

OUR 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 ha, 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 sauce, guacamole, cream, red tatemada salsa	\$365.00
SUNRISE BURRITO Machaca, eggs, beans, monterey jack cheese, guacamole, mexican sauce, 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 sauce, 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 sauce, refried black beans, avocado, sour cream, cotija cheese, red onion, cilantro	
	<i>Add</i>
	<i>egg \$229.00 / chicken \$269.00 / flank steak \$330.00</i>
EGGS WITH FLANK STEAK	\$405.00
Flank steak, two any style eggs, rustic potatoes, red or green chilaquiles, fried beans	
HOT OATMEAL	\$185.00
Oatmeal, berries, milk or water, granola, agave syrup, home-made banana bread	

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WAFFLES

CLASSIC WAFFLES

Butter, berries, agave syrup, caramel cinnamon whipped cream

\$290.00

BEACH WAFFLES

Maple syrup ice cream, berries, banana, cinnamon caramel whipped cream, coffee crumble

\$310.00

FRENCH TOAST

CLASSIC FRENCH TOAST

French vanilla bread in sugar and cinnamon crust, berries, banana, whipped cream, maple syrup

\$290.00

CORAZÓN FRENCH TOAST

Fresh vanilla brioche bread in cereal crust stuffed with cream cheese, berries, banana tempura, dulce de leche whipped cream, Ferrero Rocher crumble

\$350.00

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 syrup

Two eggs any style with beef sausage and rustic potatoes

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APPETIZERS

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

SOUPS & SALADS

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

HOT BAR

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

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HOT BAR

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

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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

MIX CEVICHE

\$370.00

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

GREEN AGUACHILE

\$310.00

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

ACAPULCO COCKTAIL

\$390.00

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

HABANERO SHRIMP COCKTAIL

\$395.00

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

TACO STOP

BAJA FISH

\$275.00

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

BAJA SHRIMP

\$295.00

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

GRILLED BEEF

\$305.00

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

CRISPY OCTOPUS

\$320.00

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

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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)

MEXICAN TACO SAMPLER (10 TACOS) \$690.00

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

BEACH SAMPLER \$760.00

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

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

ALFREDO PASTA

Cheese sauce, penne pasta, parmesan cheese

Add: chicken \$270.00 / shrimp \$315.00

\$215.00

DESSERT SELECTION

ICE CREAM

Vanilla / Strawberry / Chocolate / Coconut

1 SCOOP \$55.00 | ORDER \$145.00

NEAPOLITAN ICE CREAM

Vanilla, strawberry and chocolate

\$145.00

SORBETS

Lemon / Mango / Berries

1 SCOOP \$55.00 | ORDER \$145.00

CHURROS

With ice cream and chocolate sauce

\$175.00

CARAMEL CHEESECAKE

Whipped cream, pralines

\$190.00

CLASSIC BROWNIE

Whipped cream, vanilla ice cream, 2 different chocolate sauces

\$195.00

LEMON MERINGUE PIE

Citrus sauce, lemon confit in star anise

\$195.00

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APPETIZERS

CRISPY EDAMAMES	\$145. ⁰⁰
Jalapeño tempura, yellow lime, togarachi, Ponzu	
CURRICAN	\$385. ⁰⁰
Fresh tuna, spicy kanikama, avocado, serranito pepper sauce, yuzu alioli, cilantro dressing	
CRISPY RICE	\$220. ⁰⁰
Fresh tuna, avocado mousse, spicy alioli, rice	
TUNA SASHIMI SERRANITO	\$335. ⁰⁰
Fresh tuna, sesame, serranito pepper sauce, avocado	
SALMON SASHIMI SERRANITO	\$335. ⁰⁰
Fresh salmon, sesame, serranito pepper sauce, avocado	

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)	\$385. ⁰⁰
Tuna, shrimp, eel, salmon & catch of the day	

RICE

VEGGIE YAKIMESHI	\$145. ⁰⁰
Fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	
CHICKEN YAKIMESHI	\$195. ⁰⁰
Chicken, fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	
MIXED YAKIMESHI	\$340. ⁰⁰
Chicken, beef, shrimp, fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	

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 Tampico spicy, cucumber, avocado, seaweed 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, serranito 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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SIGNATURE DRINKS

EL PEPINO	\$320.00
Don Julio Blanco tequila, Cointreau, cucumber, serrano and lime	
NOBLE SUNSET	\$320.00
Absolut Citrus, Aperol, grapefruit, lime juice, sparkling wine	
HAND SHAKEN FRESH PINEAPPLE DAIQUIRI	\$320.00
Captain Morgan Rum, fresh pineapple, ginger, cinnamon, lime	
CABO COLADA	\$320.00
Captain Morgan Rum white, fresh banana, Bailey's, coconut	
MOSCOW MULE IN MEXICO	\$320.00
Ketel One Vodka, lime, Topo Chico, house-made cinnamon ginger syrup	
HURRICANE	\$320.00
Captain Morgan, passion fruit, pineapple, lime	
SPA COLADA	\$320.00
Captain Morgan Rum white, coconut water, fresh pineapple, pineapple juice with a touch of lime	
TOMMY'S MARGARITA	\$320.00
Tequila Volcán, fresh lime and agave	
HEART ROSÉ	\$320.00
Beefeater Pink, strawberry, yellow lemon and mineral water	
CARAJILLO KISS	\$370.00
Don Julio Blanco tequila, eSpresso, chocolate, Licor 43 and a touch of chili	

