COLD APPETIZERS

Villa Marina Cold Seafood Combo $695
Oysters, sea snail, shrimp, fish ceviche, shrimp ceviche, clam.

Natural Shrimp $232

Natural Octopus $299

Oyster (Dozen) $420

Oyster (Half a Dozen) $298

JC Oysters (Dozen) $695
With shrimp in green aguachile.

JC Oysters (Half a Dozen) $385

Prepared Clams (4 Pieces) $335

Natural Clams $325

Sea Scallops $997

CEVICHES

Special Villa Marina Ceviche $460
Sea scallops, shrimp, octopus and roasted chile de árbol.

Special Fish Ceviche $280
With roasted chile de árbol.

Special Shrimp Ceviche $320
With roasted chile de árbol.

Fish Ceviche $275

Shrimp Ceviche $297

Shredded Ceviche $297
Mazatlan style fish, shrimp and vegetables.

COCKTAILS

Shrimp Cocktail $342

Campechano Cocktail $425

AGUACHILE

Aguachile with Shrimp $342
Green, red or black.

Shrimp and Sea Scallops in Aguachile $1,350
Green, red or black.

Aguachile Trio $695
With sea scallops and shrimp.

TOSTADAS

Fish Ceviche Tostada $110

Shrimp Ceviche Tostada $120

Villa Marina Special Tostada $327
Tostada with a bed of avocado, sea scallops and shrimp in green aguachile.

Marlin Pate Tostada NEW $280
With tuna, natural shrimp and avocado.

Shredded Ceviche Tostada NEW $180
Fish, shrimp and blue tostada.

HOT APPETIZERS

Salmon Crackling with Pesto $420
Over mexican sauce with avocado, dill mayonnaise and pesto.

Grilled Octopus $488
On a bed of rice, salad, roasted potato and dill mayonnaise.

Fish Crackling $347
Over mexican sauce with avocado, dill mayonnaise and pesto.

Rockefeller Oysters $385

Octopus and Olive Shrimps $488
Grilled with olive saulted vegetables, with basil aioli.

Marinated Grilled Octopus $488
Crispy, marinated in prepared soy, ensaladilla and balsamic vinegar.

Pan-Fried Octopus $420
With marlin and shrimp, saulted with chile quebrado, garlic sauce and chipotle.

Tuna Carnitas $420
Guacamole, house curtidos and morita sauce.

Campero Octopus NEW $488
Sake, mushrooms, peanuts, ponzu and butter.

Sushi BAR

APPETIZERS

Edamame Order $160
House ponzu, pink salt and katsuobushi.

Rock Shrimp $365
Spicy sauce.

SUSHI BAR

Tuna Tartar $467
Marinated tuna with spicy mayonnaise, on avocado, with tori sauce.

Tuna Tostada with Chipotle $185
Tostada with a bed of mayonnaise chipotle, tuna, arugula and jicama with soy.

MEXICAN SAKE

Sakera Hattori $305
(Mexican Artisanal Sake) 190ml

Sakera Nami $330
(Mexican Artisanal Sake) 190ml

Sapporo Beer $150

ROLLS

Tempura Roll $300
Stuffed with masago, smoked salmon, BBQ eel, crab and avocado. Bathed in spicy dressing and eel sauce.

Crunchy Salmon $345
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 $345
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 $300
Filled with chile toreado, cucumber and breaded shrimp, lined with cheese, fried crab, eel and spicy sauce.

Baked Villa Marina Roll $345
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 $345
Stuffed with avocado, cream cheese and cooked shrimp. Wrapped in fresh salmon with spicy shrimp topping.

JC Roll NEW $300
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.

VILLA MARINA · E. 2009 · BC-MX · MARISCOS DE LA BAJA

SOUPS & CREAMS

7 Mares Soup $320

Clam Chowder $285

Leche de Tigre $185

PASTAS

Fettuccine Alfredo, Chipotle or Culichi $255

With shrimp $397 With chicken $397

SALADS

Caesar Salad $260

Traditional with parmesan and homemade croutons.

Greek Salad $297

Feta cheese, olives, oregano vinaigrette, peppers, onions and tomatoes.

Pampera Salad $297

Blue cheese, balsamic dressing, honey and mixed lettuce.

TACOS

Ensenada Fish $110

Ensenada Shrimp $110

Traditional, weathered, with coleslaw and mexican sauce.

Crackling Shrimp $135

Fried shrimp, fried beans, avocado and pico de gallo.

Smoked Fish (Marlin) $110

Spicy Shrimp $125

Governor $110

Governor with Culichi Sauce $110

Mar y Tierra Taco $145

Skirt steak and shrimp.

