

COLD APPETIZERS

Tuna Tartar	\$467
Blue fin, home made ponzu, ginger.	
Villa Marina Cold Seafood Combo	\$685
Oysters (6 pieces), sea snail, shrimp, fish ceviche, shrimp ceviche, clam.	
Natural Octopus	\$299
Sea Scallops	\$990
Natural Shrimp	\$232
Oyster (Dozen)	\$420
Natural Oysters Half Dozen	\$295
Villa Marina Oysters	\$695

CEVICHEs

Fish Ceviche	\$270
Shrimp Ceviche	\$320
Special Shrimp Ceviche	\$297
Toasted chile de arbol, cucumber, onion.	
Special Fish Ceviche	\$270
Toasted chile de arbol, cucumber, onion.	
Special Ensenada Ceviche	\$460
Sea scallops, toasted chile de arbol, cucumber, onion.	

COCKTAILS

Shrimp Cocktail	\$332
Campechano Cocktail	\$425

AGUACHILE

Aguachile with Shrimp	\$342
Green, red or black.	
Aguachile Trio	\$665
With sea scallops and shrimps. (Green, red or black.)	

TOSTADAS

Fish Tostada	\$115
Shrimp Tostada	\$120
Chipotle Tuna Tostada	\$180
Jicama kimchi, chipotle mayo, avocado.	
Special Villa Marina Tostada	\$320
Guacamole, sea scallops, and green aguachile.	

HOT APPETIZERS

Olive Shrimp and Octopus	\$477
Grilled with sauteed vegetables and basil aioli.	
Rockefeller Oysters	\$365
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 vinegar.	
Oven Roasted Octopus	\$477
With our home made adobo.	

Tuna Carnitas	\$420
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	\$477
With smoked tuna, shrimp, house made soy sauce and chile de árbol.	

Salmon Crackling	\$477
With creamy pesto, avocado, spicy lime- chilli sauce.	

Fish Crackling	\$365
With avocado and tartar sauce.	

Bone Marrow Villa Marina	\$795
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SOUPS & CREAMS

7 Mares Soup	\$340
Clam Chowder	\$295
Tiger Milk	\$210

PASTAS

Shrimp Fettuccini	\$392
With alfredo, chipotle or culichi sauce.	
Chicken Fettuccini	\$392
With alfredo, chipotle, or culichi sauce.	

SALADS

Greek \$297

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

Pampera \$297

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

Caesar \$260

Traditional, Villa Marina style.

TACOS

Gobernador Culichi Taco \$110

Grilled and bathed in culichi sauce.

Gobernador Taco \$102

Smoked Fish Taco \$102

Spicy Shrimp Taco \$115

Shrimp Crackling Taco \$125

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

Ensenada Shrimp Taco \$105

Ensenada Fish Taco \$102

GRILLED FISH

Red Snapper (1kg) \$595

ROASTED LOIN

Red Snapper Loin \$595

Topolobampo Loin (Sea Bass) \$465

With home made adobo and spicy shrimp.

Sea Bass Fish Loin \$360

TRADITIONAL

Shrimp (6 Pieces) \$397

On garlic sauce, garlic butter sauce or grilled.

Breaded Shrimp (5 Pieces) \$397

Fish Fillet \$299

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

Fried Fish (600 gr) \$440

With rice, salad and a touch of chimichurri.

Lobster \$900

Puerto Nuevo style, Thermidor or on garlic.

SPECIALITY DISHES

Coconut Shrimp \$420

Served with mixed salad and tamarind sauce.

Villa Marina Hot Combination \$497

Shrimp in chipotle sauce, tamarind sauce, culichi sauce, wrapped and breaded with coconut.

Fish Fillet with Clams \$595

On creamy lemon sauce.

Elvira Fish Fillet \$420

With adobo, filled with seafood and olives.

Fish Fillet on Three Sauces \$440

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

Shrimps in the Shell \$440

Filled with banana, bacon and tamarind sauce.

Culichi Shrimp \$397

Creamy Poblano sauce.

