

## Appetizers

### Mini Empanadas

Order of four mini empanadas, stuffed with shrimp, chicken mole, chorizo and potato and slices of poblano chile with cheese. Accompanied by green tomato sauce and sour cream.

### Tuna Tartar

Marinated tuna pieces in soy sauce and ginger, avocado, mango, seaweed and pita bread to accompany. Delicious!

### Queso Fundido

Mixture of four gratined cheeses, served with flour and corn tortillas. Add arrachera or chorizo.

### Octopus on Toast

Tostadas with octopus sautéed in garlic, red onion, ginger and guajillo chili, flamed with a touch of chili ancho liquor and topped with fresh avocado.

### Breaded Eggplant

Crunchy battered eggplant sticks, accompanied by a marinara sauce with fresh basil.

### Salmon Canoes

Tender lettuce leaves stuffed with salmon marinated with Dijon mustard, capers, red onion and a hint of honey.

## From the Sea

### Tropical Tuna

Grilled tuna loin with grilled sesame seeds, mashed potatoes with a wasabi flavor, wakame seaweed salad, pineapple sauce and soy with ginger.

### Lime-Jalapeño Grouper

Marinated grouper fillet with lemon and fresh jalapeno pepper, cooked in the griddle and accompanied by coconut rice and vegetable of the day.

### Pan Sautéed Grouper Picata

Served on rice noodles and bathed in a delicate butter sauce, white wine and capers.

### Asian Salmon

Loin of glazed salmon, on a bed of rice noodles and vegetables of the day.

### Shrimp Diablo

Stuffed with goat cheese and serrano chile, wrapped with bacon and garnished with Fettuccini Alfredo.

### Coconut-Curry Shrimp

Sauteed and finished in coconut milk, with sweet peppers, onion and spinach.

### Shrimp Platter

Breaded, garlic mojo, butter or garlic. With garnished rice with coconut and vegetable of the day.

### Scallops

In golden sage butter, on a bed of polenta with parmesan and sautéed spinach.

### Grilled Shrimp Tacos

Marinated shrimp tacos with grilled cilantro pesto, purple cabbage salad and guacamole sauce on one side.

### Lobster Tail

Grilled lobster with delicate creamy sauce made with white wine, butter and parmesan. Preparation time 20 minutes.

## From the Land

### Fillet Mignon 8 oz./240 gms.

Juicy and tender cut wrapped with bacon, cooked on the grill. Served with baked potato and vegetable of the day.

### Rib Eye Steak 14 oz./420 gms.

Perfectly cut cooked on the grill, with baked potatoes and vegetables of the day.

### Tampiqueña

Beef steak served with beans, rice, guacamole and red sauce enchilada. Accompanied by corn tortillas.

### Grilled Pork Chop

Tender pork chop with homemade gravy. Served with mashed garlic potatoes and house chutney.

### Chicken Poblano

Juicy and tender breaded chicken breast, stuffed with poblano chile, cheese and chorizo. Topped with a creamy walnut sauce.

### Mango-Chipotle Chicken

Chicken breast cooked in mango pieces with a touch of chipotle. Served with rice and beans.

### Chicken Medallions

Juicy grilled breast and finished in a creamy mushroom sauce, served with mashed potatoes and vegetables of the day.

### Club Hamburger

Grilled ground beef patty with roasted onions, avocado, sliced bacon, tomatoes, lettuce and Monterrey Jack cheese. Side of steak fries.

## Salads

### Lol Ha

Lettuce mixed with tomato, bacon, avocado, celery, Monterrey Jack cheese and our famous house dressing.

### Apple

Tender mixture of lettuces with apple slices, goat's cheese, cranberries and caramelized walnut. Sprinkled with sweet and sour balsamic dressing.

### Cesar

Served with Parmesan cheese biscuits and our homemade Cesar dressing. Add chicken to your salad.

### Blue Cheese

Iceberg lettuce wedge with a homemade blue cheese dressing and crispy bacon.

## Local Specialties

### Meat Chili Relleno

Stuffed with minced meat, on a layer of ranchera sauce and sides of refried beans and white rice.

### Cheese Chili Relleno

Cheese stuffed chile poblano, wrapped in egg batter and topped with a ranchera sauce and a touch of cream.

## Special Nights

### Thurs and Fridays – Prime Rib

14 oz./420 gms. Our traditional favorite, slow roasted to medium rare, served with baked potato and vegetable of the day.

### Saturdays – Chicken Pibil

Baked in banana leaf with achiote, red and green pepper, sliced onion and topped with white rice and refried beans.

## Something Sweet

### Churros

The traditional ones. Accompanied by vanilla ice cream with chocolate sauce.

### Caramel or Coconut Flan

The traditional Mexican, homemade.

### Bananas Flambéed

For 2 people, prepared directly at your table and served with vanilla ice cream.

### Key Lime Pie

### Chocolate Cake

Cookie dough center, covered with dark chocolate buttercream and salted caramel.

### Carrot Cake

## Specialty Coffees

Flambéed tableside.

Spanish

Mayan – Xtabentún, Kahlua and Tequila .

Prices include 16% tax. Tips not included.