

Beach Favorites

SWEET BREAD Fresh home-made sweet bread	\$35.00
SWEET BREAD BASKET Six pieces of home-made sweet bread	\$165.00
ANY STYLE EGGS Three pieces of eggs, rustic potatoes, refried beans, selection of bacon, chorizo, ham or sausage	\$225.00
ANY STYLE OMELET Three pieces of eggs, rustic potatoes, refried beans, Monterey Jack cheese, selection of bacon or chorizo, ham or sausage	\$235.00
GRAND SLAM Two pieces of eggs, sausage, bacon, rustic potatoes, one pancake, mixed fruit	\$290.00
EGGS BENEDICT Poached eggs, selection of Canadian ham or smoked salmon, toasted English muffin, Hollandaise sauce, mixed salad, rustic potatoes with onions, garlic, herbs and spices	\$350.00
TEXAN QUESADILLA Scrambled eggs, flour tortilla, Monterey Jack cheese, sausage, bacon, mexican salsa, guacamole, cream, red tatemada salsa	\$365.00
SUNRISE BURRITO Machaca, eggs, beans, Monterey Jack cheese, guacamole, mexican salsa, tatemada salsa	\$305.00
QUESABIRRIA Corn tortilla, Mexican beef chili guajillo stew, Monterey Jack cheese, beef consommé with cilantro, onion, and lime	\$320.00
SEASONAL FRUIT PLATTER Seasonal fruits, greek yogurt, granola	\$185.00



ALL PRICES INCLUDE 16% TAX

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Bagels

TEXAS BAGEL	\$305.00
Bagel, cream cheese, bacon, sausage, scrambled eggs, avocado, caramelized onion, chipotle mayonnaise	
CLASSIC BAGEL	\$175.00
Bagel, cream cheese, organic cherry tomato, avocado, green asparagus, arugula, baby spinach, cucumber	
AMERICAN EGGS BAGEL	\$190.00
Bagel, cream cheese, avocado, scrambled eggs, bacon, organic tomato, green asparagus, arugula, baby spinach, cucumber, rustic potatoes	

Champion Selection

HUEVOS RANCHEROS	\$225.00
Homemade corn tostada, black beans, sunny-side up eggs, green or red salsa, cotija cheese, avocado, cilantro	
AVOCADO TOAST	\$240.00
Sourdough bread, cottage cheese, avocado, green asparagus, organic tomato, cucumber, baby spinach, cilantro, purslane, spicy salsa macha	
BUTTER PANCAKES	\$210.00
Butter, berries, agave syrup, caramel cinnamon whipped cream	
PANCAKE TACOS	\$305.00
Pancake, scrambled eggs, bacon, sausages, cotija cheese, rustic potatoes, tatemada salsa, maple syrup	
LOS CHILAQUILES	\$195.00
Green or red salsa, refried black bean, avocado, sour cream, cotija cheese, red onion, cilantro	
<i>Add</i> egg \$229.00 / chicken \$269.00 / flank steak \$330.00	
EGGS WITH FLANK STEAK	\$405.00
Flank steak, two any style eggs, rustic potatoes, red or green chilaquiles, fried beans	
HOT OATMEAL	\$185.00
Rustic oatmeal, berries, milk or water, agave syrup, home-made banana bread Seasonal fruits, greek yogurt with berries, granola	



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Waffles

CLASSIC WAFFLES \$290.00
Butter, berries, agave syrup, caramel cinnamon whipped cream

BEACH WAFFLES \$310.00
Maple syrup ice cream, berries, banana, cinnamon caramel whipped cream, coffee crumble

French Toast

CLASSIC FRENCH TOAST \$290.00
French vanilla bread in sugar and cinnamon crust, berries, banana, whipped cream, maple syrup

CORAZÓN FRENCH TOAST \$350.00
Fresh vanilla brioche bread with cereal crust, stuffed with cream cheese, berries, banana tempura, dulce de leche whipped cream and Ferrero Rocher crumble

