

RAW BAR

<p> MARLIN TOSTADA \$240 Marlin Fish, "Pico de Gallo" Sauce, Avocado & Lime</p> <p> BLACK AGUACHILE \$280 Shrimps, Granny Smith Apple, Cucumber, Coriander, Jalapeño, Dark Local Spices</p> <p> SHRIMP COCKTAIL \$240 Classic Guerrero Style Cocktail</p> <p> TUNA TIRADITO \$280 Marinated with Homemade Vinagrette</p>	<p> SEAFOOD PLATTER  \$3,299 Oyster, Shrimps, King Crab, Chocolate Clam</p> <p> CHOCOLATE CLAM (Dozen)  \$1,299</p> <p> SHRIMPS (.500kg)  \$1,099</p> <p> KING GRAB (.500kg)  \$5,999</p> <p> OYSTERS (Dozen)  \$899</p>
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SALADS

<p> GUACAMOLE \$180 Avocado, Jalapeno & Lime Juice, Served with Tortilla Chips</p> <ul style="list-style-type: none"> • Traditional \$220 • Porkbelly 	<p> SEASONAL SALAD \$180 Mixed Green Salad with Cherry Tomato, Cucumber, Carrot, Apple & Grapefruit</p>
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GRILL

<p>ROASTED CHICKEN \$240 Half Whole Chicken Marinated with Achiote Sauce, Roasted Potato & Onion. Served with Green Salad</p> <p> GRILLED SHRIMP \$280 Grilled Shrimp, "Xcatick" Pepper Mayonnaise & Chimichurri Sauce</p> <p>CHICKEN WINGS \$240 With Bluecheese Dressing and French Frie Choice of sauce: BBQ Buffalo</p>	<p>GARZA BLANCA CHEESE BURGER \$250 Angus Beef Burger, Cheddar Cheese, Tomato, Lettuce, Onion, Pickles, Bacon, Brioche Bread with Fries</p> <p>NACHOS AQUA With Guacamole & Pico de Gallo</p> <ul style="list-style-type: none"> · Chicken \$250 · Flank Steak \$280
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TACOS (x3)


<p> FRIED TACOS WITH AGUACHILE \$260 Crispy Potato Tacos Served with Shrimp Aguachile</p>

DESSERTS

<p> GRILLED PLANTAINS \$120  Grilled Plantain, "Piloncillo" Sauce & "Café de Olla" Ice Cream</p>



 FISH
  SEAFOOD
  VEGAN
  VEGETARIAN
  GLUTEN FREE

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan.
 Prices are in Mexican pesos and include taxes.
 Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.