



Snacks

FISH CEVICHE Fish, marinated in orange and lime juices mixed with tomato, onion, cucumbers, olives, jalapeño, and dressing of the house.	\$ 85.00
SHRIMP CEVICHE Bay shrimp marinated in limejuice mixed with tomato, onion, cucumbers, peppers, and a touch of cilantro.	\$ 95.00
SHRIMP FOR PEELING Ten ounce of shrimp with head on a special chef's salsa.	\$160.00
AGUA CHILE SHRIMP Bay shrimp marinated in limejuice, mixed on a three chile sauce.	\$120.00
SALMON CARPACCIO Fine slices of salmon, a touch or pepper, parsley, lime, and olive oil.	\$125.00
BAJA STYLE TUNA CEVICHE Tuna scallops marinated in lime and orange juices, soy sauce, cucumbers, purple onion, tomato, coriander, and a touch of habanero peppers.	\$ 95.00
SQUID RINGS Breaded squid rings with chipotle dip on the side.	\$ 95.00

Salads

MIXED OR GREEN SALAD Lettuce hears fresh vegetables, avocado, cucumbers, and the famous house dressing.	\$ 75.00
SEA STAR SALAD Fresh combination of lettuce, spinach, mushrooms, shrimp, octopus, and callo on tamarind vinegar sauce.	\$ 95.00
CAESAR SALAD World's wide home made salad.	\$ 85.00



Soups and Creams

GOLDEN ZONE SEA FOOD SOUP The best seafood soup by our house recipe.	\$ 95.00
CRUSTACEAN BISQUE An excellent cream, served with garlic croutons.	\$110.00
MATILDE CHICKEN CONSOME Chicken breast consome with rice, prepared with original recipe by Chef Manuel.	\$ 55.00
NEW ENGLAND CLAM SHOULDER Fresh clam cream prepared with bacon, potato, carrots, served in rustic bread.	\$ 95.00

Pastas and Rice

LINGUINI A LA MARINARA Great variety of seafood, tomato sauce, Parmesan cheese and linguini pasta.	\$110.00
--	-----------------

Fish and Shell Fish

KOSKERA FISH FILET Fish filet sauted with white wine, butter, parsley, shrimp, oysters, clam callo.	\$170.00
FISH FILET AT YOUR CHOICE Mahi Mahi filet grilled, breaded, or garlic.	\$150.00
A LAPIZCO FISH FILET Mahi Mahi prepared with mustard, tomato, onion, green pepper, and marinated with a special Chef's soy sauce.	\$150.00
FISH FILET ON ALMOND SOUCE Delicious Mahi Mahi on the grill with a special almond dressing of the house.	\$160.00
MEXICALI STYLE FISH FILET Grilled fish filet with mushrooms, serrano peppers, onions, with a touch of cilantro and soy sauce.	\$150.00
VERACRUZ FISH FILET Traditional recipe from the State of Veracruz cooked with tomatoes, onion, green peppers, regional peppers, olives and a touch of white wine.	\$150.00



Steaks

FILET MIGNON The classic filet prepared with mushroom sauce.	\$210.00
BEEF FILET IN MORITA PEPPERS SAUCE Filet covered with morita peppers salsa.	\$210.00
MARINATED BEEF ARRACHERA Served with cambray onions, hot peppers and beans.	\$175.00
BEEF MEDALLIONS IN RED WINE AND CHEESE Beef medallions covered with bechamel sauce mixed with red wine and roquefort cheese.	\$210.00

Some More

SEAFOOD ENCHILADAS Corn tortillas filled with seafood, to choose green or red, including rice and beans.	\$125.00
AJILLO BABY OCTOPUS Fresh baby octopus garnished with mushrooms, guajillo peppers, garlic, lime juice and white wine.	\$130.00
SHRIMP TACOS STYLE NAYARIT (3 PIECES) Corn tortillas stuffed with shrimp served on a cabbage salad and avocado salsa.	\$ 95.00
TACOS FROM THE GOVERNOR'S TABLE Traditional tacos with corn tortilla filled with Chihuahua cheese, shrimp and onion.	\$ 95.00
LOBSTER TACO IN BANANA LEAVES (3PIECES) Delicious lobster tacos with tomatoes, onions and serrano peppers wrapped in banana leaves.	\$150.00



