

Menu



APPETIZERS

Mini meatballs

120.⁰⁰

3 pairs of mini meatballs, each one made of our artisanal sausages' recipes: lamb, pork and fresh herbs; rich pork belly and fennel; and smoked pork, bacon, white wine and spices. All with Chef Felipe's secret touch. Served with your choice of condiments.



See condiment options below.

Cheese & compotes

290.⁰⁰

Special selection of artisanal goat cheeses, from Rancho Cacachilas. Served with tomato compote and red pepper compote.

Ask your waiter for available cheese options.

OYSTER ON THE HALF SHELL

SERVED WITH MIGNONETTE SAUCE.

Per piece

60.⁰⁰

Half dozen

300.⁰⁰

Dozen

550.⁰⁰

Our farmed oysters are 322' sustitución. They come from Sol Azul Maricultivos, based at the San Ignacio Lagoon.

SALADS

Potato salad

120.⁰⁰

European style potato salad with celery, parsley, onion, olive oil, mayonnaise and sea salt.

Green salad

150.⁰⁰

Fresh crispy mixed seasonal vegetables, served with award-winning goat cheese from Rancho Cacachilas and our house vinaigrette.

Deep green salad

150.⁰⁰

Arugula, swiss chard or kale (seasonal). Dressed with our homemade dressing of olive oil, rice vinegar, fresh lemon juice, sea salt and Torote cheese.

Felipe's salad

170.⁰⁰

Combination of fresh spinach, roasted beets, nuts and artisanal goat cheese.

Celery salad

120.⁰⁰

Crisp celery, mint, green apple, heart of palm, jicama, lime and salt mixed with rice vinegar.

Mix of salads

250.⁰⁰

Select three of our salads and try them all!

Our artisanal cheeses and many of our seasonal salad greens are locally made and grown at Rancho Cacachilas.



PAELLA

Single order

390.⁰⁰

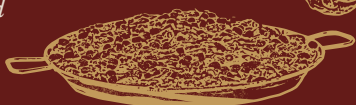
Rice, pork, chicken, mussels, sausage, squid, shrimp, scallops, vegetables and saffron. Served with salad and bread. Includes a glass of sangria.

Single order without sangria

350.⁰⁰

Weekends only.

*People's Choice Award
1st. Place Best Paella
in Fête Du Vin 2022*



SAUSAGES

Preparation time: 22 minutes.

La Ramona

German sausage

180.⁰⁰

Exquisite combination of lamb and pork, fresh herbs, and Felipe's secret touch. Served on our homemade brioche bread, with your choice of potato salad or green salad.

La Julia

Italian sausage

180.⁰⁰

Rich pork belly, fennel, and Felipe's secret touch. Served on our homemade brioche bread with your choice of potato salad or green salad.

Classic Argentinian Chorizo

180.⁰⁰

Smoked pork and bacon, white wine and spices, served on our homemade brioche bread with your choice of potato salad or green salad.

Choose 2 options from our house condiments list, to accompany any of our sausage's single orders.

Mixed platter

(for three people)

850.⁰⁰

For two or more to share and enjoy! All three sausages served with potato salad, green salad, artisanal cheese selection, condiments and our homemade sourdough bread.

Created by Chef Felipe Geraldo, using natural casings and the best of ingredients.



HOUSE CONDIMENTS

Mustard. Mustard seed, turmeric and white wine.

Sauerkraut. Red cabbage and salt, fermented for six weeks. More probiotics than a yogurt.

Chimichurri. Olive oil, parsley, garlic, paprika and pepper.

Sweet mustard. Mustard seed, honey, maple syrup and white wine.

Spicy chile morita. Chile morita, hibiscus and mayonnaise.

Extra condiment order

15.⁰⁰

Ad red pepper or tomato compote

20.⁰⁰

House Specialties



TOTOABA SPECIALS

Mini totoaba cakes 380.⁰⁰
Combination of baked farmed totoaba, bacon, caramelized onions and aged balsamic vinegar. Served with drill-lemon mayonnaise.

Totoaba salad 290.⁰⁰
Fresh farmed totoaba baked and shredded. Served on a bed of lettuce, with pickles, fresh herbs, celery, cambray potatoes, lemon, olive oil and mayonnaise.

Lemon totoaba fillet 350.⁰⁰
Totoaba fillet, served with cambray potatoes, fresh vegetables and cherry tomatoes, with balsamic glaze.

Tropical ceviche 250.⁰⁰
Totoaba ceviche made with lemon, red onion, kiwi, mango and avocado, with ponzu sauce.

Tataki with garlic sauce 250.⁰⁰
Totoaba in sesame crust with garlic sauce, served over mushroom sauce.

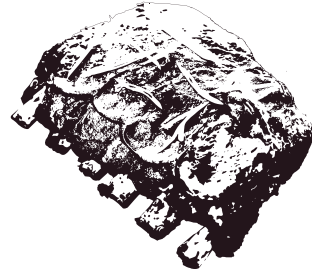
Totoaba is an endemic Mexican fish found only in the Sea of Cortez area. We use 100% legal, sustainable and farmed totoaba from Earth Ocean Farms.