GRILLED FISH OR SILLA

Red Snapper (1kg) $620

Bass Fish (1kg) - En temporada $640

GRILLED FISH LOIN

Red Snapper Loin $620

Topolobampo Loin (Curvina Fish) $485

With house adobo, spicy shrimp and special rice.

Grilled Curvina Fish Loin $360

Baja Loin $485

Bathed with olive octopus, mashed potatoes and roasted vegetables.

Península Loin $485

With garlic shrimps and mushrooms.

TRADITIONAL DISHES

Fish Steak $299

With garlic, onions, grilled, or breaded.

Fried Fish $440

Shrimp (6 pieces) $397

Breaded, with garlic or grilled.

Breaded Shrimp $397

Puerto Nuevo Lobster $900

Termidor or wtih garlic.

San Felipe Lobster (1kg) $1,265

With sea scallops, chipotle aioli and oyster.

SPECIALTY SHRIMP DISHES

Villa Marina Hot Seafood Combo $495
Chipotle and tamarind sauce with coconut on culichi, breaded shrimp with one "acorazado".

Culichi Shrimp $397
In poblana cream with mushrooms gratin.

Shrimp (Acorazados) $440
Shrimp stuffed with plantain and cream cheese, wrapped in bacon.

Shrimps with Coconut and Tamarind Sauce $420

Diabla Shrimp $397

Grilled Shrimp $397

SPECIAL FISH FILLET

Doña Elvira Fillet $420
Filled with house adobo seafood.

3 Sauce Fish Fillet $440
Filled with marlin and shrimp. Bathed in culichi, cheese and chipotle sauce with grilled potatoes.

Grilled Salmon $485

POULTRY & MEATS

Grilled Chicken Breast $332
With lemon, chimichurri or natural.

Medallions (400 gr) $725
With baked potatoes, onions, roasted chiles and chimichurri.

Rib Eye Upper Choice (500 gr) $1,245
With baked potatoes, onions, roasted chiles and chimichurri.

Rib Eye Upper Choice (350 gr) $820
With baked potatoes, onions, roasted chiles and chimichurri.

Arrachera (400 gr) $940
With baked potatoes, onions, roasted chiles and chimichurri.

EXTRA ORDERS

Special Rice $285

French Fries $115

Truffled Fries $160

Guacamole $150

Tostadas (Adobadas) $85

Mazatleca Onions $120

Pork or Refried Beans $105

Guaymas Sauce $165
Mexican sauce with avocado and habanero.

DRINKS

Lemonade $87

Orangeade $87

Flavored Water $87

Natural Ciel Water $50
(625 ml)

Mineral Ciel Water $50
(355 ml)

Sodas $50
(Flavor variety 355ml)

Mineral Hethe Water $125
From the Hidalguense sierra.

Natural Panna Water $125

Desserts

Napolitan Puddin	$198
Guava Cheesecake	$205
Triple Chocolate Cake	$198
Corn Pancake with Ice Cream	$205

Coffee

HOT

Espresso	$55
Cortado	$55
Americano	$59
Capuccino	$85
Latte	$85
Latte (Flavor)	$85

Jarabes naturales de la región marca Loto: Vainilla, de la Olla, Caramelo y Lavanda.

Moka	$85
Chocolate	$85

COLD

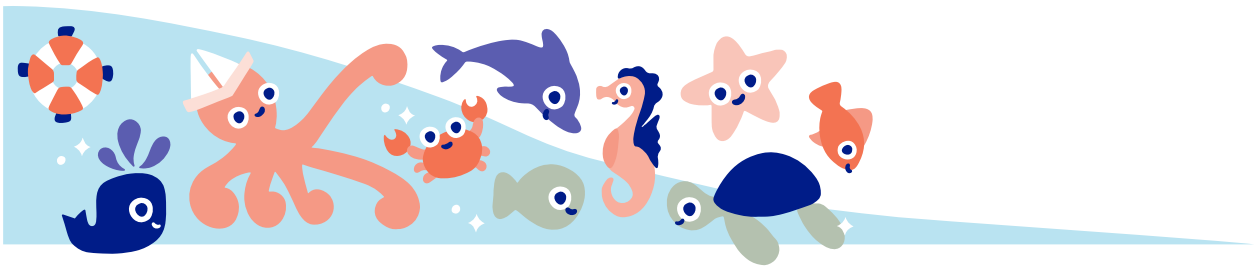
Americano	$59
Con Sabor	$85
Latte	$85
Latte (Flavor)	$85

Jarabes naturales de la región marca Loto: Vainilla, de la Olla, Caramelo y Lavanda.

