

IN DINNING ROOM

ENTRADAS | APPETIZERS

Tacos de pescado o camarón (90g) Fish or shrimp tacos baja style	\$ 2 9 0
Ceviche estilo colima (100g) Colima style ceviche with raw fish (catch of the day)	\$ 2 1 0
Babaganoush, berenjenas asadas y especias (150g) Roasted eggplants and spices	\$ 1 4 5
Nachos (70g) Chips with cheese and beans	\$ 1 4 5
Guacamole con totopos (200g) Guacamole and chips	\$ 1 5 0
Tacos de arrachera, guacamole y cebolla asada (200g) Flank steak tacos with guacamole and grilled onions	\$ 2 4 0

ENSALADAS Y SOPAS | SALADS AND SOUPS

Ensalada griega / Greek salad (260g) Lechuga, pimiento verde, pepino, aceitunas negras, queso feta y vinagre balsámico Lettuce, green pepper, cucumber, black olives, feta cheese and balsamic vinegar	\$ 1 7 0
Ensalada de la casa (185g) Mezcla de lechugas, ajonjolí y aderezo de naranja Mixed green lettuce, sesame seeds and orange vinaigrette	\$ 1 5 5
Sopa Azteca (250 ml) Tomato based soup with avocado, cheese and fried tortilla strips	\$ 1 3 0
Sopa de verduras (250ml) Vegetables mix soup	\$ 1 2 5



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PASTA

Pasta Marinero	\$ 4 5 0
Camarón (60g), pescado (80g) y pulpo (50g)	
Shrimp, fish and octopus	
Lasagna	\$ 3 0 0
Lasagna with spinach and cheeses (cottage 65g, chihuahua 90g, parmesan 18g)	
Alfredo con camarones	\$ 4 5 0
Creamy pasta with spices and shrimp (160g)	

CLÁSICOS SANTA FE | SANTA FE CLASSIC

Chiles rellenos (2u)	\$ 2 5 0
Queso, almendras, pasas y salsa de tomate	
Chiles filled with cheese, almonds, raisins and tomato sauce	
Tamales de verduras con quesillo (2u)	\$ 2 2 0
Vegetables and cheese tamales (110 g quesillo)	

PLATO FUERTE | MAIN COURSE

Camarones al coco (200g)	\$ 4 8 0
Shrimp in a coconut, tamarind and ginger reduced sauce with rice and sautéed vegetables	
Lomo de Dorado (250g)	\$ 4 7 0
Mahi-mahi fillet topped with mushrooms, olive oil and herbs	
Hamburguesa (140g)	\$ 3 2 0
Homemade Burger, tomatoes, lettuce, pickles, avocado, cheese and french fries	
Club Sandwich con papas a la francesa	\$ 3 0 0
Club Sandwich, (chicken 100g, lettuce, bacon, cheese, tomato, ham, avocado and with french fries)	
Rib Eye (330g)	\$ 6 2 0
A la plancha con verduras asadas y puré de papa	
Grilled Rib Eye with roasted vegetables and mashed potatoes	

"Este restaurante promueve el uso de productos locales y de temporada, por lo que la disponibilidad y precios pueden variar sin previo aviso. El consumo de alimentos crudos o parcialmente cocidos puede implicar un riesgo para la salud; su consumo es responsabilidad del comensal."



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POSTRES | DESSERTS

Pastel de chocolate (158gr)
Chocolate cake

\$ 1 2 5

Flan (120g)
vanilla custard topped with caramel sauce

\$ 1 2 5

Helado hecho en casa (100g)
Homemade ice cream

\$ 1 2 5

