

SALADAS

Tonati Salad

Black beans, celery, basil, red onion, pumpkin seeds, cucumber, serrano pepper, cherry tomato, olive oil, white wine vinegar.

Caesar Salad

Long lettuce, chicken, Grana Padano cheese, homemade dressing, croutons and anchovies.

Quinoa Salad 💜

Quinoa, tomato, coriander, carrot, mint, cucumber, almonds and dried cranberries, mix of green leaves.

CEVICHES

Aguachile Negro

Shrimp, ancho chili, quajillo chili, serrano chili, onion, garlic, cucumber, red onion, lemon, coriander and olive oil

Green Ceviche

Mahi mahi, mint, basil, coriander, mint, lemon, olive oil, jicama, celery.

Baby scallop Ceviche

Baby scallops, coriander, tomato, onion, lemon, olive oil, jicama, celery.

TOSTADAS

Seafood Tostada

Shrimp, baby scallops, octopus, tomato, cucumber, onion, coriander and lemon juice.

Nayarita Ceviche Tostada

Ground fish, carrot, coriander, tomato and red onion.

Tuna and mango tostada

Tuna, cucumber, mango, red onion, sesame chipotle

DE LA PARRILLA

Marlin burrito

Smoked marlin, tomato, onion, garlic, leek, peppers, mozzarella cheese wrapped in a flour tortilla, chipotle dressing.

Smash burger

Top sirloin burger, grilled, with traditional brioche bread, tomato, lettuce, onion, bacon, pickles, served with french fries.

Zarandeado fish

Traditional cooked fish, with house made sauce, served with wild rice, pickled onion, tortillas and fresh

Veggie burger 💚



Disk of legumes and grains, coconut oil, served with arugula, caramelized onion and flamed cherries.

Tacos nacho

Crispy tortilla, stuffed with flank steak, beans, Mexican sauce, guacamole, cheese sauce and sour cream.

Parmesan chicken

Breaded chicken breast au gratin with mozzarella cheese, served with fettuccine pasta al pomodoro.

DESSERTS

Coconut pie from La Cruz

Fruit plate

Lemon pie

Cottage cheese cake, passion fruit coulis