

## Appetizers

<b>TRUFFLE FRIES</b> French fries, truffle oil, parsley, parmesan reggiano cheese	\$ 195 <sup>.00</sup>
<b>CHIPS AND GUACAMOLE</b> Guacamole, Mexican sauce, corn chips, red sauce, cotija cheese	\$ 220 <sup>.00</sup>

## Soups & Salads

<b>SEAFOOD SOUP</b> Shrimp broth, shrimp, catch of the day, scallops, mussel, octopus, onion, garlic, carrot, butter croutons, lemon, cilantro	\$ 338 <sup>.00</sup>
<b>CLASSIC TORTILLA SOUP</b> Fried tortilla strips, avocado, panela cheese, epazote, guajillo chili, sour cream, cherry tomato	\$ 210 <sup>.00</sup>
<b>CAESAR SALAD</b> Romaine lettuce, parmesan cheese, home-made Caesar dressing, croutons <i>Add</i> chicken \$ 240 <sup>.00</sup>   shrimp \$ 300 <sup>.00</sup>   flank steak \$ 320 <sup>.00</sup>	\$ 180 <sup>.00</sup>
<b>GOAT CHEESE AND SERRANO HAM COBB SALAD</b> Iceberg lettuce, honey balsamic dressing and red berries, cherry tomato, cucumber, asparagus, caramelized walnuts, focaccia croutons, melon	\$ 390 <sup>.00</sup>
<b>GREEN SALAD</b> Mesclun, cucumber, avocado, green apple, citrus vinaigrette	\$ 180 <sup>.00</sup>

## Hot Bar

<b>OLD-FASHIONED BURGER</b> Prime beef, provolone cheese, roasted onion, poblano chili, lettuce, tomato, french fries	\$ 335 <sup>.00</sup>
<b>CLASSIC BURGER</b> Prime beef, cheddar cheese, onion, tomato, lettuce, bacon, french fries	\$ 345 <sup>.00</sup>
<b>CRISPY CHICKEN BURGER</b> Brioche bread, crispy chicken, bbq or buffalo sauce, mixed salad, guacamole, provolone cheese, french fries	\$ 240 <sup>.00</sup>
<b>TEXAS BURGER</b> Premium smoked beef brisket, bbq sauce, onion rings, bacon, monterey jack cheese, home-made pickles, french fries	\$ 355 <sup>.00</sup>



**ALL PRICES INCLUDE 16% TAX**

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**N\***

A NOBLE HOUSE RESORT

*Hot Bar*

<b>CLUB SANDWICH</b>	<b>\$ 275<sup>.00</sup></b>
Grilled chicken breast, turkey ham, multigrain bread, provolone cheese, egg, avocado, bacon, lettuce, tomato, tapenade mayonnaise, french fries	
<b>BLT GRILLED CHICKEN</b>	<b>\$ 240<sup>.00</sup></b>
Grilled chicken breast, bacon, chipotle dressing, tomato, organic lettuce	
<b>FLANK STEAK PEPITO</b>	<b>\$ 320<sup>.00</sup></b>
Ciabatta bread, flank steak, guacamole, monterey jack cheese, black beans, french fries, Mexican salsa	
<b>FISH SANDWICH</b>	<b>\$ 290<sup>.00</sup></b>
Catch of the day filet, ciabatta bread, fried capers, fried onion, tomato, cucumber, avocado, baby spinach, coleslaw, alfalfa sprouts, curry dressing	
<b>BEACH HOT DOG</b>	<b>\$ 195<sup>.00</sup></b>
Jumbo brioche bun, all beef sausage, bacon, onion, tomato, mayonnaise, french fries	
<b>CHILI DOG</b>	<b>\$ 210<sup>.00</sup></b>
Jumbo brioche bun, all beef sausage, bacon, chili beans, cheddar cheese, onion, jalapeño pepper, potato wedges	
<b>BEACH NACHOS</b>	<b>\$ 230<sup>.00</sup></b>
Corn chips, chili beans, sour cream, Mexican sauce, guacamole, jalapeños, monterey jack cheese	
	<i>Add</i>
<i>chicken \$ 299<sup>.00</sup></i>	<i>  shrimp \$ 320<sup>.00</sup></i>
	<i>  flank steak \$ 340<sup>.00</sup></i>
<b>CHICKEN FINGERS</b>	<b>\$ 185<sup>.00</sup></b>
Breaded chicken strips, ranch dressing, french fries	
<b>CHICKEN BONELESS</b>	<b>\$ 225<sup>.00</sup></b>
Fried chicken breast coated in our mixture of flour and spices, bbq or buffalo sauce, french fries	
<b>CHICKEN WINGS</b>	<b>\$ 285<sup>.00</sup></b>
Garlic-parmesan cheese, bbq or buffalo, ranch dressing, french fries	
<b>THE CHEESE QUESADILLA</b>	<b>\$ 193<sup>.00</sup></b>
Oversized flour tortilla, monterey jack cheese, guacamole, Mexican salsa, sour cream, red tatemada salsa	
	<i>Add</i>
<i>chicken \$ 270<sup>.00</sup></i>	<i>  shrimp \$ 300<sup>.00</sup></i>
	<i>  flank steak \$ 320<sup>.00</sup></i>