Smoothies

WILD BERRY \$125.00
Orange juice, mix of berries, yogurt, brown sugar

DETOX \$110.00
Orange juice, green apple, spinach, celery

SUN LOVER \$110.00
Orange juice, carrot, ginger

GREEN MONSTER \$110.00
Coconut, spinach, pineapple, cucumber, kiwi

Kids Menu

CORAZÓN KIDS \$315.00
Fresh juice, chocolate milk or milkshake (vanilla, strawberry, or chocolate)
Fruit plate with waffle
Egg burrito with cheese and ham, rustic potatoes

ALETA KIDS \$315.00
Fresh juice, chocolate milk or milkshake (vanilla, strawberry, or chocolate)
Pancake with whipped cream and maple honey
Two eggs any style with beef sausage and rustic potatoes



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Appetizers

TRUFFLE FRIES French fries, truffle oil, parsley, Parmigiano Reggiano cheese	\$210.00
CHIPS AND GUACAMOLE Guacamole, mexican sauce, corn chips, red salsa, cotija cheese	\$240.00
BEACH FRIED CALAMARI Creamy tomato sauce, lemon, chipotle mayo	\$400.00
ONION RINGS Honey mustard dressing, ketchup, tarragon-habanero dressing	\$230.00

Soups & Salads

CAESAR SALAD Romaine lettuce, parmesan cheese, home-made Caesar dressing, croutons Add chicken \$240.00 / shrimp \$300.00 / flank steak \$320.00	\$195.00
BLUE CHEESE COBB SALAD AND BACON Iceberg lettuce, blue cheese dressing, cherry tomato, cucumber, red onion, walnuts, parmesan cheese, croutons Add breaded chicken \$350.00 / sautéed shrimp \$330.00	\$245.00
GREEN SALAD Mesclum, cucumber, avocado, green apple, citrus vinaigrette	\$215.00

Hot Bar

OLD-FASHIONED BURGER Prime beef, provolone cheese, roasted onion, poblano chili, lettuce, tomato, french fries	\$335.00
CLASSIC BURGER Prime beef, cheddar cheese, onion, tomato, lettuce, bacon, french fries	\$350.00
CRISPY CHICKEN BURGER Brioche bread, crispy chicken, BBQ or buffalo sauce, mixed salad, guacamole, provolone cheese, french fries	\$265.00
TEXAS BURGER Premium smoked beef brisquet, BBQ sauce, onion rings, bacon, Monterey Jack cheese, home-made pickles, french fries	\$380.00



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Hot Bar

CLUB SANDWICH Grilled chicken breast, turkey ham, multigrain bread, provolone cheese, egg, avocado, bacon, lettuce, tomato, tapenade mayonnaise, french fries	\$310.00
BLT GRILLED CHICKEN Grilled chicken breast, bacon, chipotle dressing, tomato, organic lettuce	\$265.00
FLANK STEAK PEPITO Ciabatta bread, flank steak, guacamole, Monterey Jack cheese, black beans, french fries, mexican salsa	\$340.00
BAJA FISH KALAMATA SANDWICH Fish fillet of the day, tapenade, Swiss cheese, spinach, fine herb mayonnaise, iceberg lettuce, curry fries	\$395.00
BEACH HOT DOG Jumbo brioche bun, all beef sausage, bacon, onion, tomato, mayonnaise, french fries	\$215.00
BEACH NACHOS Corn tortilla chips, chili beans, sour cream, mexican salsa, guacamole, jalapeños, cheddar cheese sauce	\$240.00
Add chicken \$290.00 / shrimp \$325.00 / flank steak \$345.00	
CHICKEN FINGERS Breaded chicken strips, ranch dressing, french fries	\$190.00
BONELESS CHICKEN Fried chicken breast coated in our mixture of flour and spices, BBQ or buffalo sauce, french fries	\$240.00
CHICKEN WINGS Choose your sauce: BBQ, BBQ Habanero, or Buffalo, ranch dressing, french fries	\$299.00
THE CHEESE QUESADILLA Oversized flour tortilla, Monterey Jack cheese, guacamole, mexican salsa, sour cream, red tatemada salsa	\$210.00
Add chicken \$275.00 / shrimp \$305.00 / flank steak \$325.00	
BEACH MIX FAJITAS Shrimp, chicken, beef, refried beans, guacamole, mexican salsa, tatemada red salsa, chili peppers, mixed flour tortillas	\$350.00



