAD (Small)	\$125
<i>Watermelon, papaya, chinese and white melon, pineapple, strawberry, granola, yogurt and cottage cheese.</i>	



FROM OUR GRILL

TAMPIQUEÑA (250 gr)	\$397
<i>With mole enchilada, rice, beans, guacamole and banana tortilla.</i>	
GRILLED BREAST (300 gr)	\$332
<i>Baked potato, guacamole, california chili and cheese filling.</i>	
GRILLED RIB EYE (300 gr)	\$540
<i>Baked potato, guacamole, california chili and cheese filling.</i>	
RIB EYE WITH SHRIMP AND CHICKEN (For 2 people)	\$895
<i>Rib Eye (300gr), Shrimp (5 pieces), Chicken (150gr) baked potato, chili with cheese filling and chimichurri.</i>	
SONORAN-STYLE GRILL <small>NEW</small> (For 2 people)	\$785
<i>Chistorra, arrachera, chicken breast, peppers with bacon and cheese. Includes garnish, cheese chicharrón, nopales, and refried beans.</i>	

DESSERTS

NEAPOLITAN PUDDING	\$150
<i>With cream cheese and soft caramel.</i>	
CORN BREAD	\$160
<i>Moist and cold, corn and cream cheese pancake.</i>	
GUAVA CHEESECAKE	\$150
<i>With quince paste, cinnamon and a biscuit base.</i>	

Sabor
a mi



HECHO EN
MÉXICO

HOT BEVERAGE

GUAVA ATOLE	\$85
MAZAPÁN ATOLE	\$85
NUT ATOLE	\$85

SPECIALTY COFFEE**HOT**

DE LA OLLA	\$63
AMERICANO	\$58
ESPRESSO	\$55
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
FLAVORED AMERICANO	\$80

Natural syrups from the region LOTO brand:
Vanilla, de la Olla, Caramel and Lavender.

LATTE	\$80
FLAVORED LATTE	\$80
MOKA	\$80
AFFOGATO	\$90
CARAJILLO	\$175

SMOOTHIES

BERRIES	\$150
<i>With agave honey.</i>	
BANANA	\$150
<i>Spinach, amaranth, and honey.</i>	
STRAWBERRY	\$150
<i>Banana, agave honey.</i>	
TARO	\$150

MILKSHAKES

CHOCOLATE	\$105
VANILLA	\$105
OREO	\$105
STRAWBERRY	\$105

FRUIT JUICE

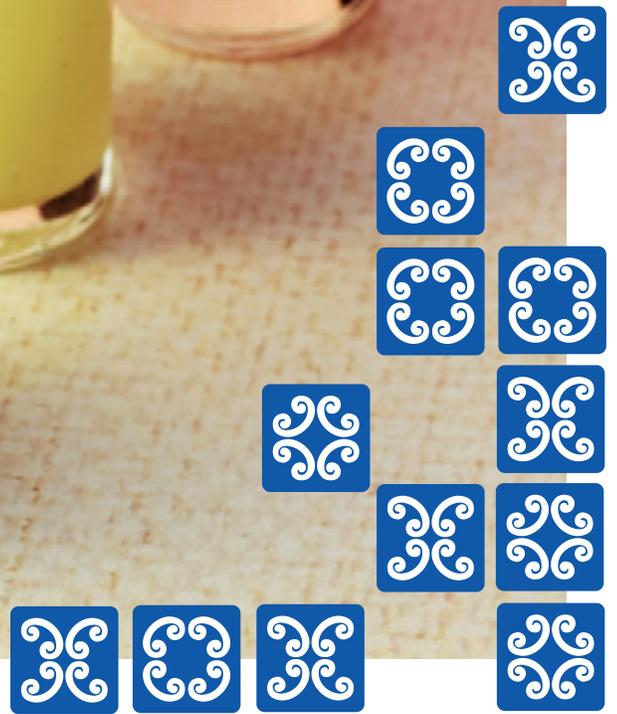
ORANGE	\$83
GREEN	\$83
PINK GRAPEFRUIT	\$83
PAPAYA	\$83
VAMPIRE	\$83
<i>Orange, carrot, beetroot.</i>	

TEPOZTECAN WATERS

COCONUT CREAM WATER	\$92
MELON WATER	\$92
CUCUMBER WATER	\$92

SABOR
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Tepoztecan Waters



BOTTOMLESS MIMOSAS

MIMOSA \$120
Orange, Raspberry or Peach.

BOTTOMLESS MIMOSA \$340
Ask for your bottomless mimosa and your refill.

DRINKS

SODAS \$50

MINERAL CIEL WATER \$50

NATURAL CIEL WATER \$45

HETHE WATER (Mineral or Natural) \$120

CHOCOLATE (Cold or hot) \$80

HOUSE COCKTAILS

CANTARITOS \$160
Traditional Union Mezcal, orange juice, grapefruit, lemon and agave honey.

STRAWBERRY COCKTAIL \$150
Tamarind Smirnoff, strawberry and lemon.

PIÑA COLADA \$150
White Bacardi rum, pineapple juice and coconut cream.

CLASSIC MARGARITA \$150
Tequila José Cuervo, Frappé o rocas.

TRADITIONAL PALOMA \$140
José Cuervo Tequila, lemon and grapefruit soda.

MOJITOS \$140
White Bacardi Rum, mint and lemon.

GAVILÁN O PALOMA

GAVILÁN \$150
Unión Mezcal.

PALOMA \$140
Traditional tequila.

BEERS

NATIONAL \$72
(Tecate light, Indio)

XX LAGER \$72

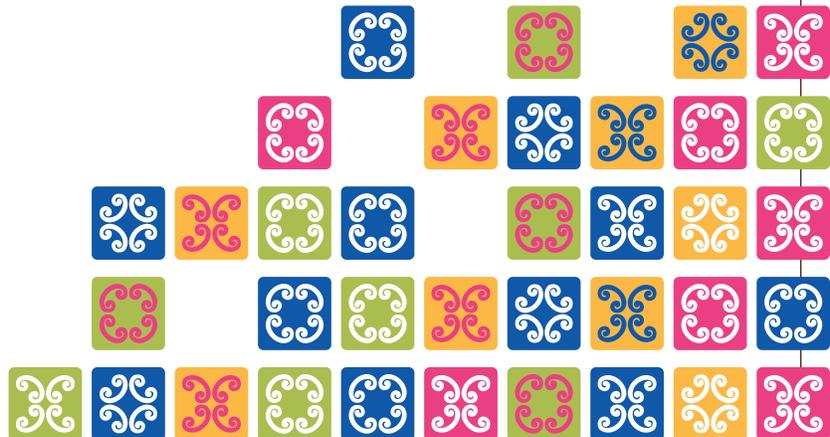
XX AMBAR \$72

XX ULTRA \$72

HEINEKEN \$75

HEINEKEN CERO \$60

BOHEMIA CRISTAL \$72



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Mimosa O'Clock