Roasted Shrimp \$397

A la Diabla Shrimp \$397

Baja Loin \$465

Ensenada Loin \$440

GRILLED STEAKS

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

Skirt Steak (400 gr) * \$940

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) \$780

Rib eye crackling (350 gr) * \$840

Upper choice

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

SIDES

Special Rice	\$275
French Fries	\$115
Guacamole	\$150
Grilled Tostadas	\$72
Mazatlan Fried Onion	\$105
Pork Beans	\$105

DRINKS

Lemonade	\$84
Orange Water	\$84
Fresh Waters	\$84
Iced Tea	\$84
Soda	\$50
Bottled Water (Mineral or Natural)	\$50
Mineral Perrier Water	\$85
Mineral Hethe Water	\$120
Natural Hethe Water	\$120

Desserts

Napolitan Puddin	\$205
Guava Cheesecake	\$205
Chocolate Cake	\$205
Corn Pancake	\$215
Magical Corn Pancake	\$385

COFFEE

HOT

Espresso	\$59
Cortado	\$55
Americano	\$55
Capuccino	\$85
Latte	\$85
Flavor Latte	\$85
Natural syrups from the region. Loto brand: Vanilla, De la Olla, Caramel and Lavender.	
Mocha	\$85
Chocolate	\$85

COLD

Americano	\$59
With Flavor	\$85
Latte	\$85
Flavor Latte	\$85
Natural syrups from the region. Loto brand: Vanilla, De la Olla, Caramel and Lavender.	
Mocha	\$85
Chocolate	\$85
Affogato	\$95
Carajillo	\$185

Kids Menu

Fish Nuggets	\$210
Chicken Nuggets	\$210
Pepperoni and Cheese Pizza	\$195
Hawaiian Pizza	\$195
Shrimp Nuggets	\$210

MOCKTAILS

Tropical tea	\$132
Pepito (without alcohol)	\$132

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 \$185

Fruity margarita with tequila, lemon and spicy pineapple sugar. (Don Julio Blanco tequila, Grand Marnier, pineapple, guava and lemon) Frozen.

Watermelon & Basil Margarita \$185

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 \$185

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 \$190

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

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.

Bar Bee \$265

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

CLASSIC HOUSE COCKTAILS

Piña Colada \$160

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

Daiquiri \$160

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

White Sangria \$190

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

Red Sangria \$190

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

Margarita \$160

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

Carajillo \$185

Licor 43 and coffee.

Mojito \$160

Rum Captain Morgan, mint and lemon.

Electric Tonic \$180

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.