Moka	$85
Chocolate	$85
Affogato	$95
Carajillo	$190

Kids Menu

Fish Nuggets	$225
Chicken Nuggets	$225
Pepperoni Pizzeta	$200
Shrimp Nuggets	$225



MOCKTAILS

Pepito $135
Fresh and herbal with sweet touches.
Pineapple, ginger, agave syrup, cucumber, basil and mineral water.

Orange Tonic $135
Citrus and effervescent.
Citrus mix with agave syrup and tonic water.

Tropical Tea NEW $135
Fruity, slightly sweet and light.
Raspberry syrup, lychee, black tea and mineral water.

Pineapple Honey NEW $135
Fruity, sweet and herbal.
Pineapple, lemon, natural syrup and tonic water.

Premium MARGARITAS SELECTION

Margaritas made with a selection of Tequilas and Premium supplies.

Pineapple and Guava Margarita
Fruity Margarita with tequila, lime and spicy pineapple sugar. (Don Julio Blanco, Grand Marnier, Pineapple-Guava and lemon) Frozen. **$190**

Coconut and Walnut Margarita
Creamy Margarita with tequila, lime and coconut sugar. (Don Julio Añejo, Grand Marnier, coconut cream and walnut) Rocks. **$220**

Jacaranda and Margarita
Sweet and citrus, color-changing Margarita with pink salt (Casa Dragones blanco with blue tea, orange liqueur, homemade tea honey lemon and ginger) Rocks. **$265**

Mizunara Margarita
Sweet and citrusy margarita with tequila and pink salt. (Casa Dragones Reposado, Nixta Liqueur, lemon and ginger tea homemade honey) Rocks. **$390**

SPRITZ SELECTION

Cool, light and effervescent drinks with a spritz selection and sparkling wine (Prosecco) ideal as appetizers, companions or digestives.

Guava Spritz NEW — $220
Drambuie & Guava Liqueur with notes of honey spices, tonic water and extra dry Mashio Prosecco.

Siempre Fresco Spritz NEW — $220
Elderflower & Plum Liqueur with fruity and sweet notes, mineral water and rose Mashio Prosecco.

Sake Spritz NEW — $200
Green Apple Liqueur & Sake Nami with citrus and fruity notes, mineral water and extra dry Mashio Prosecco.

Negroni Spritz NEW — $200
Vermouth Carpano Rosso and Campari with citrus and bitter notes, mineral water and extra dry Mashio Prosecco.

HOUSE MIXOLOGY

Fruity, fresh and tropical cocktailselection, with the suppliesand distillates that you like the most.

Chameleon — $195
Fruity and slightly sweet cocktail with mezcal. (Mezcal Union, jamaica & basil, pineapple juice and lemon)

Pisco Sunset NEW — $180
Bittersweet and fruity cocktail with grape distillate. (Pisco, Elderflower Liqueur, Cordial homemade chamomile & cardamom with Liquor 43 and lemon juice)

Pink Mojito — $180
Herbal and fruity cocktail with rum. (Ron Captain Morgan Blanco, mint, blueberries and lemon with raspberry syrup.)

Yuzu Sour NEW — $190
Citrus, fruity and bittersweet cocktail with sake. (Sake Nami, green apple liqueur, homemade lemon & ginger tea honey, yuzu 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

Johnnie Lemon — $180
Johnnie Walker Red Label, Macerated cucumber with spicy rim

Coffee MIXOLOGY

Beverages with espresso coffee and with a selection of liquors, ideal as accompaniments or digestive.

Carlota Espresso NEW — $190
Italian lemon liqueur and Licor 43, with yellow lemon cream and espresso coffee.

De la Olla Carajillo NEW — $190
Kahlua and Licor 43, with notes of piloncillo, cinnamon and spices. Espresso coffee and orange.

Nixta Carajillo NEW — $190
Nixta Liqueur & Zacapa Amber with notes of coconut atole and espresso coffee.

Cold Brew Tonic NEW — $180
Gin Las Californias Nativo, with rosemary syrup, cold brew and tonic water.

HOUSE
Classic Cocktails

The trendy classics.

Piña Colada $165
Sweet and creamy with White Rum. (Captain Morgan blanco, pineapple juice & coconut cream).

Aperol Spritz $195
Fresh, light and bubbly. (Aperol Liqueur, soda and sparkling wine).

Gin & Tonic $175
Fresh, herbal and bubbly. (Tanqueray london dry, cucumber, lemon twist and rosemary with tonic water).

Strawberry Daiquiri $165
Fruity and Sweet with White Rum. (Captain Morgan blanco, Strawberries and Lemon).