Desserts

FLAN	\$ 60.00
MEXICAN ICE CREAM	\$ 65.00
CHEESECAKE	\$ 65.00
APPLE STRUDEL	\$ 75.00
LEMON ICE CREAM	\$ 40.00

Coffee

CAPPUCCINO COFFEE	\$ 40.00
AMERICAN COFFEE	\$ 25.00
SPANISH COFFEE	\$ 45.00
IRISH COFFEE	\$ 75.00

OUR PRICES ARE IN PESOS
TAX INCLUDED / SERVICE NOT INCLUDED



Shrimp

COCONUT SHRIMP Shrimp garnished with pasta and rolled on breaded coconut served with rice & steamed vegetables.	\$275.00
SHRIMP COOKED ON BEER Shrimp garnished with beer pasta (tempura style) served with rice and steam vegetables.	\$275.00
IMPERIAL SHRIMP Shrimp stuffed with bacon and Chihuahua cheese.	\$295.00
SHRIMP CURRY Directly from India.	\$260.00
SHRIMP AT YOUR CHOICE Grilled, breaded, garlic.	\$260.00
SHEPHERD SHRIMP Shrimp with special chili, pineapple, onions, and orange juice.	\$250.00
SHRIMP SKEWER The famous shrimp skewer, onion, green pepper and tomato.	\$260.00
SHRIMP ON TAMARIND SALSA Shrimp on tamarind salsa with a touch of chipotle.	\$275.00
ROCKEFELLER SHRIMP Shrimp on a bed of spinach and bacon covered with hollandaise sauce.	\$295.00

Fowl

GRILLED CHICKEN BREAST Delicious chicken breast from the grill.	\$140.00
FLORENTINE CHICKEN BREAST Chicken breast stuffed with spinach, mushrooms, peppers, cream cheese covered with a creamy sauce.	\$145.00
CHICKEN ON PEANUT SAUCE Delicious grilled chicken breast covered with a peanut sauce, specialty of our Chef.	\$140.00



Lobster

PRICES ACCORDING TO SEASON

BLACK GODDESS LOBSTER Lobster medallion sauted with celery, bacon, mushrooms, and special sauce of the Chef.	
LOBSTER OF YOUR CHOICE The traditional grilled or garlic lobster.	
LOBSTER WITH CURRY Fresh lobster in coconut milk sauce and apples, pears, bananas and curry.	
SAN LUCAS LOBSTER Sauted with garlic and spices and a hot tomato and cheese salsa.	
LOBSTER ON MORNAY SAUCE Fresh lobster on the classic becanelle sauce, American ans Parmesan cheeses.	
LOBSTER TERMIDOR Lobster medallions cut in small cubes sauted with celery, bacon, mushrooms and special bercy sauce.	

House Specialties

GRILLED TUNA MEDALLION Fresh tuna medallion seasoned on fine herbs and cooked to perfection.	\$150.00
SEAFOOD GRILL FOR TWO Majestic combination of lobster, fish filet, grilled shrimp, baby octopus.	\$790.00
SURF AND TURF Delicious combination of a mignon filet and lobster with butter and vegetables.	PRICES ACCORDING TO SEASON
SHRIMP FESTIVAL FOR TWO Festival of shrimp au coconut, beer, breaded on the grill and rockefeller.	\$600.00
TUNA MEDALLIONS AU THREE PEPPERS Fresh tuna medallions lightly breaded with a mixture of three peppers.	\$160.00
DILLED SALMON FILET Salmon covered with aromatic dill sauce, a touch of anise added.	\$170.00