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Pastas

POMODORO \$210.00

Pomodoro sauce, penne pasta, parmesan cheese, basil

Add

chicken \$265.00 / shrimp \$310.00

ALFREDO \$215.00

Cheese sauce, penne pasta, parmesan cheese

Add

chicken \$270.00 / shrimp \$315.00

Ceviches

MIXED CEVICHE

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

\$370.00

GREEN AGUACHILE

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

\$310.00

ACAPULCO COCKTAIL

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

\$390.00

HABANERO SHRIMP COCKTAIL

Shrimp, cucumber, cilantro, red onion, habanero pepper, oregano, garlic,
orange juice, lemon juice, cocktail sauce, avocado, tortilla chips

\$395.00

Taco Stop

BAJA FISH

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

\$275.00

BAJA SHRIMP

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

\$295.00

GRILLED BEEF

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

\$305.00

CRISPY OCTOPUS

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

\$320.00



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To Share

CORAZÓN SUSHI BOAT \$3,050⁰⁰

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) \$690⁰⁰

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

BEACH SAMPLER \$760⁰⁰

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

Kids Menu

BURGER Prime beef, cheese, tomato, lettuce, french fries	\$245⁰⁰
BONELESS CHICKEN Fried chicken breast, BBQ or buffalo sauce, french fries	\$240⁰⁰
CHICKEN FINGERS Breaded chicken strips, ranch dressing, french fries	\$190⁰⁰
PASTA ALFREDO Cheese sauce, penne pasta, parmesan cheese Add: chicken 270 ⁰⁰ / shrimp 315 ⁰⁰	\$215⁰⁰

Dessert Selection

ICE CREAM Vanilla / Strawberry / Chocolate / Coconut	1 Scoop \$55⁰⁰ Order \$145⁰⁰
NEAPOLITAN ICE CREAM Vanilla, strawberry and chocolate	\$145⁰⁰
SORBETS Lemon / Mango / Berries	1 Scoop \$55⁰⁰ Order \$145⁰⁰
CHURROS With ice cream and chocolate sauce	\$175⁰⁰
CARAMEL CHEESECAKE Whipped cream, pralines	\$190⁰⁰
CLASSIC BROWNIE Whipped cream, vanilla ice cream, 2 different chocolate sauces	\$195⁰⁰
LEMON MERINGUE PIE Citrus sauce, lemon confit in star anise	\$195⁰⁰



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Appetizers

CRISPY EDAMAMES Jalapeño tempura, yellow lime, togarachi, Ponzu	\$145.00
CURRICAN Fresh tuna, spicy kanikama, avocado, serranito pepper sauce, yuzu alioli, cilantro dressing	\$385.00
CRISPY RICE Fresh tuna, avocado mousse, spicy alioli, rice	\$220.00
TUNA SASHIMI SERRANITO Fresh tuna, sesame, serranito pepper sauce, avocado	\$335.00
SALMON SASHIMI SERRANITO Fresh salmon, sesame, serranito pepper sauce, avocado	\$335.00

Nigiris

All our nigiris have a light touch of wasabi, accompanied by the sauce of your choice.
Ask your waiter about the varieties of the day. Two pieces.

Tuna \$130.00 / Shrimp \$130.00 / Salmon \$130.00 / Catch of the Day \$115.00 / Eel \$160.00

NIGIRI SAMPLER (5 PIECES) Tuna, shrimp, eel, salmon & catch of the day	\$385.00
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Rice

VEGGIE YAKIMESHI Fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	\$145.00
CHICKEN YAKIMESHI Chicken, fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	\$195.00
MIXED YAKIMESHI Chicken, beef, shrimp, fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	\$340.00

To Share

CORAZÓN SUSHI BOAT \$3,050.00

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)



