

COLD APETTIZERS

Villa Marina Cold Seafood Combo \$695

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

Natural Shrimp \$232

Natural Octopus \$299

Oyster (Dozen) \$420

JC Oysters (Dozen) \$695

With shrimp in green aguachile.

JC Oysters (Half Dozen) \$385

Prepared Clams (4 Pieces) \$335

Natural Clams \$325

Natural Sea Snail \$345

Sea Scallops \$997

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 \$460

Sea scallops, shimp, octopus, and roasted chile.

Special Fish Ceviche \$280

Coriander sauce, sea scallops, shrimp and octopus.

Special Shrimp Ceviche \$320

With roasted chile.

Fish Ceviche \$280

Shrimp Ceviche \$297

COCKTAILS

Shrimp Cocktail \$342

Octopus Cocktail \$445

Mixed Seafood Cocktail \$425

AGUACHILE

Aguachile with Shrimp \$342

Green, red or black.

Aguachile Trio \$695

With sea scallops and shrimps.

TOSTADAS

Fish Ceviche Tostada \$115

Shrimp Ceviche Tostada \$120

Octopus Tostada \$290

Campechana Tostada \$327

Special Villa Marina Tostada \$320

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

HOT APPETIZERS

Salmon Crackling with Pesto \$420

Over mexican sauce with avocado, dill mayonnaise and pesto.

Tuna Carnitas in Guacamole \$420

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

Grilled Octopus \$488

Over salad, dill mayonnaise and cambray potato.

Fish Crackling \$342

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, fresh and balsamic salad.

Mongolian Octopus \$488

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



ENTREES

Camarones Roca \$365

Spicy sauce.

BAR

Tuna Tartare \$460

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

Tuna Tostada with Chipotle \$185

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 \$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 \$289

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

Baked Villa Marina Roll \$300

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

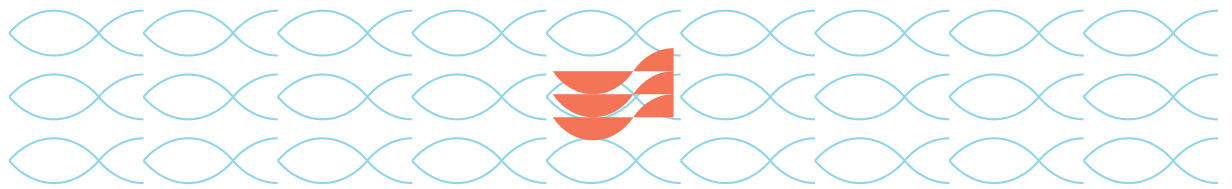
Stuffed with avocado, cream cheese and cooked shrimp. Wrapped in fresh salmon with spicy shrimp topping.

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.



SOUPS & CREAMS

Siete Mares Soup	\$320
Fish Soup	\$220
Clam Chowder	\$285
Seafood Soup	\$290
Leche de Tigre Cup	\$185
Shrimp Meatballs	\$310
Shrimp Soup	\$250

PASTAS

Fettuccine with Shrimp or Chicken	\$397
Alfredo or Chipotle sauce.	
Fettuccine Alfredo or Chipotle	\$245
Without shrimp.	

TACOS

Mar y Tierra	\$135
With beef skirt, shrimps, guacamole and red salsa.	
Talla Style	\$110
Adobo fish taco, covered in guajillo, criander and onion sauce.	
Ensenada	\$110
Traditional butterfried fish, salad and pico de gallo.	
Crackling Shrimp	\$125
Fried shrimp, fried beans, avocado and pico de gallo.	
Smoked Fish (Marlin)	\$110
Spicy Shrimp	\$115
Governor	\$110
Culichi Sauce Governor	\$110

GRILLED FISH OR "A LA SILLA"

Red Snapper (1kg)	\$620
Bass Fish (1kg)	\$640

GRILLED FISH LOINS

Red Snapper Loin	\$620
Topolobampo Loin (Corvina Fish)	\$485
With adobo of the house, with spicy shrimp and special rice.	
Grilled Corvina Fish Loin	\$360
Baja Loin	\$485
With octopus to the olive.	
Villa Marina Loin	\$440
With shrimps and mushrooms with garlic.	

TRADITIONAL DISHES

Breaded Fish Fillet	\$299
Fish Steak	\$299
With onions, grilled or with garlic sauce.	
Fried Fish (600 gr)	\$440
Shrimp	\$397
Breaded, with garlic or grilled.	



SPECIALTY SHRIMP DISHES

Villa Marina Hot Seafood Combo \$510

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

Culichi Shrimp \$397

On poblanon sauce, with grilled cheese.

Acorazados Bacon Wrapped Shrimp \$440

Filled with banana puree, and cream cheese.