Kids Menu

Parmesan chicken tenders 85.⁰⁰
Served with spaghetti and our homemade cherry tomato sauce.
Preparation time: 20 minutes.

BBQ RIBS

Pork ribs with house BBQ sauce 340.⁰⁰
Grilled and tender ribs served with roasted rosemary and sweet potato.
Preparation time: 20 minutes.



OUR CLASSICS IN YOUR KITCHEN

Vacuum-sealed, uncooked, frozen and ready to prepare at home.

Specialty sausages 370.⁰⁰
6 pieces. Three different flavors. Includes two house condiments: Sauerkraut and Mustard

Mini totoaba cakes 180.⁰⁰
3 pieces. Includes house dressing.

Mini meatballs 90.⁰⁰
6 pieces.

Tomato compote 130.⁰⁰

Red pepper compote 130.⁰⁰

Margery's Tea Room Kit 380.⁰⁰
Tea selection with special accessories inside a handmade wooden box.
Flavors: Chamomile-lavender, jazmin or sencha.
The perfect gift for a special occasion!

DESSERTS

Banana pie 110.⁰⁰
Banana cream pie with milk caramel.

Ice cream on a shell 110.⁰⁰
Ask your server about our available flavors: corn, pineapple, mamey, coconut, or coffee truffle with chocolate crust.

Joaquín's Dream 110.⁰⁰
After a slice of this pie with a gluten free crust of toasted almonds, dark cocoa, butter, fresh goat cheese, guava paste, and a hint of lemon, all topped with salted caramel espresso... Joaquín began to dream.

Affogato 90.⁰⁰
Espresso poured over vanilla ice cream.

Rosa's Response 110.⁰⁰
Delicious cheesecake with an almond crust, dark cocoa and royal lemon jam. Filled with artisanal creamy goat cheese, vanilla, lemon and cajeta. All topped with a chocolate espresso and salty milk caramel. Rosa was creative...

You can ask your waiter for extra spoons.

Bebidas ∩ Drinks



SIN ALCOHOL ALCOHOL-FREE DRINKS

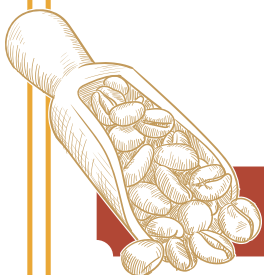
Botella de agua natural <i>Bottled water</i>	40. ⁰⁰
Topo Chico <i>Sparkling water 340ml</i>	40. ⁰⁰
Topo Chico <i>Sparkling water 750ml</i>	120. ⁰⁰
Limonada natural <i>Lemonade</i>	60. ⁰⁰
Limonada mineral <i>Sparkling lemonade</i>	60. ⁰⁰
Naranjada natural <i>Orangeade</i>	60. ⁰⁰
Naranjada mineral <i>Sparkling orangeade</i>	60. ⁰⁰
Té helado <i>Iced tea</i>	70. ⁰⁰
Jugo de naranja <i>Fresh squeezed orange juice</i>	60. ⁰⁰
Agua fresca de jamaica <i>Fresh hibiscus water</i>	70. ⁰⁰
Agua fresca de tamarindo <i>Fresh tamarind water</i>	70. ⁰⁰
Piñada	100. ⁰⁰
Cerveza de raíz <i>Root beer</i>	80. ⁰⁰
Arnold Palmer	90. ⁰⁰



CALIENTES HOT DRINKS

Té inglés <i>English breakfast tea</i>	65. ⁰⁰
Té de jazmín <i>Jazmin tea</i>	65. ⁰⁰
Infusión de menta <i>Infusion of mint</i>	65. ⁰⁰
Infusión manzanilla - lavanda <i>Infusion of chamomile - lavender</i>	65. ⁰⁰
Infusión verde <i>Green tea</i>	65. ⁰⁰
Infusión de frutos rojos <i>Infusion of red fruits</i>	65. ⁰⁰

*Pregunte al mesero por nuestra variedad de tés.
Ask for available tea flavors.*



CAFÉ COFFEE

Americano	65. ⁰⁰
Espresso	65. ⁰⁰
Espresso doble	130. ⁰⁰
Capuchino	90. ⁰⁰
Latte	90. ⁰⁰
Frappe	110. ⁰⁰
Frappe mocha	130. ⁰⁰
Mocha	130. ⁰⁰
Carajillo	140. ⁰⁰

VINO POR COPEO WINE BY THE GLASS

TINTO - RED

Corona del Valle <i>Mezcla de tintos ~ Ensenada BC</i>	170. ⁰⁰
Montevaña <i>Cabernet Merlot ~ Valle de Parra Coahuila</i>	150. ⁰⁰