WETBAR

DRINKS

BEER 355 ML

Pacifico Clara	\$110.00
Corona Extra / light	\$110.00
Bud Light	\$120.00
Modelo Especial	\$120.00
Clamato	\$95.00
Glass for Michelada	\$30.00
Pacifico bucket with 6 <i>Pacífico, Pacifico Light, Corona, Corona Light</i>	\$550.00
Modelo bucket with 6 <i>Modelo especial, Bud Light</i>	\$605.00

SOFT DRINKS

Red Bull (regular, sugar free & tropical)	\$145.00
Coca Cola, Diet Coke, Fresca, Sprite	\$85.00
Orange juice	\$95.00
Evian water	\$110.00
Mineral water	\$75.00
Lemonade	\$85.00
Coffee	\$75.00

AFTER DINNER DRINKS

Bailey's	\$265.00
Amaretto	\$275.00
Kahlúa	\$230.00
Sambuca	\$225.00
Frangélico	\$275.00

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SPIRITS

VODKA

Ketel One	\$265.00
Ciroc	\$290.00
Smirnoff	\$225.00
Smirnoff Tamarindo	\$230.00
Belvedere Original	\$345.00
Grey Goose	\$335.00
Tito's	\$315.00
Absolut Azul	\$235.00

WHISKEY

Johnnie Walker Black Label	\$395.00
Johnnie Walker Red Label	\$255.00
Johnnie Walker Double Black	\$385.00
Johnnie Walker Green Label	\$390.00
Johnnie Walker Gold Label	\$405.00
Johnnie Walker 18 Años	\$605.00
Johnnie Walker Blue Label	\$1,485.00
Buchanan's 12 Años	\$385.00
Buchanan's 18 Años	\$590.00
Crown Royal	\$270.00
JB Scotch	\$230.00
Jack Daniel's	\$255.00
Maker's Mark	\$280.00
Fireball Cinnamon	\$260.00

GIN

Tanqueray Dry London Gin	\$255.00
Bombay Sapphire Gin	\$255.00
Beefeater Dry London Gin	\$255.00
Hendrick's Gin	\$385.00

MEZCAL

400 Conejos	\$255.00
Unión Viejo Tobala	\$420.00
Unión Joven Espadín	\$280.00

CHAMPAGNE

Moët Chandon Brut	\$4,180.00
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SPIRITS

TEQUILA

Don Julio Blanco	\$315.00
Don Julio Reposado	\$350.00
Reposado Cristalino	\$315.00
Don Julio 70 Añejo	\$460.00
Don Julio 1942	\$945.00
Patrón Silver	\$385.00
Herradura Ultra Añejo	\$335.00
Clase Azul Reposado	\$890.00

RUM

Bacardi Blanco	\$235.00
Ron Zacapa Ambar 12	\$265.00
Captain Morgan	\$235.00
Captain Morgan Blanco	\$225.00
Malibu Coconut rum	\$230.00

BRANDY & COGNAC

Remy Martin VSOP	\$495.00
Hennessy VSOP	\$585.00
Martell VSOP	\$375.00
Torres 10	\$235.00

AFTER DINNER DRINKS

Bailey's	\$265.00
Jägermeister	\$235.00

HAPPY HOUR 2 FOR 1

MIAMI VICE	\$240 ⁰⁰
Half strawberry daiquiri and half piña colada mix	
PIÑA COLADA	\$240 ⁰⁰
Piña colada mix and Captain Morgan	
BLOODY MARY	\$240 ⁰⁰
Tomato juice, vodka Ketel One, spice sauce and olives	
BLOODY CAESAR	\$240 ⁰⁰
Vodka, Clamato, spice sauce and olives	
SANGRIA	\$255 ⁰⁰
Lemonade and red wine	
SCREWDRIVER	\$240 ⁰⁰
Vodka Ketel One and orange juice	
BANANA COLADA	\$240 ⁰⁰
Rum, piña colada mix with banana	
BEER	\$110 ⁰⁰
Pacífico clara, Pacífico light, Corona extra, Corona light	
MICHELADA BEER	\$195 ⁰⁰
Clamato, salt, lime juice, pepper, maggi and tabasco sauce	

HAPPY HOUR 2 FOR 1

DIRTY MONKEY	\$240. ⁰⁰
Vodka Ketel One, banana, chocolate, piña colada mix and coffee liquor	
BAHAMA MAMA	\$240. ⁰⁰
Captain Morgan, banana liquor, pina colada mix and mango	
HURRICANE	\$240. ⁰⁰
Pineapple and orange juice, grenadine, vodka and rum on the top	
SEX ON THE BEACH	\$240. ⁰⁰
Pineapple and cranberry juice, vodka Ketel One, peach liquor on the top	
LONG ISLAND ICED TEA	\$255. ⁰⁰
Tequila, vodka, gin, rum, coke, orange and lemon juice	
TICKET TO FLY	\$285. ⁰⁰
Tequila volcán, vodka, rum, gin, pina colada mix, blue Curaçao	
CHI CHI	\$240. ⁰⁰
Pina colada mix, vodka and grenadine	
MARGARITA	\$240. ⁰⁰
Tequila Don Julio Blanco, orange juice, orange liquor, your selection of mango, strawberry or pineapple	
DAIQUIRÍ	\$240. ⁰⁰
Captain Morgan, lime juice, your selection of lime, mango, strawberry, banana or pineapple	