

Appetizers

AGUACHILE TOSTADA Scallop, al pastor shrimp, avocado mousse, cilantro mayo, rainbow radish, cilantro, xni-pec onion, mango and pineapple compote	\$ 420 ^{.00}
OCTOPUS CARPACCIO Octopus with avocado aioli, served on crispy tapioca, tomato basil and cilantro sorbet, olive oil, confit lime and yellow curry oil	\$ 380 ^{.00}
TUNA CRACKLING TOSTADA Avocado, red onion, cilantro, wasabi sesame, soy sesame, tomato, mint, olive oil, alfalfa sprouts, dressing, oyster sauce	\$ 490 ^{.00}
ENSENADA CLAMS Charcoal gratin local clams, with Mexican sauce, garlic butter, Oaxaca cheese, creamy chipotle shrimp, poblano rice, xni-pec onion	\$ 520 ^{.00}
YELLOW CEVICHE Pork belly, octopus, scallop, shrimp, catch of the day, red onion, serrano pepper, cucumber, lime, sesame oil, crispy rice, cherry tomatoes, soja sauce, yellow aji, rice paper	\$ 320 ^{.00}

To Share

TRUFFLE FRIES French fries, truffle oil, parsley, parmesan reggiano cheese	\$ 195 ^{.00}
CHEESE CRACKLING Guacamole, grilled panela cheese, cotija cheese, rasshopper molcajete sauce, peanut, pulque	\$ 450 ^{.00}
FRESH SALMON PATE' Truffle oil, cilantro, crumbled cotija cheese, tapioca crackling blacked with squid ink	\$ 450 ^{.00}
SEAFOOD MOLCAJETE In four chili sauce with dark beer, shrimp, lobster, octopus, clam, avocado, cilantro, cream, cambray onion, nopales, corn and flour tortilla	\$ 800 ^{.00}
TLAYUDA BEEF CARPACCIO Cottage cheese, parmesan cheese aioli, fried capers, confit tomato, avocado mousse and fried epazote	\$ 460 ^{.00}
YUCATAN PORK EMPANADAS Pork pibil style in candied xni-pec sauce, guacamolada, fried plantain, axiote mayonnaise	\$ 220 ^{.00}



ALL PRICES INCLUDE 16% TAX

A selection of our dishes are gluten free, vegetarian, vegan or light fare. Please let us know if you have any allergies. Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of food borne illness. Prices are in Mexican Pesos. Gratuity not included.

Fresh Seafood Bar

MARKET PRICE (Ask for the season)

Caribbean Lobster, Local Clams, Jumbo Shrimp, Tuna, Mussels, Octopus,
Catch of the day, Oysters (kumamoto o giga)

Soups

MEXICAN SEAFOOD CHOWDER

Corn bisque, lobster, salmon, scallops, shrimp, vegetables,
cilantro, panela cheese

\$ 390⁰⁰

SHRIMP & CRAB SOUP

Soft shell crab soup & shrimp, mezcal, cilantro, avocado aioli

\$ 360⁰⁰

CLASSIC TORTILLA SOUP

Crispy tortilla strips, avocado, panela cheese, cherry tomato,
epazote, guajillo chili, sour cream

\$ 220⁰⁰

Salads

BURRATA CAPRESSE

Heirloom tomato, roasted avocado, arugula, purslane, burrata cheese,
confit mushrooms, cilantro and toasted green seeds pesto,
ratatouille focaccia crouton

\$ 360⁰⁰

CAESAR SALAD

Prepared at the table, romaine lettuce, parmesan cheese,
home-made Caesar dressing, croutons, quail eggs, cherry tomato,
basil, black olive powder

\$ 180⁰⁰

Add

chicken \$ 240⁰⁰

| *shrimp \$ 300⁰⁰*

| *flank steak \$ 320⁰⁰*



ALL PRICES INCLUDE 16% TAX

*A selection of our dishes are gluten free, vegetarian, vegan or light fare. Please let us know if you have any allergies.
Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of food borne illness.
Prices are in Mexican Pesos. Gratuity not included.*

