



LATE BREAKFAST

Fresh Fruit, 7 Seas French toast, Eggs

Mexicana, Omelet or scrambled Eggs. The above options are available until 12pm

TO SHARE

PESOS / USD APPROX

Fresh Tuna Tartare Trilogy \$280 / 15

Cucumber, cilantro, avocado, capers, pistachio, serrano pepper, sesame seeds, mango

Crab Stuffed Avocado \$280 / 15

Tomatoes, onion, cilantro, serrano pepper

Ceviches: Fish, Shrimp or Mixed \$280 / 15

(fish, shrimp scallop & octopus)

Avocado, tomato, onions, serrano pepper, cilantro, cucumber, olive oil

Wild Sea Bass & Octopus Mixed Ceviche \$280 / 15

Plantain, corn, sesame dressing, avocado, tomatoes, onion, cilantro

Fresh Tuna or Shrimp Tataki w/Thai Dressing \$280 / 15

Microgreens, turnip

Guacamole W/ Crispy Fresh Tuna Bites \$299 / 16

Guacamole & Crudité Mix \$299 / 16

Carrot, jicama, celery, persian cucumber

Calamari Tempura \$260 / 14

Ranch dressing, teriyaki sauce

Grilled Beef Or Chicken Nachos \$260 / 14

Black beans w/epazote, avocado, sour cream, roasted corn, Monterey jack cheese, Mexican sauce

Fresh Diced Tomato & Watermelon Tartare \$240 / 13

Feta cheese, chive, red onion, basil pesto

Roasted Cauliflower Zarandeada \$240 / 13

Guajillo chilli, worcestershire sauce, yellow mustard, mayonnaise, garlic, butter

STARTER

Peach Salad \$280 / 15

Arugula, ricotta & goat cheese, pistachio, pancetta, balsamic vinegar reduction

Arugula and Beet Salad \$220 / 12

Feta cheese, strawberry, caramelized cashews, cherry tomato, parmesan, dijon mustard vin.

Spinach and Avocado Salad \$220 / 12

Red onions, cranberry, pumpkin seeds, chia seeds, sprouts, parmesan, Thai vinaigrette

Organix Mixed Baby Lettuce Salad \$220 / 12

Fresh cherry, green pear, almonds, cherry tomatoes, honey lemon vinaigrette, parmesan cheese

Choice of: chicken breast, fish, or baby squid add \$279 / 15

With shrimp add \$322 / 17

GLUTEN-FREE **VEGETARIAN** Our bread, corn tortillas, mayonnaise, dressings, and pickles are proudly homemade. Our seafood is fresh from the Sea of Cortez. Our vegetables, cheese & whole chicken are organic from Miraflores town area. 16% Tax is not included in prices - We accept Visa, and MasterCard only. Our menu prices are based in pesos. For illustration purposes, we calculated approximate prices in dollars by using a fixed rate of 18.5 pesos x dollars. However, the peso/dollar exchange rate fluctuates daily. Lunch is served from 11:30 am to 4:30 pm.

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness



MAIN COURSE

Wild Shrimp Linguini Pasta al Limone

Pecorino cheese, lemon, chive

PESOS / USD APPROX

\$380 / 20

Wild Sea Bass w/Lemon Sauce

Pea puree with asparagus, cherry tomatoes, green beans, capers

\$480 / 26

Shrimp Scampi w/Spicy Lemon Garlic Sauce

White risotto rice and grilled vegetables

\$380 / 20

Miso-Glazed Fresh Tuna Filet Sandwich 7oz.

Manchego cheese, arugula, tomatoes, pickles, onion rings tempura

\$299 / 16

The Classic Burger 9oz. US Choice

Choice of French fries or mixed organic salad

\$299 / 16

Taco Salad

US choice ground beef, black beans, romaine lettuce, cheddar, cherry tomatoes, chips, olives, bell peppers, avocado, onion, sour cream

\$380 / 20

VIVA MEXICO

Anahuacalli Tortilla Soup

Homemade Chicken broth, avocado, chipotle, panela cheese - Add Chicken

\$190 / 10

\$244 / 13

Grilled Chicken Quesadilla

Black beans w/ epazote, caramelized onion, grilled corn, sour cream, Mexican sauce

\$360 / 19

Poblano Pepper Sauce Chicken Enchiladas

Onions, grilled corn, poblano pepper sauce, topped Manchego cheese, sour cream

\$320 / 17

TACO BAR

Rib Eye US Choice

Corn tortilla, avocado sauce, radish, red onion carrot

\$411 / 22

Axiote Marinade Grilled Octopus

Corn tortilla, sprouts, fennel, cilantro aioli, homemade tortilla, grilled pineapple

\$322 / 17

Quinoa

Baby lettuce, red onion, sour cream, cherry tomatoes, tortilla, grilled pineapple, cilantro

\$279 / 15

Seared Diced Fresh Tuna Trilogy Tacos

Cucumber, cilantro, avocado, capers, pistachio, serrano chile pepper, sesame seed, mango

\$279 / 15

Tempura Baja Wild Sea Bass

Corn tortilla, sea bass in tempura, Mexican coleslaw salad, pico de gallo, chipotle tartar sauce, guacamole.

\$360 / 18

The Best Grilled Tacos

Corn or flour tortilla, Mexican coleslaw salad, pico de gallo, chipotle tartar sauce, guacamole.

Catch of the day

\$360 / 19

Blue Shrimp

\$322 / 17

Top Sirloin

\$322 / 17

Grilled Chicken

\$279 / 15

Taco Fest (4 tacos)

(1 rib eye, 1 grilled shrimp, 1 tempura fish, 1 marinated octopus)

\$400 / 22

Executive CHEF ALEJANDRO RODRIGUEZ PONCE