BEER

National Beer \$77

Tecate Light, Indio

Premium Beer \$77

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

Imported Beer

Heineken \$80

Heineken Cero \$60

CRAFT BEER

Vaquita Marina Pale Ale \$110

Veraniega Mexican Ale \$110

Sesión IPA Piedra Lisa \$110

Cerveza Sapporo \$150

Perro del Mar India Pale Ale \$110

Foca parlante Stout \$110

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

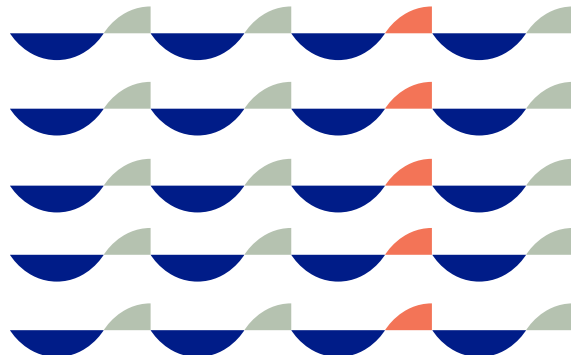
Glass Bottle

Elvira Chenin Blanc \$180 \$900

Sauvignon Blanc, Valle de Guadalupe

Elvira Cabernet Sauvignon \$180 \$870

Valle de Guadalupe



Wine



RED

Glass Bottle

Gran Ricardo MX \$3,960

Cabernet Sauvignon, Petit Verdot, Cabernet Franc

Le Nebbiolo \$1,100

Henri Lurton

Emeve Armonia \$990

Merlot, Cabernet Sauvignon, Chifraz, Cabernet Franc

Emeve los Nietos \$1,100

Cabernet Franc, Cabernet 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

Maria Tinto \$1,300

Tempranillo, syrah, nebbiolo, merlot Cabernet franc

SPARKLING

Glass Bottle

Maschio \$180 \$850

Prosecco, Pinot noir, Italia

Maschio Prosecco Glera \$180 \$850

Prosecco, Glera, Italia

Moet & Chandon Brut \$2,900

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 \$1,120

Sauvignon Blanc

Sin Border \$1,200

chardonnay

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

SPIRITS & LIQUEURS

TEQUILAS PREMIUM

Tequila Clase Azul - Reposado \$420

Casa Dragones - Reposado \$390

Casa Dragones - Joven \$590

Don Julio Ceniza - Añejo oscuro \$200

TEQUILAS BLANCOS

Don Julio - Blanco \$170

Casa Dragones - Blanco \$220

TEQUILAS AÑEJOS

Don Julio - Añejo \$180

Tequila 1800 - Añejo \$175

Don Julio 1942 Añejo \$420

TEQUILAS REPOSADOS

Don Julio - Reposado \$175

Tradicional - Reposado \$150

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
The Lost Explorer - Espadín	\$285

VODKA

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

LICORES DIGESTIVOS

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

GIN

Tanqueray London Dry	\$160
Tanqueray Bossa Nova	\$165
Hendricks Gin	\$195
Beefeater	\$160
Bombay Sapphire	\$180

RON

Zacapa Ambar	\$180
Zacapa 23	\$205
Captain Morgan Spiced	\$150
Captain Morgan White	\$150
Bacardi Blanco	\$160
Havana Club 7 Años	\$170

WHISKY

Johnnie Walker - Blue Label	\$790
Johnnie Walker - Gold Label	\$220
Johnnie Walker - Ruby	\$195
Johnnie Walker - Black Label	\$185
Johnnie Walker - Red Label	\$160
Buchanans - 12	\$175
Buchanans - 18	\$280
Buchanan's Two Souls	\$180
Macallan - 12	\$250
Bulleit Bourbon	\$175
Jack Daniel's Tennessee	\$160

COGNAC & BRANDY

Martel VSOP	\$210
Remy Martin VSOP	\$210
Hennessy VSOP	\$220
Cardenal de Mendoza	\$190

THE SUSHI EXPERIENCE

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Entrees

Tuna Carpaccio Avocado, cucumber, olive puree kalamata and toasted bread.	\$305	Rock Shrimp Seasoned with spicy sauce, avocado and a bed of salad.	\$340
Tuna Tostada with Chipotle On a bed of mayonnaise with chipotle, tuna, arugula and jicama with soy sauce.	\$180	Tuna Tartare Marinated tuna with spicy mayonnaise on avocado and tori sauce.	\$467
Salmon Carpaccio With chile güero, kalamata olives, green olives, lemon with toasted bread.	\$305		

Bebidas

Sapporo Beer	\$150
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Rolls

Baked Villa Marina Roll Filled with cream cheese, avocado and crab, lined with salmon smoked, mirror mounted eel sauce and covered in cilantro dressing.	\$300	Diablo Roll Slightly spicy. Stuffed with marlin, cream cheese, avocado and surimi. Wrapped in salmon and tuna with spicy shrimp topping.	\$330
Kanikama Hot Flamed, stuffed with cucumber, avocado, tempura shrimp, lined with kanikama, bathed with spicy mayo and tare sauce.	\$289	The Immortal Wrapped in tuna with scallops topping, spicy sauce and tobiko. Stuffed with crab, cucumber and cream cheese.	\$330
JC Roll Fried with tempura, stuffed with cream cheese, avocado, tempura shrimp, crab, tempico sauce topping and eel sauce	\$289	Spicy Lime Roll Stuffed with breaded shrimp, chile toreado, cream cheese and cucumber, lined with fresh salmon and yellow lemon, with spicy shrimp topping.	\$300
Special Salmon Roll Stuffed with avocado, cream cheese and cooked shrimp. Wrapped in fresh salmon with spicy shrimp topping.	\$300	Tempura Roll Stuffed with masago, smoked salmon, eel with BBQ, crab and avocado. Bathed in spicy dressing and eel sauce.	\$300
Gohan Roll Filled with chile toreado, cucumber and breaded shrimp, lined with cheese, fried crab, eel and spicy sauce.	\$289	Crunchy Salmon Stuffed with shrimp tempura, cream cheese, avocado and surimi, lined with spicy salmon, tempura flakes and house sauce.	\$300