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Classic Rolls

EBI CALIFORNIA Breaded, shrimp, avocado, cream cheese, cucumber	\$195.00
BAJA CALIFORNIA Spicy tampono, cucumber, avocado, nori powder, cream cheese	\$195.00
SALMON ROLL Nori seaweed, avocado, cucumber, cream cheese, chives, smoked salmon, sesame seeds, eel sauce	\$210.00
SPICY TUNA Kanikama, avocado, asparagus, masago, togarashi, spicy mayonnaise	\$230.00
RAINBOW Tuna, salmon, kanikama, shrimp, masago, avocado, cucumber, sesame seeds	\$255.00

Special Rolls

BRUCE LEE Soy paper, spicy kanikama, tempura shrimp, avocado, cucumber, mango, sea bass	\$275.00
CURRY ROLL Soy paper, tempura jalapeño pepper, cucumber, avocado, spicy kanikama, fresh tuna, fresh salmon, chives, curry oil, serrano pepper sauce	\$285.00
CRUNCHY COSMOS Breaded, shrimp, eel sauce, avocado, cucumber, spicy mayonnaise	\$315.00

Chef's Rolls

THAI Rice paper, baby romaine lettuce, mango, tempura shrimp, spicy kanikama, cucumber, avocado, asparagus, catch of the day, mango, serrano sauce	\$315.00
OSHI Tempura shrimp, kanikama, cucumber, avocado, tuna, garlic, lemon, sesame seeds	\$320.00
HIROSHIMA Sea bass, spicy kanikama, avocado, tempura shrimp topping, mango	\$375.00



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Appetizers

TUNA CRACKLING TOSTADA \$540.00
Avocado, red onion, cilantro, wasabi sesame seeds, soy sesame seeds, tomato, mint, olive oil, alfalfa sprouts, dressing, oyster sauce

YELLOW CEVICHE \$370.00
Pork belly, octopus, scallop, shrimp, catch of the day, red onion, serrano pepper, cucumber, lime, sesame oil, crispy rice, cherry tomatoes, soy sauce, yellow aji, rice paper

To Share

TRUFFLE FRIES \$210.00
French fries, truffle oil, parsley, Parmigiano Reggiano cheese

CHEESE CRACKLING \$495.00
Guacamole, grilled panela cheese, cotija cheese, grasshopper molcajete sauce, peanuts, pulque

Soups

MEXICAN SEAFOOD CHOWDER \$430.00
Corn bisque, lobster, salmon, scallops, shrimp, vegetables, cilantro, panela cheese

CLASSIC TORTILLA SOUP \$215.00
Crispy tortilla strips, avocado, panela cheese, cherry tomato, epazote, guajillo chili, sour cream

Salads

BURRATA CAPRESSE \$395.00
Heirloom tomato, roasted avocado, arugula, purslane, burrata cheese, confit mushrooms, cilantro and toasted green seeds pesto, ratatouille focaccia crouton

CAESAR SALAD \$240.00
Prepared at the table, romaine lettuce, parmesan cheese, home-made Caesar dressing, croutons, quail eggs, cherry tomato, basil, black olive powder

Add

chicken \$300.00 / shrimp \$350.00 / flank steak \$380.00



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Seafood Main Dish

GRILLED OCTOPUS Pacific octopus, regional chili mix, katakuriko potatoes, black alioli, organic vegetables	\$485.00
PASTA PAPPARDELLE Asparagus, shrimp, corn, artichoke heart, baby carrots, cured habanero purée, white cheese sauce, serrano ham jerky, onion, garlic, butter	\$460.00
ZARANDEADO YELLOWTAIL SNAPPER Pan roasted split yellowtail snapper, chili spiced pineapple couscous, Xni-Pec onion pickles	\$470.00
CRUSTED SEA BASS Jalapeño and pepita pesto crust, saffron risotto with lemon butter	\$540.00

Meat Main Dish

PICAÑA WITH MEZCAL CHIMICHURRI Marinated in mezcal and pirul red pepper sauce, potato and sweet potato gratin with goat cheese, organic asparagus and tomatoes roasted with oregano, nopal salad	\$750.00
SMOKED BRAISED BRISKET Smoked prime beef brisket, Xni-Pec onion, smoked habanero-carrot purée, grilled vegetables, beet demi-glace	\$540.00



