
MENÚ BEACH CLUB

TO GET STARTED

GUACAMOLE

\$180

Tomato, onion, avocado with jalapeño, cilantro sprouts, and olive oil.

FRENCH FRIES

\$140

With mayo.

TRUFFLE FRIES

\$180

With parmesan cheese, parsley, and truffle oil.

SQUID RINGS

\$180

Crispy squid, lettuce, mayonnaise and Creole sauce.

CAMARONCILLAS

\$210

4 fried quesadillas, shrimp, tomato, onion, pico de gallo, avocado, dried chili mayonnaise & cabbage.

PESCADILLAS

\$210

4 fried quesadillas with minilla fish, tomato, onion, pico de gallo, avocado, dried chili mayonnaise and purple cabbage.

CESAR SALAD

\$200

Crispy fresh lettuce, golden croutons and Parmesan cheese, with authentic homemade Caesar sauce.

TACOS & MORE

TEMPURA TACOS

\$220

Shrimp or fish, three pcs. battered in tempura, with dried chili mayo, aguamole, cilantro, lemon and pico de gallo.

GOBERNADOR TACOS

\$300

3 Shrimp tacos with flour tortilla, slices of poblano chili, manchego, pork beans, lemon, cilantro and green sauce.

COCHINITA PIBIL TACOS

\$210

Pork cooked in a wood oven, annatto, traditional Mayan xnipec onion, tortilla and lemon.

SKIRT STEAK TACOS

\$230

Order of tacos with grilled flank steak, aguamole, cilantro, red onion, pico de gallo and lemon.

NACHOS

Nachos, manchego cheese, white wine, pork beans, pico de gallo, avocado, jalapeño and sprouts.
Natural \$300 / Chicken \$320 / Skirt Steak \$340

BURRITOS

Flour tortilla, rice, pork beans, manchego cheese, tomato, onion, lettuce, avocado and French fries
Chicken \$300 / Skirt Steak \$320 / Shrimp \$310

CLUB SANDWICH

\$220

Chicken, Manchego cheese, bacon, turkey ham, lettuce, tomato, red onion, pickles, mayonnaise, with jalapeno peppers and French fries.

BURRITO VEGGIE

\$240

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

VILLA
PESCADORES

AHAU COLLECTION

FROM THE OCEAN

CEVICHE PESCADORES

\$350

Fish, octopus and shrimp with pico de gallo and avocado.

TUNA TOSTADAS

\$240

Tuna marinated in ponzu sauce, avocado and chipotle mayo, cilantro, crispy leeks and sesame seeds.

AGUACHILE SINALOA

\$350

Shrimp or fish, Sinaloa green sauce, cucumber, onion, cilantro, serrano chili, olive oil.

SPECIALTIES

BEEF BURGER

\$330

Brioche bread, chipotle mayo, premium beef, cheese, bacon, lettuce, tomato, caramelized onion, pickles and potatoes.

CATCH OF THE DAY

\$1.50 / GR

Fried | Grilled | Zarandeado
2 garnishes to choose from: mashed potatoes, grilled vegetables, rice, pork beans, mixed salad, French fries.

FISH FILLET

\$490

Grilled fish fillet, with white wine and butter, bed of jasmine rice and roasted vegetables with chimichurri.

LOBSTER

\$2.50 / GR

Butter & Grill
2 garnishes to choose from: mashed potatoes, grilled vegetables, rice, pork beans, mixed salad, potatoes.

PIZZAS

MARGARITA

\$ 340

Dough base with oregano, pomodoro sauce and cheese.

HAWAIANA

\$340

Dough base with oregano, pomodoro sauce and cheese, with pineapple and ham.

PEPPERONI

\$340

Dough base with oregano, pomodoro sauce and cheese, with pepperoni.

VEGGIE

\$340

Dough base with oregano, pomodoro sauce and cheese, with vegetables.

DESSERT

BANANA PIE

\$210

Caramelized banana, double cream cheese, strawberries, crushed crackers, house ice cream.

CHOCOLATE FONDANT

\$230

Baked, liquid chocolate inside & strawberries sprinkled with powdered sugar.

CHURROS WITH ICE CREAM

\$200

Served with sugar and cinnamon powder, accompanied by the house ice cream.

HOME ICE CREAM

\$180

Ask about our flavors, traditional Italian base.

EXTRAS

GRILLED VEGETABLES

\$140

CHICKEN 150G

\$120

CAMBRAY POTATOES

\$60

SHRIMP 120G

\$150

AVOCADO

\$50

MANCHEGO OR

\$50

BACON 50G

\$80

MOZZARELLA CHEESE

SKIRT STEAK 200G

\$180

RICE

\$60

VILLA
PESCADORES

AHAU COLLECTION