Shrimp with Coconut with Tamarind Sauce \$420

Diabla Shrimp \$397

SPECIAL FISH FILLET

Light Fish Fillet \$360

Fish fillet with shrimp soup.

Doña Elvira Fillet \$440

Filled with seafood, with house adobo.

3 Sauce Fish Fillet \$440

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

Fish Fillet with Clams \$397

POULTRY & MEATS

Grilled Chicken Breast (400 gr) \$332

With potatoes and guacamole.

Rib Eye (500 gr) \$1,245

With potatoes and guacamole.

Rib Eye (350 gr) \$820

With potatoes and guacamole.

Skirt Steak (400 gr) \$940

With potatoes and guacamole.

SALMON & LOBSTERS

Grilled Salmon \$480

Garlic Salmon \$480

Puerto Nuevo Style Lobster or Grilled \$900

DRINKS

Lemonade \$87

Orangeade \$87

Flavored Water \$87

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

Sodas \$50
(Variety of flavor 355ml)

Mineral Hethe Water \$125
Handmade from the Hidalguense Sierra .

Natural Panna Water \$125



Desserts

Napolitan Puddin	\$198
Guava Cheesecake	\$205
Chocolate Cake	\$225
Corn Pancake	\$205
Crepes	\$245
Caramelized Bananas	\$245

Coffee

HOT

Espresso	\$55
Cortado	\$55
Americano	\$59
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

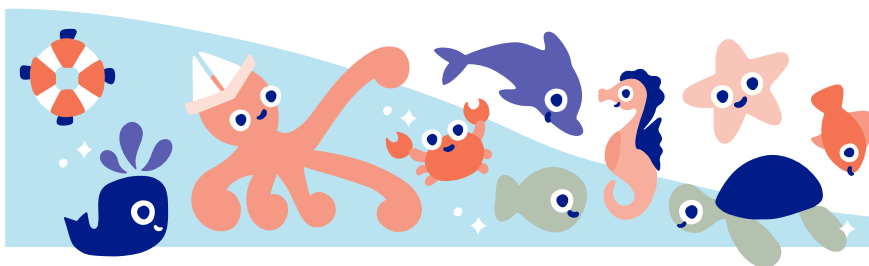
COLD

Americano	\$59
With Flavor	\$85
Latte	\$85
Flavor Latte	\$85
Natural syrups from the region. Loto brand: Vanilla, De la Olla, Caramel and Lavender.	
Affogato	\$95
Carajillo	\$180



Fish Nuggets	\$225
Chicken Nuggets	\$225
Pepperoni and Cheese Pizza	\$200
Beef Burger	\$200
Shrimp Nuggets	\$225

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

\$190

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

Watermelon & Basil Margarita

\$190

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

\$180

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

\$195

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.

Johnnie Lemon

\$190

Johnnie Walker Red Label, pepino macerado y escarchado spicy

Classic House

COCKTAILS

The trending classics.

Piña Colada

\$160

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

Daiquiri

\$160

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

White Sangria

\$195

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

Red Sangria

\$195

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

Margarita

\$160

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

Carajillo

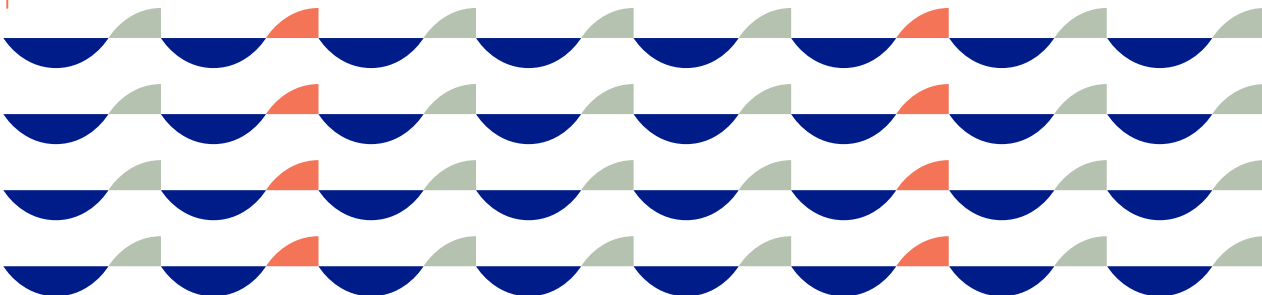
\$180

Licor 43 and coffee.