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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)	\$1,200^{.00}
FLANK STEAK 10 OZ (300 GR)	\$760^{.00}
RIB EYE PRIME 12 OZ (350 GR)	\$1,540^{.00}
NEW YORK PRIME 12 OZ (350 GR)	\$1,430^{.00}
HALF ROASTED CHICKEN	\$470^{.00}
CLASSIC BURGER	\$350^{.00}
Prime beef, cheddar cheese, onion, tomato, lettuce, bacon, french fries	
BEACH NACHOS	\$240^{.00}
Corn tortilla chips, chili beans, sour cream, Mexican salsa, guacamole, jalapeños, cheddar cheese sauce	

Add

chicken \$290^{.00} / shrimp \$325^{.00} / flank steak \$345^{.00}



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Kids Menu

BURGER Beef, cheese, tomato, lettuce, french fries	\$245.00
BONELESS CHICKEN Fried chicken breast, BBQ or buffalo sauce, french fries	\$240.00
CHICKEN FINGERS Breaded chicken strips, ranch dressing, french fries	\$190.00
PASTA ALFREDO Cheese sauce, penne pasta, parmesan cheese Add: chicken 270.00 / shrimp 315.00	\$215.00

Dessert Selection

TRES LECHES Tres leches corn and coconut corn sponge cake, mascarpone ice cream in natural vanilla sauce	\$235.00
CHURRO With cinnamon ice cream and eggnog, chocolate sauce, raspberry sauce	\$190.00
BANANA FOSTER (PREPARED TABLESIDE) French spiced bread, rum-soaked bananas, vanilla ice cream, chocolate whipped cream	\$210.00
TRIPLE CHOCOLATE CAKE Dark chocolate biscuit, "Abuelita" chocolate mousse, cocoa chocolate, blueberry sauce	\$205.00
PINEAPPLE CHEESE CAKE WITH TEQUILA Agave honey sauce, dirt of hibiscus flower	\$195.00



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CRISPY RICE Fresh tuna, avocado mousse, spicy alioli, rice	\$220.00
TUNA SASHIMI SERRANITO Fresh tuna, sesame, serranito pepper sauce, avocado	\$335.00
SALMON SASHIMI SERRANITO Fresh salmon, sesame, serranito pepper sauce, avocado	\$335.00

Nigiris

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NIGIRI SAMPLER (5 PIECES) Tuna, shrimp, eel, salmon & catch of the day	\$385.00
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Rice

VEGGIE YAKIMESHI Fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	\$145.00
CHICKEN YAKIMESHI Chicken, fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	\$195.00
MIXED YAKIMESHI Chicken, beef, shrimp, fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	\$340.00

To Share

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Classic Rolls

EBI CALIFORNIA Breaded, shrimp, avocado, cream cheese, cucumber	\$195.00
BAJA CALIFORNIA Spicy tampono, cucumber, avocado, nori powder, cream cheese	\$195.00
SALMON ROLL Nori seaweed, avocado, cucumber, cream cheese, chives, smoked salmon, sesame seeds, eel sauce	\$210.00
SPICY TUNA Kanikama, avocado, asparagus, masago, togarashi, spicy mayonnaise	\$230.00
RAINBOW Tuna, salmon, kanikama, shrimp, masago, avocado, cucumber, sesame seeds	\$255.00

Special Rolls

BRUCE LEE Soy paper, spicy kanikama, tempura shrimp, avocado, cucumber, mango, sea bass	\$275.00
CURRY ROLL Soy paper, tempura jalapeño pepper, cucumber, avocado, spicy kanikama, fresh tuna, fresh salmon, chives, curry oil, serrano pepper sauce	\$285.00
CRUNCHY COSMOS Breaded, shrimp, eel sauce, avocado, cucumber, spicy mayonnaise	\$315.00

Chef's Rolls

THAI Rice paper, baby romaine lettuce, mango, tempura shrimp, spicy kanikama, cucumber, avocado, asparagus, catch of the day, mango, serrano sauce	\$315.00
OSHI Tempura shrimp, kanikama, cucumber, avocado, tuna, garlic, lemon, sesame seeds	\$320.00
HIROSHIMA Sea bass, spicy kanikama, avocado, tempura shrimp topping, mango	\$375.00



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