

Pacific Restaurant

Executive Chef Paolo Della Corte

TO START	MX	USD
 Black Shrimp Aguachile 120 g Mango, Cucumber & Red Onions	430	20
White Cured Fish and Tomatillo Ceviche 110 g. Creamy Mint Avocado Puree Roasted Pepita Seeds with “Miguelito” Powder	410	20
 Guacamole Red Onion, Coriander & Tomato	210	10
Fresh Oysters from San Carlos 90 g. Shot with Fresh Lemon	330	16
 Chocolata Clams from San Carlos 90 g. Served on Ice	350	17
Pacific Lobster Salad 150 g. Served in a Baby Lettuce Taco	420	20
  Huitlacoche Mushroom & Cheese Mexicana Empanada Served with Chili Jam	320	16
 Cherry Tomato Salad from Miraflores Grapes, Goat Cheese & Seeds	260	13
 Organic Mixed Salad Feta Cheese, Tortilla Chips, Avocado, Cranberries Seeds, Honey & Mustard Dressing	250	12
FROM OUR GRILL & STONE OVEN		
“Catch of the Day” 500 g. Fried served with Corn Tortilla, Pico de Gallo & Guacamole	530	26
 Soft Shell Crab on the Grill Skewer 180 g. Served with Corn Tortilla, Pico de Gallo & Guacamole	520	25
Beef Burger Marinated with Fine Herbs 180 g. Served with Caramelized Onions, Bacon & Smoked Cheese Truffle & Parmesan Homemade Chips	480	23
Rollo de Pizza Caesar Salad, Crispy Bacon & Chicken	440	21
SWEETS		
Mini Churros Chocolate & Caramel Sauce	250	12
 Rice Pudding With Almond Milk	240	12
Lemon Mousse Posset Mexican Buñuelos	230	11
Waffle Taco Stuffed with Tres Leches Ice Cream & Chocolate	340	17



Vegetarian



Contains Pork



Prepared with Alcohol



Nuts



Spicy



Raw







“Consuming raw or undercooked meats (*), poultry, seafood, shellfish or eggs (*) may increase the risk of foodborne illness.”
We kindly request abstaining from Cigar, Cigarettes Smoking and the use of Cellular Phones in the Restaurant.

Prices listed are quoted in Mexican Currency, for your convenience 16% Tax and 15% Service Charge are Included.
USD Currency as a Reference

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TACOS (2 Pieces)	MX	USD
Jicama Taco with Tuna Tartar 140 g. Capers, Almond and White Truffle Essence	240	12
 Black Baja Taco 120 g. Fried Shrimp, Cabbage Salad, Sean Bean & Avocado Aioli	260	13
 Fried Fish with “Hoja Santa” 140 g. Flour Tortilla, Jicama Salad, Tajin Chile & Creamy Avocado	250	12
 Buñuelo with Cajun Totoaba Tataki 120 g. Chile Dressing and Spiced Honey	240	12
 Marinated Skirt Steak 160 g. Yellow Corn Tortilla, Pico de Gallo & Chile Toreado Emulsion	260	13
 Corn and Chaya “Mayan Spinach” Tortilla 120 g. Yucca Puree, Melipona Honey, Soy Sauce & Fresh Coriander Confit Duck	250	12

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