BLANCO - WHITE

Montevaña <i>Chardonnay Semillon ~ Valle de Parras Coahuila</i>	150. ⁰⁰
Casa Madero 2 V <i>Chardonnay Chenin Blanc ~ Valle de Parras Coahuila</i>	170. ⁰⁰

Descorche botella de vino. Corkage fee per wine bottle. 300.⁰⁰

CERVEZA EN BOTELLA BOTTLED BEER

Corona Extra <i>Pilsner Americana</i>	55. ⁰⁰
Victoria <i>Estilo Viena</i>	55. ⁰⁰
Negra Modelo <i>Estilo Munich</i>	55. ⁰⁰
XX Lager	55. ⁰⁰
Indio <i>Pilsner Mexicana</i>	55. ⁰⁰
Amstel Ultra <i>Cerveza Internacional</i>	55. ⁰⁰
Modelo Especial	55. ⁰⁰
Modelo Ámbar	55. ⁰⁰
Heineken	40. ⁰⁰
Vaso michelado o cubano	30. ⁰⁰
Clamato preparado <i>Clamato*</i>	90. ⁰⁰

**Preparado con la cerveza de botella de tu elección
Prepared with your choice of bottled beer*

CERVEZA ARTESANAL ARTISANAL BEER

Baja Brewing Company

Pinta <i>pint</i>	110. ⁰⁰
Jarra <i>pitcher</i>	290. ⁰⁰
Baja Blond ~ <i>Ligera y cremosa Ale</i>	5.5 % alc.
Baja Black ~ <i>Sabor tostado, sin amargura</i>	5.5 % alc.
Baja Red ~ <i>Cuerpo fuerte y aromática</i>	6.0 % alc.
Peyote ~ <i>Pale ale (IPA)</i>	6.5 % alc.



Bebidas ∩ Drinks

LICORES LIQUORS

Guaycura licor de damiana	90. ⁰⁰
Licor 43	120. ⁰⁰
Amaretto Disaronno	100. ⁰⁰
Baileys	100. ⁰⁰
Grand Marnier	140. ⁰⁰
Ginebra Tanqueray	110. ⁰⁰
Ginebra Bombay Sapphire	130. ⁰⁰

Descorche por botella de licor. Corkage fee per bottle of liquor. 700.⁰⁰

WHISKY

Black Label	110. ⁰⁰
Jack Daniel's	100. ⁰⁰
The Glenlivet D	180. ⁰⁰
Red Label	100. ⁰⁰
Macallan 12 años	230. ⁰⁰
Glenfiddich 12 años	180. ⁰⁰

TEQUILA

Alacrán	110. ⁰⁰
Cazadores Reposado	90. ⁰⁰
Cazadores Añejo	110. ⁰⁰
Don Julio 70	190. ⁰⁰
Don Julio Reposado	130. ⁰⁰
Don Julio Blanco	110. ⁰⁰
Herradura Reposado	110. ⁰⁰
Herradura Añejo	130. ⁰⁰
Hornitos Black Barrel	100. ⁰⁰
Hornitos Reposado	100. ⁰⁰
José Cuervo Tradicional	100. ⁰⁰
Siete Leguas Añejo	130. ⁰⁰
Tres Generaciones Reposado	110. ⁰⁰
Tres Generaciones Añejo	130. ⁰⁰
1800 Añejo	110. ⁰⁰



MEZCALES

Alacrán	150. ⁰⁰
Balam	120. ⁰⁰
El Recuerdo de Oaxaca	120. ⁰⁰
El Señorío	120. ⁰⁰
Gusano Rojo	150. ⁰⁰
Jerónimo Mezcalero	120. ⁰⁰
400 Conejos	120. ⁰⁰

RON RUM

Zacapa 12 años	120. ⁰⁰
Matusalem	100. ⁰⁰

COCTELES COCKTAILS

Margarita	100. ⁰⁰
Margarita especial <i>Special margarita</i>	145. ⁰⁰
Margarita de mango <i>Mango margarita</i>	120. ⁰⁰
Margarita de fresa <i>Strawberry margarita</i>	120. ⁰⁰
Margarita de tamarindo <i>Tamarind margarita</i>	120. ⁰⁰
El Minero	145. ⁰⁰
Beso de Sofia	130. ⁰⁰
Negroni	120. ⁰⁰
Tequila Sunrise	110. ⁰⁰
Martini	140. ⁰⁰
Martini Sucio <i>Dirty martini</i>	140. ⁰⁰
Manhattan	130. ⁰⁰
Piña Colada	130. ⁰⁰
Daiquirí <i>Daiquiri</i>	120. ⁰⁰
Mojito	120. ⁰⁰
Ruso Blanco <i>White russian</i>	120. ⁰⁰
Ruso Negro <i>Black russian</i>	120. ⁰⁰
Clamato <i>Bloody caesar</i>	130. ⁰⁰
Aperol	150. ⁰⁰
Sangria <i>16oz</i>	140. ⁰⁰

