VILLA PESCADORES

BEACH CLUB MENU

STARTERS

GUACAMOLE $210

Avocado served with Mexican sauce, jalapeno peppers and olive oil.

GOAT CHEESE SALAD $280

Arugula and spinach, goat cheese, toasted walnut, red pepper and balsamic reduction

CAESAR SALAD $280

Romain lettuce with Caesar dressing and homemade garlic bread croutons.

FISH FINGERS $240

Fish fingers breaded in panko, accompanied by French fries, mayonnaise and tomato sauce.

VEGAN EMPANADAS $240

Three empanadas with chaya, spinach and mushrooms, accompanied by beet dressing.

TATEMADO CORN $160

Corn roasted on a charcoal grill with butter, with cotija cheese, chili powder and mayonnaise.

WHITES $240

Minilla fish with pico de gallo, purple cabbage, avocado slices, dried chili mayonnaise, three pieces.

SQUID RINGS $250

Crispy squid, marinated in garlic with lemon, egg, salt, tartar and Creole sauce.

CANTINERO BROTH $150

Shrimp consommé with cambray potatoes, onion, cilantro, habanero chili & tortilla chips.

SAMPLER PLATE $1280

4 pieces, Tuna toast, grilled corn, fried calamari, guacamole whiting with avocado.

BEEF EMPANADAS $240

Three empanadas, ground beef, manchego cheese, red tomato,with chili mayonnaise.

OUR TACOS

TEMPURA $250

Three fish or shrimp tacos, with dried chili mayonnaise, avocado sauce and pico de gallo.

SKIRT STEAK $250

Three tacos, marinated flank steak with corn tortilla, accompanied by onion, cilantro and avocado sauce.

GOVERNOR $310

Three shrimp tacos in a flour tortilla, poblano chili, onion, manchego cheese and refried beans.

COCHINITA PIBIL $240

Pork cooked in pibil, with corn tortilla and xnipec onion.

FROM THE SEA

TUNA TOSTADAS $260

Three toasts, red cabbage, avocado cubes, sesame seeds, fried leeks and dried chili mayonnaise.

PESCADORES CEVICHE $350

Traditional mixed ceviche of fish, octopus and shrimp with Mexican sauce, avocado and jalapeño pepper.

AGUACHILE SINALOA $350

Shrimp or fish, bathed in aguachile sauce, cucumber, red onion, cilantro and jalapeño pepper.

FROM THE GRILL & WOOD OVEN

CATCH OF THE DAY $1.50/GR

Whole fish, fried, grilled, carved or in the wood oven. Three garnishes to choose from: Mixed salad, french fries, mashed potatoes, guacamole, refried beans, jasmine rice or grilled vegetables.

PESCADORES OCTOPUS $550

Mayan octopus marinated in house sauce, grilled over wood, served with cambray potatoes.

CORRAL CHICKEN BREAST $380

Chicken breast marinated in chimichurri with mixed salad and jasmine rice.

COCONUT SHRIMP $510

Breaded coconut shrimp with oriental rice, soy sauce and blistered peppers.

WHOLE LOBSTER $2.50/GR

With garlic mojo, butter or white wine.
Three garnishes to choose from: mixed salad, french fries, mashed potatoes, guacamole, refried beans, jasmine rice or grilled vegetables.

SKIRT STEAK $450

300 gr. grilled, with mixed salad, cambray potatoes, roasted onion and blistered peppers.

GRILLED SHRIMPS $510

Wood-grilled jumbo shrimp, sautéed with garlic, guajillo chili and butter, with sautéed cambray potatoes.

PESCADORES RICE $510

Arroz, salsa de soya con vegetales, calamar, camarón, mejillones y almeja blanca,acompañado de criolla.

BURGERS, BURRITOS & MORE

ANGUS BURGER $330

200g beef, manchego cheese, bacon, french fries and garnish of lettuce, tomato, onion and pickles.

VEGETARIAN BURRITO $290

Jasmine rice, refried beans, lettuce, manchego cheese, tomato, avocado and french fries.

FLANK STEAK BURRITO $320

Rice, vegetables, lettuce, tomato and avocado, beet hummus with french fries.

PESCADORES SANDWICH $330

Chicken breast, bacon, ham, manchego cheese, lettuce, tomato, onion, pickles & french fries.

QUESADILLA $310

Flour tortilla with manchego cheese, garnish of french fries and mexican sauce.

BEYOND MEAT BURGER $300

Vegan meat, vegan bread, beet puree, french fries and garnish of tomato lettuce, onion and pickle.

CHICKEN BURRITO $320

Jasmine rice, refried beans, lettuce, manchego cheese, tomato, avocado and french fries.

SHRIMP BURRITO $330

Jasmine rice, refried beans, lettuce, manchego cheese, tomato, avocado and french fries.

NACHOS $300

Refried beans, salsa, jalapeño , avocado, cream & manchego cheese. *Add Chicken or Flank Steak for $50.*

PIZZA

MARGARITA $260
Dough base with oregano, pomodoro sauce and manchego cheese.

HAWAIIAN $260
Dough base with oregano, pomodoro sauce and manchego cheese.

PEPPERONI $260
Dough base with oregano, pomodoro sauce and manchego cheese.

VEGETARIAN $260
Dough base with oregano, pomodoro sauce and manchego cheese.

DESSERT

CREAMY BANANA $230
Caramelized banana, with strawberry, mint, vanilla cookie soil and house ice cream.

CHOCOLATE FONDANT $230
Chocolate volcano with melted center, homemade ice cream and strawberries.

CHURROS WITH ICE CREAM $190
Sprinkled with sugar and cinnamon, accompanied by house ice cream and strawberries.

HOME ICE CREAM $190
Three scoops of ice cream with vanilla, chocolate or cherry flavors, in cookie soil with mint and strawberry.

EXTRAS

FRENCH FRIES	$170
TRUFFLED FRENCH FRIES	$230
CHICKEN 150GR	$120
SHRIMP 120GR	$150
FLANK STEAK 200GR	$180
JASMIN RICE 150GR	$60
MANCHEGO CHEESE 150GR	$50
REFRIED BEANS 200GR	$60