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## Pastas

**POMODORO \$ 190<sup>00</sup>**

Pomodoro sauce, fettuccini, parmesan cheese, basil

Add

chicken \$ 260<sup>00</sup> | shrimp \$ 290<sup>00</sup>

**ALFREDO \$ 195<sup>00</sup>**

Cheese sauce, fettuccine, parmesan cheese, basil

Add

chicken \$ 265<sup>00</sup> | shrimp \$ 295<sup>00</sup>

## Ceviches

**MIX CEVICHE**

Shrimp, octopus, catch of the day, scallop, cucumber, cilantro, red onion, serrano chili, lemon juice

\$ 360<sup>00</sup>

**GREEN AGUACHILE**

Shrimp, cucumber, cilantro, serrano chili, garlic, lemon, avocado, olive oil

\$ 298<sup>00</sup>

**ACAPULCO COCKTAIL**

Shrimp, octopus, catch of the day, scallop, cucumber, cilantro, red onion, serrano chili, oregano, garlic, orange juice, lemon juice, cocktail sauce, avocado, cucumber, tortilla chips

\$ 380<sup>00</sup>

## Taco Stop

**BAJA FISH**

Flour tortillas, tempura or grilled catch of the day, coleslaw, avocado, chipotle dressing, green tatemada salsa

\$ 265<sup>00</sup>

**BAJA SHRIMP**

Flour tortillas, tempura or grilled shrimps, coleslaw, avocado, chipotle dressing, green tatemada salsa

\$ 270<sup>00</sup>

**GRILLED BEEF**

Corn tortillas, flank steak, citrus nopal salad, fresh cheese, red tatemada salsa, guacamole

\$ 278<sup>00</sup>

**CRISPY OCTOPUS**

Pacific octopus, chicharron in dark beer marinade, black pepper tempura, coleslaw pickled onion, habanero carrot puree, avocado mousse

\$ 290<sup>00</sup>



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## To Share

**CORAZÓN SUSHI BOAT** \$ 2,750<sup>00</sup>

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)

**MEXICAN TACO SAMPLER (10 TACOS)** \$ 620<sup>00</sup>

Ten tacos with corn tortilla: four al pastor tacos, three flank steak tacos, three pork carnitas style

**BEACH SAMPLER** \$ 690<sup>00</sup>

Beach nachos, chicken wings, chicken fingers, french fries, chips and guacamole

## Kids Menu

<b>BURGER</b> Beef, crispy chicken or crispy fish, cheese, tomato, lettuce, french fries	\$ 210 <sup>00</sup>
<b>CHICKEN BONELESS</b> Fried chicken breast, bbq or buffalo sauce, french fries	\$ 225 <sup>00</sup>
<b>CHICKEN FINGERS</b> Breaded chicken strips, ranch dressing, french fries	\$ 185 <sup>00</sup>
<b>ALFREDO PASTA</b> Cheese sauce, fettuccini, parmesan cheese Add: chicken \$ 265 <sup>00</sup>   shrimp \$ 295 <sup>00</sup>	\$ 195 <sup>00</sup>
<b>ICE-CREAM</b> Vanilla, strawberry or chocolate	\$ 150 <sup>00</sup>
<b>CHURROS</b> Served with ice-cream & chocolate sauce	\$ 180 <sup>00</sup>

## Dessert Selection

<b>TRES LECHES</b> Three milks corn & coconut sponge cake, vanilla cotija cheese whipped cream, red prickly pear sauce	\$ 225 <sup>00</sup>
<b>CHURRO TWIST</b> Caramel ice-cream, guajillo hot chocolate dipping sauce	\$ 190 <sup>00</sup>
<b>BANANA FOSTER</b> (prepared table side) French spiced bread, rum-soaked bananas, vanilla ice-cream, mascarpone cream cheese and fennelies	\$ 190 <sup>00</sup>
<b>PINEAPPLE CREAM CHEESE FLAN</b> Ginger graham crusted, sour cherry agave sauce	\$ 190 <sup>00</sup>



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## *Appetizers*

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

## *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 \$ 120<sup>00</sup> | Shrimp \$ 120<sup>00</sup> | Salmon \$ 120<sup>00</sup>  
Catch of the Day \$ 105<sup>00</sup> | Eel \$ 144<sup>00</sup>*

<b>NIGIRI SAMPLER</b> (Five pieces) Tuna, shrimp, eel, salmon & catch of the day	\$ 350 <sup>00</sup>
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## *Rice*

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

## *To Share*

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## *Classic Rolls*

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

## *Special Rolls*

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

## *Chef's Rolls*

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



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