

VEGANS

Sweet Potato Ravioli | \$18

Tofu chorizo, vegan parmesan, morita chili emulsion

Quesa - Burger 200 g | \$24

Veggie patty, tomato cassé, green salad or french fries

SIDES

French Fries | \$12

Guacamole | \$9

Grilled Baby Vegetables | \$10

Mac & Cheese | \$10

DESSERT

Gluten Free Churros 10 pcs | \$10

Salty caramel sauce, vanilla ice cream 1 scoop

Home Made Ice Cream | \$8

1 scoop Yogurt ice cream with hibiscus syrup and a hint of lemon zest

Brownie | \$10

Sandwich filled w/ almond ice cream & rum honey

Sorbets | \$10

3 scoops of passion fruit, mango and coconut

CLASSIC COFFEE 220ml

Freshly Veracruz Brewed Coffee | \$7

Caffeinated or Decaffeinated

Espresso (75ml) or Double Espresso (150ml) | \$7/\$9

Café Latte | \$9 Cappuccino | \$9

Iced Coffee | \$9

ARTISAN WHOLE LEAF TEA 220ml

By Tesis

Gourmet Selection | \$8

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BEACH BAR

STARTERS

Guacamole | \$16

Pork chicharron 30 g, smoked chorizo 20 g, pico de gallo & corn chips

Edamame Michelada | \$12

Chiltepin & lime juice

BAJA FARM FRESH

Gazpacho of The Day | \$18

Burrata & Tomato Tartar | \$25

Green apple, pine nuts, basil with citrus vinaigrette

Cobb Salad | \$28

Avocado, tomato, bacon (30 g), chicken breast (120 g), roasted corn, jalapeño-blue cheese dressing

Mexican Summer Watermelon & Jicama Salad | \$18

Coconut flakes, lime-chili vinaigrette and coriander

Caesar Salad | \$21

parmesan cheese, croutons, lemon zest

With grilled shrimp (120 g) | \$29

With chicken breast (120 g) | \$26

SEAFOOD AND RAW BAR

Shrimp Ceviche (120 g) | \$18

Habanero, celery stem, cucumber

Peeled Mexican Prawns (120 g) | \$21

Tomato clam juice, pico de gallo, coriander

Catch of The Day Sashimi (120 g) | \$18

Cucumber, ponzu, jalapeño ash, avocado

Oyster's 4 pcs (daily selection) | \$14

Serrano ponzu, spicy mango cocktail sauce

Peruvian Ceviche (120 g) | \$18

Citrus marinated, yellow aji, red onion, coriander, cancha

OUR TACOS!

Baja Shrimp Tacos (120 g) | \$19

Chipotle, epazote tempura, cabbage salad

Adobo Fish Tacos (140 g) | \$16

Blue corn tortilla, avocado pureé, arbol chili sauce

Pork Belly Carnitas (120 g) | \$16

Ancho chili - orange glazed, pineapple relish, pickled red onion

Corn Quesadilla | \$16

Guacamole, pico de gallo, molcajete sauce

Beef Tenderloin Cheese Crust Taco (90 g) | \$19

Avocado, jalapeño sauce, onion and cilantro

Vegan Taquitos | \$16

Broccoli, potato, vegan chorizo, avocado tempura

All tacos are prepared with handmade tortilla

“NIXTAMALIZADA”

Two tacos per order

MAINS

Shrimp Skewers (120 g) | \$28

Thai sauce and steam rice

Fish & Chips (230 g) | \$32

Tartare dressing, french fries and lime

Viceroy Burger (230 g) | \$24

Mozzarella cheese, habanero mustard

Club Sandwich | \$28

Turkey breast (100 g), bacon (30 g), manchego cheese, avocado, tomato, ice lettuce and mayonnaise with french fries

Catch of The Day (160 g) | \$32

Farm vegetables, spinach and lemon butter

Prices are in US dollars, 16% local tax and a 15% service charge are included
Consumption of raw or undercooked foods of animal origin such as beef, eggs, lamb, poultry,
or shellfish may result in an increased risk of foodborne illness.
For payments in national currency please consult valid exchange rate at front desk

