



## APPETIZERS | ENTRADAS

### CHICHARRON TILE | TEJA DE CHICHARRON \$164.00 mxn

Crispy pork (180 gs) crackling accompanied by guacamole and Mexican sauce

*Chicharrón (180 gs) crocante acompañado de guacamole y salsa mexicana.*

### FISH CEVICHE | CEVICHE DE PESCADO \$189.00 mxn

Cubed fish fillet (150 gs) marinated in lemon juice, cucumber, tomato, onion, serrano pepper and fresh cilantro with a touch of tomato juice

*Filete de pescado (150 gs) en cubos cocido y marinado en jugo de limón, pepino, tomate, cebolla, chile serrano y cilantro fresco con un toque de jugo de tomate.*

### CORN ON THE COB | ELOTE AMARILLO \$99.00 mxn

Yellow corn on the cob covered with mayonnaise, bathed in Cotija cheese and sprinkled with tajín chili

*Elote amarillo cubiertos de mayonesa, bañado de queso Cotija y espolvoreado con chile tajín*

### MELTED CHEESE | QUESO FUNDIDO \$184.00 mxn

Oaxaca cheese GRATINED whit mexican sausage (100 gs) , Mushrooms or plain

*Queso Oaxaca gratinado acompañado con chorizo (100 gs) , champiñón o natural*

## SALADS & SOUPS | SOPAS & ENSALADAS

### PANELA CHEESE | QUESO PANELA \$194.00 mxn

Cubes of panela cheese and tomato on a lettuce and arugula salad with epazote oil and pumpkin seeds

*Cubos de queso panela y tomate sobre una ensalada de lechugas y arugula con aceite de epazote y pepita de calabaza.*

### FRIDA KALHO | FRIDA KALHO \$169.00 mxn

Baby spinach, avocado pearls, toasted corn kernels, tomato, zucchini with a hibiscus vinaigrette

*Espinaca baby, perlas de aguacate, grano de elote tostado, tomate, calabaza con una vinagreta de Jamaica.*

### TORTILLA SOUP | SOPA DE TORTILLA \$ 154.00 mxn

Served with fresh cheese, pasilla chili peppers, avocado and tortilla chips

*Sopa de tomate, chile guajillo y tortilla acompañada de queso fresco, guindillas de chile pasilla, aguacate y chips de tortilla.*

## SIGNATURE COCKTAIL | COCTEL INSIGNIA

### JAMAICANO \$149.00 mxn

TEQUILA, LEMON JUICE, SIMPLE SYRUP, CLUB SODA, RED WINE  
*TEQUILA, JUGO LIMON, JARABE NATURAL, MINERAL, VINO TINTO*

### JOHN COLLINS \$149.00 mxn

WHISKEY, LEMON JUICE, SIMPLE SYRUP, CLUB SODA  
*WHISKEY, JUGO LIMON, JARABE NATURAL, AGUA MINERAL*

### PINK LEMONADE \$59.00 mxn

LEMON JUICE, SIMPLE SYRUP, CRANBERRY JUICE, GRENADINE, CLUB SODA  
*JUGO LIMON, JARABE NATURAL, JUGO ARANDANO, GRANADINA, AGUA MINERAL*

## FLAVORS OF MEXICO | SABORES DE MEXICO

### BAKED CHICKEN | POLLO AL HORNO \$294.00 mxn

Half a marinated baked chicken (350 gs) accompanied by refried beans and sautéed peppers

*Medio pollo (350 gs) horneado adobado acompañado de frijoles refritos y de pimientos salteados*

### FLANK STEAK | ARRACHERA (200 gs) \$329.00 mxn

Marinated with pepper and spices, cooked on the grill accompanied by creamy poblana slices and Mexican rice

*Marinada con pimienta y especia, cocinada a la plancha acompañada de rajas con crema y arroz a la mexicana*

### YUCATAN-STYLE PORK | COCHINITA PIBIL \$279.00 mxn

Pulled pork (180 gs) marinated in sour orange juice and achiote, cooked with banana leaf in the oven for 6 hours, accompanied by corn tortillas and xnipec sauce

*Cerdo (180 gs) marinado en naranja agria y achiote, cocinado con hoja de platano al horno durante 6 horas, acompañado de tortillas de maíz y salsa xnipec*

### FISH ZARANDEADO | PESCADO ZARANDEADO \$284.00 mxn

White fish (180 gs) marinated with chiles and spices with the traditional Nayarit style, served with rice and roasted pineapple sauce

*Lonja de pescado blanco (180 gs) marinado en adobo de chiles y especias, la tradicional receta de Nayarit, servido con arroz y salsa de piña asada*

### GUAJILLO STYLE SHRIMPS | CAMARONES AL AJILLO (180 gs) \$ 314.00 mxn

Bathed with garlic, butter and guajillo chile accompanied by sautéed vegetables

*Bañado con ajo, mantequilla y chile guajillo acompañado de vegetales salteados*

## DESSERTS | POSTRES

### CORN CAKE, JERICALLA, CHEESECAKE \$169.00 mxn

*PASTEL DE ELOTE, JERICALLA, PASTEL DE QUESO*

CHURROS \$169.00 mxn

LLA  
COSTA  
MEXICAN COASTAL KITCHEN