Mojito

\$160

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

Veraniega	Mexican Ale	\$120
Foca parlante	Staut	\$120
Perro del Mar	Indian Pale Ale	\$120
Farland	Mexican Lager	\$120

Beer

Cerveza Nacional \$77

Tecate Light, Indio

Cerveza Premium \$77

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

Cerveza Importada

Heineken	\$80
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** \$135

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

Piña Miel **NUEVO** \$135

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

Tropical Tea **NUEVO** \$135

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

\$2,900

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

WHITES

Glass Bottle

Elvira

\$180 \$900

Sauvignon Blanc, Valle de Guadalupe

Viña Kristel MX

\$1,120

Sauvignon Blanc

Chenin Colombard MX

\$980

Chenin Blanc, French Colombard

Manaz Magoni

\$170 \$850

Viognier, Fiano

Viña Franes

\$240 \$1,200

Chardonnay

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, Carbernet Sauvignon, Chifraz, Cabernet Franc

Emeve los Nietos

\$1,100

Cabernet Franc, Cavernet Sauvignon, Merlot

Único

\$2,900

Cabernet Sauvignon, Merlot, Santo Tomás, Valle de Guadalupe

Origen 43 Magoni

\$180 \$850

Montepulciano, Aglianivo, Canaiolo Sangiovese, Cabernet Sauvignon

Canto de Luna

\$198 \$980

Tempranillo, Graciano, Garnacha





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	\$195
Dobel Diamante	\$185
Herradura Ultra	\$185
1800 Cristalino	\$185

AGED TEQUILAS



Don Julio - Reposado	\$180
Tradicional - Reposado	\$160

MEZCAL



Mezcal Unión Uno - Espadín y Cirial	\$180
Monte Lobos - Pechuga	\$285
Bruxo No. 5 - Tobalá	\$285
Ojo de Tigre - Espadín y Tobalá	\$180
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	\$180
Casa Dragones - Blanco	\$220

GIN



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

VODKA



Smirnoff	\$160
Smirnoff Tamarindo	\$160
Greygoose	\$190
Absolut Azul	\$160

RUN



Zacapa Ambar	\$180
Zacapa 23	\$205
Captain Morgan Spiced	\$160
Captain Morgan White	\$160
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	\$195
Johnnie Walker - Red Label	\$160
Buchanans - 12	\$180
Buchanans - 18	\$280
Macallan - 12	\$250
Bulleit Bourbon	\$180
Jack Daniel’s Tennesse	\$170

DIGESTIVE LIQUORS



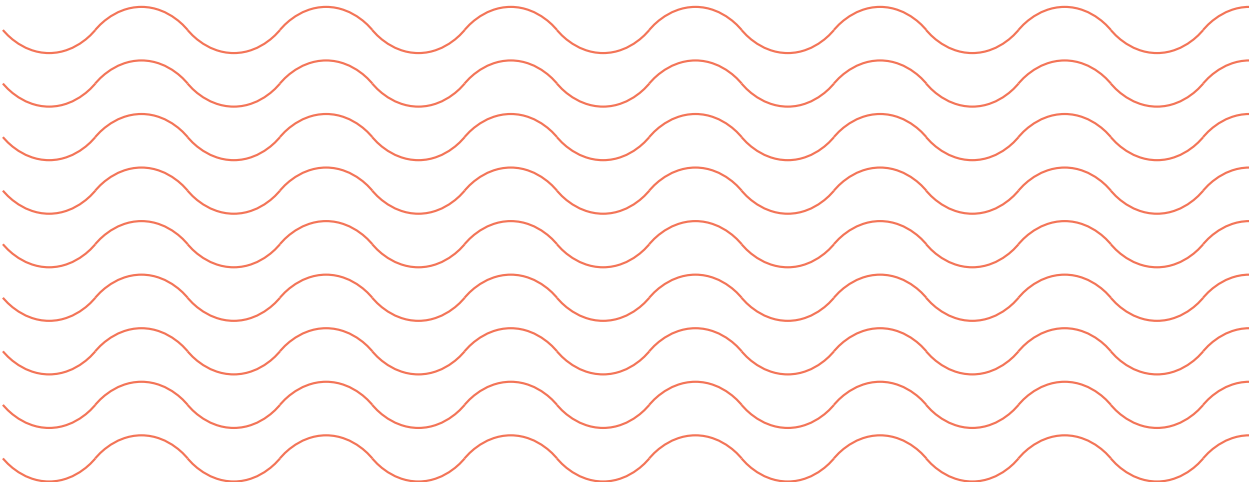
Baileys	\$160
Frangelico	\$165
Chartreuse Verde	\$160
Licor 43	\$160
Campari	\$160
Kahlúa	\$160
Grand Marnier	\$160
Disaronno	\$160
Aperol	\$190
Chinchón Seco	\$160
Chinchón Dulce	\$160

COGNAC & BRANDY



Martel VSOP	\$210
Remy Martin VSOP	\$210
Hennessy VSOP	\$220

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





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

