

Lunch

Appetizers

Melted Cheese

Served with Flour and corn tortillas

Natural

\$140

Mushrooms

\$150

Chorizo

\$170

Nachos

Fried corn tortilla with beans au gratin, served with guacamole and Mexican salsa

Shrimp Fajitas

\$170

Beef

\$170

Chicken

\$135

Chicken or Fish Fingers

Five fingers served with French fries

Chicken

\$120

Fish

\$120

Crispy Fried Calamari

Served with sweet and sour hot sauce

\$135

Beach Club Shrimp Ceviche

Cocked in lemon and mixed with celery, onion, papaya, cherry tomato, olive oil and coconut milk.

\$160

Shrimp, Fish or Mixed Ceviche

Choose from Mazatlán or Acapulco style

\$150

Shrimp Cocktail

With clam juice, tomato juice, shrimp broth and avocado

\$160

Mixed Sea Food Cocktail

With special tomato cocktail sauce served with avocado

\$175

Shrimp Aguachile

Mazatlan style, with shrimp, chile serrano sauce, red onion and cucumber

\$165

Shrimp Carpaccio

With serranito sauce, olive oil, cucumber and onion

\$165

Salads

Caprese Salad

Tomatoes, fresh mozzarella and basil pesto

\$155

Caesar Salad

Romaine lettuce with homemade Caesar dressing and croutons

Shrimp

\$165

Natural

\$105

Chicken

\$135

Tabule Salad

Cous-cous, lettuce, tomato, onion, cucumber and olive oil

\$95

Soups

Tortilla Soup

Traditional tortilla soup served with avocado, regional fresh cheese, guajillo pepper and sour cream

\$90

Squash Blossom Soup

Traditional Mexican Soup with Oaxaca cheese

\$90

Mexican Beans Soup

With epazote herb, crispy tortilla fresh cheese and sour cream

\$90

Hamburgers

Cheeseburger

Homemade beef hamburger with cheese, served with the traditional French fries

\$160

Campestre Hamburger

Homemade beef hamburger with American cheese, pineapple, crispy bacon and BBQ sauce

\$185

Baconator

Homade beef hamburger mixed with cheese (10 Onz) bacon, onion rings and BBQ sauce, served with French Fries

\$210

Chicken Breast Hamburger

Breaded chicken breast au gratin topped with pomodoro sauce and served with French fries

\$160

Shrimp Hamburger

With melted brie cheese and fried sweet potato

\$200

Lunch

From the Snack Bar

Hot Dog

Bacon wrapped sausage with tomato, onion, pickles and French fries

\$110

Hot Dog Tex-Mex

California pepper and bacon wrapped sausage with onion pickles and French fries

\$120

Club Sandwich

Grill marinated chicken, crispy bacon, ham, American cheese, lettuce and tomato.

(Add scrambled egg and make it a Club House Sandwich)

\$135

Tradicional Philadelphia Sandwich

Sirloin steak with provolone cheese and grilled onion

\$170

Shrimp Burrito

Stuffed with Mexican style shrimps, chipotle pepper, served with refried beans and rice

\$170

Burrito Arab Style

Cajun chicken breast with lettuce, carrot, cucumber, avocado and yogurt dressing, served with jicama and orange salad

\$155

Arrachera or Chicken Tacos

Served with guacamole, molcajete sauce and refried beans

(Add cheese and make it quesadillas)

\$150

Quesaburro

Giant flour quesadilla stuffed with Chihuahua cheese, avocado and coleslaw salad, served with refried beans and hot sauce.

Choose your favorite:

Shrimp

Beef

Chicken

Mixt

\$185

\$180

\$160

\$170

Especialidades del Chef

Ajillo Octopus

Served with rice and fried plantain

\$165

Catch of the Day

Choose your favorite style: Veracruz, Garlic Butter, Ajillo or Breaded, served with vegetables and rice.

\$205

Beach Club Fish Fillet

Stuffed with Mexican style sea food au gratin, cilantro sauce, served with rice and vegetables.

\$240

Grilled Shrimps

Choose your favorite style: Diabla, Garlic Butter, Ajillo, Breaded, or Coconut, served with rice and vegetables

\$250

Beach Club Shrimps

Stuffed with cheddar cheese, wrapped with bacon, over a piña colada sauce, served with rice and mixt vegetables.

\$270

Grilled Chicken Breast

Marinated with fine herbs, served with mixt salad, rice, paddle cactus and spring onion

\$165

Arrachera Molcajete

Mexican molcajete with paddle cactus, spring onions, avocado, fresh cheese, pepper and cilantro sauce.

Shrimp

Beef

Chicken

Mixt

\$250

\$240

\$220

\$250

Beef Fillet Tampiqueña Style Served

with refried beans, guacamole, rice, spring onion, epazote quesadilla and chicken enchilada

\$260

Suf & Turf

Beef fillet and garlic shrimps, served with steam vegetables potato and rice.

\$305

Desserts

Strawberries in Orange Liqueur

With Vanilla Ice Cream and Chocolat Sauce

\$100

Crepe

With cream cheese and strawberry or Mexican Cajeta, served with fresh fruit

\$100

Ice Cream \$65

Cake of the Day \$100

Home Made Flan \$75

Banana Split \$100