Seafood Main Dish

GRILLED OCTOPUS Pacific octopus, regional chili mix, katakuriko potatoes, black alioli, organic vegetables	\$ 440 ^{.00}
LOBSTER ENCHILADA Pumpkin flower risotto, creamy pasilla chili sauce and cotija cheese, flour tortilla, red onion xni-pec, cilantro, pumpkin flower cream	\$ 780 ^{.00}
PAPPARDELLE PASTA Asparagus, shrimp, corn, artichoke heart, baby carrot, cured habanero purée, white cheese sauce, serrano ham jerky, onion, garlic, butter	\$ 420 ^{.00}
ZARANDEADO YELLOWTAIL SNAPPER Pan roasted split yellowtail snapper, chili spiced pineapple couscous, xni-pec onion pickles	\$ 490 ^{.00}
CRUSTED SEA BASS Jalapeño and pepita pesto crust, saffron risotto with lemon butter	\$ 490 ^{.00}
TALLA STYLE CATCH OF THE DAY Char-grilled whole catch of the day, carved with guajillo chili and habanero chili mayonnaise, poblano rice, lettuce salad, lemon oil, tomato, cucumber, avocado, talla dip, accompanied by garlic tortillas	\$ 996 ^{.00}
SEARED SESAME TUNA STEAK Tuna sealed in sesame powder crust and chili flakes, pea and miso purée, onion pineapple and cumin compote, arugula salad, oyster dip, cherry tomato, edamame, arancini stuffed with fine herb cheese and pickled ginger	\$ 550 ^{.00}
ALETA LOBSTER Grilled lobster, coriander, bok choy, figs, watercress and chipotle bearnaise, potato-sweet potato gratin and goat cheese	\$ 1,400 ^{.00}
GRATIN PRAWNS Garlic and guajillo chili butter, parmesan cheese, huitlacoche crumble and pork belly, pappardelle pasta with ham and serrano pepper	\$ 999 ^{.00}



ALL PRICES INCLUDE 16% TAX

*A selection of our dishes are gluten free, vegetarian, vegan or light fare. Please let us know if you have any allergies.
Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of food borne illness.
Prices are in Mexican Pesos. Gratuity not included.*

Meat Main Dish

MEZCAL GRILLED BEEF FILET Mezcal marinated in red pepper sauce from pirul, potato-sweet potato gratin and goat cheese, nopal salad, asparagus and organic tomatoes roasted with oregano	\$ 990 ^{.00}
BRAISED VEAL SHANK Braised with achiote and avocado leaf, rice, chili mole sauce, cilantro, roasted nopal, cambray onion	\$ 450 ^{.00}
PORK BELLY IN CHILI MOLE Mole chili sauce with piper sanctum leaf, sautéed white cabbage with cilantro, fried plantains, guacamolada, purslane salad	\$ 425 ^{.00}
ROASTED HALF CHICKEN With sour orange, sweet potato gratin and chayote	\$ 425 ^{.00}
BRAISED BRISKET Smoked prime beef brisket, pickled onion, carrot-smoked habanero purée, grilled vegetables, beet demi-glace	\$ 490 ^{.00}

From the Grill

All our steaks are accompanied by: sautéed vegetables with garlic, truffled mashed potatoes, or french fries, demi-glace, dehydrated tomato chimichurri

BEEF FILLET ANGUS 8 OZ (250 GR)	\$ 1,090 ^{.00}
FLANK STEAK 10 OZ (300 GR)	\$ 690 ^{.00}
RIB EYE PRIME 12 OZ (350 GR)	\$ 1,399 ^{.00}
NEW YORK PRIME 12 OZ (350 GR)	\$ 1,299 ^{.00}



ALL PRICES INCLUDE 16% TAX

*A selection of our dishes are gluten free, vegetarian, vegan or light fare. Please let us know if you have any allergies.
Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of food borne illness.
Prices are in Mexican Pesos. Gratuity not included.*

Kids Menu

BURGER Beef, crispy chicken or crispy fish, cheese, tomato, lettuce, french fries	\$ 210 ^{.00}
CHICKEN BONELESS Fried chicken breast, bbq or buffalo sauce, french fries	\$ 225 ^{.00}
CHICKEN FINGERS Breaded chicken strips, ranch dressing, french fries	\$ 185 ^{.00}
ALFREDO PASTA Cheese sauce, fettuccini, parmesan cheese Add: chicken \$ 265 ^{.00} shrimp \$ 295 ^{.00}	\$ 195 ^{.00}

Dessert Selection

TRES LECHE Three milks corn & coconut sponge cake, vanilla cotija cheese whipped cream, red prickly pear sauce	\$ 225 ^{.00}
CHURRO TWIST Caramel ice-cream, guajillo hot chocolate dipping sauce	\$ 190 ^{.00}
BANANA FOSTER (prepared table side) French spiced bread, rum-soaked bananas, vanilla ice-cream, mascarpone cream cheese and fennelies	\$ 190 ^{.00}
MEXICAN BAKED ALASKA (prepared table side) Miraflores berries biscuit, avocado ice-cream, Italian meringue of hibiscus flower flamed with damiana liqueur	\$ 220 ^{.00}
FLOURLESS CHOCOLATE TRUFFLE CAKE Cocoa and espresso English sauce, whipped vanilla cream	\$ 245 ^{.00}
PINEAPPLE CREAM CHEESE FLAN Ginger graham crusted, sour cherry agave sauce	\$ 190 ^{.00}