Miami Vice $180
Fruity and fun mix of Piña Colada and Strawberry Daiquiri with Rum. (Captain Morgan blanco).

CRAFTED BEER

Veraniega Mexican Ale $120

Foca parlante Stout $120

Perro del mar Indian Pale Ale $120

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

HOUSE Clamatos

Clamato Marinero $192
Clam juice, with lemon, mix of sauces, a seafood selection and beer.

Clamato Marinero without Alcohol $188
Clam juice, with lemon, mix of sauces and a seafood selection.

HOUSE MICHELADA

Tamarind Michelada NEW $155
Special Michelada prepared with tamarind, cucumber, mix of sauces, lemon and a touch of clamato with chile ancho liqueur.

Wine

SPARKLING

	Glass	Bottle
Maschio Prosseco, Pinot noir, Italia	$180	$850
Maschio Prosseco Glera Prosseco, Glera, Italia	$180	$850
Moet & Chandon Brut Champagne, Pinot Nero, Pinot Meunier, Chardonnay, A.O.C. Francia		$2,900

WHITE

	Glass	Bottle
Elvira Sauvignon Blanc, Valle de Guadalupe	$180	$900
Viña Kristel MX Sauvignon Blanc		$1,120
Chenin Colombard MX Chenin Blanc, French Colombard		$980
Manaz Magoni Viognier, Fiano	$175	$850
Chardonay Viña de Frannes Chardonay	$240	$1,200

ROSÉ

	Glass	Bottle
Rose Magoni Pinot Noir, Pinot Meunier, Grenache Cabernet Sauvignon.	$175	$850
Polen Grenache, Finca La Carrodilla, Valle de Guadalupe	$180	$880

RED

	Glass	Bottle
Gran Ricardo MX Cabernet Sauvignon, Petit Verdot, Cabernet Franc		$3,960
Elvira Cabernet, Valle de Guadalupe	$180	$900
Le Nebbiolo Henri Lurton		$1,100
Emeve Armonia Merlot, Carbernet Sauvignon, Chifraz, Cabernet Franc		$950
Emeve los Nietos Cabernet Franc, Cavernet Sauvignon, Merlot		$1,100
Único Cabernet Sauvignon, Merlot, Santo Tomás, Valle de Guadalupe		$2,900
Origen 43 Magoni Montepulciano, Aglianivo, Canaiolo Sangiovese, Cabernet Sauvignon	$180	$850
Tempranillo Rva Magoni Tempranillo, Graciano, Garnacha		$1,700

VILLA MARINA
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MARISCOS DE LA BAJA

SPIRITS & LIQUORS

TEQUILAS PREMIUM

Tequila Clase Azul - Reposado	$420
Casa Dragones - Reposado	$390
Casa Dragones - Joven	$590

TEQUILAS CRISTALINOS

Don Julio - 70	$195
Dobel Diamante	$190
Herradura Ultra	$185
1800 Cristalino	$185

TEQUILAS REPOSADOS

Don Julio - Reposado	$180
Tradicional - Reposado	$165

MEZCAL

Mezcal Unión Uno - Espadín y Cirial	$180
Monte Lobos - Pechuga	$285
Bruxo No. 5 - Tobalá	$285
Ojo de Tigre - Espadín y Tobalá	$165
The Lost Explorer - Espadín	$285

TEQUILAS AÑEJOS

Don Julio - Añejo	$190
Tequila 1800 - Añejo	$170
Tequila 1942 - Añejo	$420

TEQUILAS BLANCOS

Don Julio - Blanco	$175
Casa Dragones - Blanco	$230

GIN

Tanqueray Ten	$175
Tanqueray London Dry	$170
Tanqueray Bossa Nova	$165
Hendricks Gin	$195
Beefeater	$170
Bombay Sapphire	$175

VODKA

Smirnoff	$160
Smirnoff Tamarindo	$160
Greygoose	$195
Absolut Azul	$165

RON

Zacapa Ambar	$180
Zacapa 23	$205
Captain Morgan Spiced	$160
Captain Morgan White	$160
Bacardi Blanco	$160
Havana Club 7 Años	$175

WHISKY

Johnnie Walker - Blue Label	$790
Johnnie Walker - Gold Label	$220
Johnnie Walker - Ruby	$195
Johnnie Walker - Black Label	$190
Johnnie Walker - Red Label	$160
Buchanans - 12	$175
Buchanans - 18	$280
Macallan - 12	$250
Bulleit Bourbon	$180
Jack Daniel´s Tennesse	$165

DIGESTIVE LIQUORS

Baileys	$160
Frangelico	$165
Chartreuse Verde	$160
Licor 43	$165
Campari	$160
Kahlua	$145
Grand Marnier	$160
Disaronno	$160
Aperol	$180
Chinchon Seco	$160
Chinchon Dulce	$160

COGÑAC & BRANDY

Martel VSOP	$210
Remy Martin VSOP	$210
Hennessy VSOP	$220
Cardenal de Mendoza	$190
Torres 20	$200

* All prices in this menu include 8% of tax.

Entrees

To share or at the center

Roasted Edamame NEW — $160
Sriracha salt, truffle oil and house soy.

Crispy Tacos (5 pieces) NEW — $235
Spicy tuna, truffle oil, ponzu reduction, fried wong tong, spicy mayo and avocado.

Short-Rib Gyosas NEW — $235
(5 pieces)
With sweet and sour sauce, garlic and eel.

Tuna Tostada with Chipotle NEW — $185
On a bed of mayonnaise with chipotle, tuna, arugula and jicama with soy sauce.

Crab Roll NEW — $300
Crab and truffle mayonnaise, soy of the house and noisette butter.

Rock Shrimp — $365
Seasoned with spicy sauce, avocado and a bed of salad.

Tuna Tartare — $467
Marinated tuna with spicy mayonnaise on avocado and tori sauce.

Tuna Carpaccio — $305
Avocado, cucumber, olive puree kalamata and toasted bread.

Salmon Carpaccio — $305
With chile güero, kalamata olives, green olives, lemon with toasted bread.

Drinks

Marine Moikko NEW — $220
NAMI sake steeped with strawberry & basil, lillet blanc, vermouth bianco, strawberry & lychee oil.

Kame House Margarita NEW — $190
NAMI sake, white tequila, liqueur orange, agave honey, and a touch spicy with pink salt.

Kawaii-Berry NEW — $190
NAMI sake, raspberry syrup, coconut liqueur, lemon juice, and Tonic water.

Sake-Flight (Tasting) NEW — $260
Trio of mini versions of ours fruity sake-based cocktails.

Sake Bomb, Bottoms Up!! NEW — $190
Shot of fruity and sweet sake with Pilsner beer, citrus notes.

Sapporo Beer — $150

Hattori Sake (190 ML Sakera) — $330

Nami Sake (190 ML Sakera) — $330

THE SUSHI EXPERIENCE

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こんにちは

Rolls

Baked Villa Marina Roll $345
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 $300
Fried with tempura, stuffed with cream cheese, avocado, tempura shrimp, crab, tampico sauce topping and eel sauce.

Special Salmon Roll $345
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 $345
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 $345
Stuffed with shrimp tempura, cream cheese, avocado and surimi, lined with spicy salmon, tempura flakes and house sauce.



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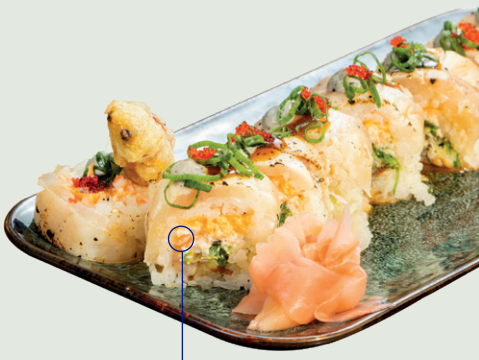
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Rollo

Seasonal



KAWAII ROLL NUEVO
Asparagus, avocado, cucumber, and seaweed salad wrapped in salmon, totoaba, and tuna, topped with colorful tobiko.
$330



KATANA ROLL NUEVO
Soft-shell crab, seaweed salad, salmon, and tampico, wrapped in totoaba and topped with mayonnaise, truffle, and fish roe
$330



TORA ROLL NUEVO
Salmon, tempura shrimp, and asparagus, covered with fish roe and sesame seeds, topped with crispy crab in sweet and sour sauce
$289



NARUTO ROLL NUEVO
Sweet roll with tempura shrimp, avocado, and cucumber, wrapped in mango over a tare sauce base
$289



Entradas

DE TEMPORADA

Edamames Asados
Sriracha salt, house-made soy sauce, and truffle oil.
$160

Crispy Tacos (5pz)
Spicy tuna, ponzu reduction, avocado, scallions, and truffled soy, served on crispy fried wonton sheets.
$235

Gyosas de Short-Rib (5pz)
Steamed dumplings stuffed with vegetables and short rib, finished with a sweet and sour glaze.
$235



Seaweed Salad NUEVO
Seaweed and kyuri cucumber salad with sunomono vinegar.
$145

Brochetas de Brócoli Frito (2pz) NUEVO
Fried broccoli tossed in sweet sauce with caramelized walnuts.
$165