ALL PRICES INCLUDE 16% TAX

*A selection of our dishes are gluten free, vegetarian, vegan or light fare. Please let us know if you have any allergies.
Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of food borne illness.
Prices are in Mexican Pesos. Gratuity not included.*

N*

A NOBLE HOUSE RESORT

Appetizers

CRISPY EDAMAMES Jalapeño tempura, yellow lime, togarachi, Ponzu	\$ 130 ⁰⁰
CURRICAN Fresh tuna, spicy kanikama, avocado, serranito pepper sauce, yuzu alioli, cilantro dressing	\$ 350 ⁰⁰
CRISPY RICE Fresh tuna, avocado mousse, spicy alioli, rice	\$ 189 ⁰⁰
TUNA SASHIMI SERRANITO Fresh tuna, avocado mousse, spicy alioli, rice	\$ 290 ⁰⁰
SALMON SASHIMI SERRANITO Fresh salmon, sesame, serranito pepper sauce, avocado	\$ 290 ⁰⁰

Nigiris

All our nigiris have a light touch of wasabi, accompanied with the sauce of your choice, ask your waiter for the varieties of the day. Two pieces

*Tuna \$ 120⁰⁰ | Shrimp \$ 120⁰⁰ | Salmon \$ 120⁰⁰
Catch of the Day \$ 105⁰⁰ | Eel \$ 144⁰⁰*

NIGIRI SAMPLER (Five pieces) Tuna, shrimp, eel, salmon & catch of the day	\$ 350 ⁰⁰
---	----------------------

Rice

VEGGIE YAKIMESHI Fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	\$ 130 ⁰⁰
CHICKEN YAKIMESHI Chicken, fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	\$ 175 ⁰⁰
MIXED YAKIMESHI Chicken, beef, shrimp, fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	\$ 310 ⁰⁰

To Share

CORAZÓN SUSHI BOAT \$ 2,750 ⁰⁰ Tuna and salmon sashimi, aguachile, rustic ceviche and king's ceviche, nigiris: tuna, shrimp, catch of the day, eel, salmon, and kanikama, your choice of four sushi rolls from the menu (includes classic and special rolls)



ALL PRICES INCLUDE 16% TAX

A selection of our dishes are gluten free, vegetarian, vegan or light fare. Please let us know if you have any allergies. Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of food borne illness. Prices are in Mexican Pesos. Gratuity not included.

N*

A NOBLE HOUSE RESORT

Classic Rolls

EBI CALIFORNIA Breaded, shrimp, avocado, cream cheese, cucumber	\$ 170 ^{.00}
BAJA CALIFORNIA Tampico spicy, cucumber, avocado, seaweed powder, cream cheese	\$ 175 ^{.00}
SALMON ROLL Nori seaweed, avocado, cucumber, cream cheese, chives, smoked salmon, sesame, eel sauce	\$ 190 ^{.00}
SPICY TUNA Kanikama, avocado, asparagus, masago, togarashi, spicy mayonnaise	\$ 210 ^{.00}
RAINBOW Tuna, salmon, kanikama, shrimp, masago, avocado, cucumber, sesame	\$ 230 ^{.00}

Special Rolls

BRUCE LEE Soy paper, kanikama spicy, tempura shrimp, avocado, cucumber, mango, sea bass	\$ 250 ^{.00}
CURRY ROLL Soy paper, tempura jalapeño pepper, cucumber, avocado, kanikama spicy, fresh tuna, fresh salmon, chives, curry oil, serrano pepper sauce	\$ 260 ^{.00}
CRUNCHY COSMOS Breaded, shrimp, eel sauce, avocado, cucumber, spicy mayonnaise	\$ 285 ^{.00}

Chef's Rolls

THAI Rice paper, baby romaine lettuce, mango, tempura shrimp, spicy kanikama, cucumber, avocado, asparagus, catch of the day, mango, serranito sauce	\$ 285 ^{.00}
OSHI Tempura shrimp, kanikama, cucumber, avocado, tuna, garlic, lemon, sesame	\$ 290 ^{.00}
HIROSHIMA Sea bass, kanikama spicy, avocado, tempura shrimp topping, mango	\$ 340 ^{.00}



ALL PRICES INCLUDE 16% TAX

A selection of our dishes are gluten free, vegetarian, vegan or light fare. Please let us know if you have any allergies. Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of food borne illness. Prices are in Mexican Pesos. Gratuity not included.