

#### **ENTRADAS**

#### **ALITAS DE POLLO LAGUNAMAR** \$380.00 **\**

500 gr de alitas de pollo acompañados de crudites, aderezo ranch, 2 salsas a elegir; Búfalo, tamarindo picante, caiún, mango habanero, BBQ, BBQ picante o salsa teriyaki

#### **NACHOS LAGUNAMAR**

Totopos, frijoles y queso manchego acompañado con guacamole, salsa mexicana y crema ácida

\$240.00 Naturales Con arrachera \$380.00 Con pollo \$260.00 Con camarón \$390.00

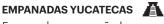
#### **QUESADILLAS**

Acompañadas de guacamole, salsa mexicana y crema ácida

Naturales \$240.00 Pollo \$260.00 \$380.00 Res Camarón \$380.00 \$200.00 Vegetariana

**GUACAMOLE** \$200.00 **(V)** Con totopos y salsa mexicana

**DEDOS DE POLLO** \$320.00 Servidos con papas a la francesa v salsa BBQ



Empanadas acompañadas con salsa verde, crema y salsa mexicana (3 pzs.)

Con camarón \$290.00 \$290.00 Con pulpo Con pescado \$270.00

#### **TOSTADA DE**

ATÚN MAYA (2 pzs.) \$300.00 \( \) Tortilla deshidratada en el horno

de leña con mayonesa negra y atún fresco

CRUDITES \$160.00 **(V**)

Pepino, zanahoria, jícama, apio y naranja dulce, acompañado con chile en polvo, chamoy y limón

#### **PASTAS**

FARFALLE VEGETARIAN \$320.00

Pasta acompañada de salsa de tomate, cebolla, champiñón y queso vegano

#### **ENSALADAS**

**ENSALADA DE ESPINACAS** \$290.00 **(V)** Servida con frutos rojos y frutos secos acompañada con vinagreta de arándanos

#### ENSALADA VIENTO \$290.00

Combinación de lechuga larga y francesa con suprema de cítricos, queso de cabra empanizado y vinagreta de miel mostaza y balsámico

#### ENSALADA DE ARÚGULA Y QUINOA gf V

Media \$125.00 | Entera \$250.00

Combinación de arúgula y quínoa con queso de cabra

#### ENSALADA THAI gf

Media \$120.00 | Entera \$240.00 Tradicional ensalada Thai con pollo y camarones

#### **CEVICHES**

#### CEVICHE MIXTO YUCATECO \$450.00 \

Callo, pulpo y camarón marinados en naranja agria, cebolla morada, pepino, cilantro, aceite de habanero y aguacate

#### CEVICHE DE PESCADO TRADICIONAL \$320.00

Filete de pescado fresco de la región cocido al limón

**CEVICHE PACIFICO** \$350.00 Servido con camarón o pulpo

#### COCTEL ESTILO ACAPULCO \$450.00

De camarón o pulpo

#### **CEVICHE DE TOMATE Y** AGUACATE (V)

Media \$120.00 | Entera \$240.00 Tomate, aguacate, pepino, cebolla morada, lechuga, jugo de limón, sal, aceite de oliva, puré de aguacate y pimienta

#### **TACOS**

#### TACOS ESTILO ENSENADA (3 pzs.) 🐧

Tradicionales tacos en tempura de cerveza obscura acompañados con salsa de tamarindo, picante y ensalada col

De camarón \$320.00 De pescado \$260.00

#### **TACOS DE PESCADO**

**AL VAPOR (3 pzs.)** \$350.00

Pescado fresco de la región cocido al vapor acompañado con aguacate, cebollitas cambray y pepino

#### PLATOS FUERTES

HAMBURGUESA CLÁSICA \$320.00



#### PI77AS

#### PIZZA PEPPERONI \$320.00

Masa fresca de pizza hecha en nuestro horno de piedra

#### PIZZA VEGETARIANA \$300.00 (V)

Con calabacitas, cebolla morada, champiñónes, jitomate, espinaca, aceitunas negras y queso vegano

#### PIZZA DE CAMARÓN \$450.00

Con pimientos, palmitos y cebolla morada

#### **POSTRES**

PASTEL DE CHOCOLATE \$200.00

Con jalea de frutos rojos

STRUDEL DE PIÑA \$160.00

Con salsa de coco















#### **STARTERS**

#### LAGUNAMAR CHICKEN

WINGS \$380.00

Served with vegetables and ranch dressing, two sauces to choose from: Buffalo, spicy tamarind, cajun and mango habanero

#### **LAGUNAMAR NACHOS**

Chips, beans, and manchego cheese served with guacamole, mexican sauce and sour cream

\$240.00 With flank steak \$380.00 With chicken \$260.00 With shrimp \$390.00

#### QUESADILLAS

Served with guacamole and sour cream

Natural \$240.00 \$260.00 Chicken Steak \$380.00 Shrimp \$380.00 Vegetarian \$200.00

**GUACAMOLE** \$200.00 **V** 

Served with mexican sauce and chips

CHICKEN FINGERS \$320.00

Served with french fries and BBQ sauce

### YUCATAN STYLE EMPANADA



Fried empanadas served with green sauce, cream and mexican sauce (3 pcs.)

\$290.00 Shrimp Octopus \$290.00 \$270.00 Fish

#### **MAYAN TUNA**

TOSTADA (2 pcs.) \$300.00



Baked tortilla chips with black mayonnaise and fresh tuna

**VEGETABLES CRUDITES** \$160.00 (V) Cucumber, carrot, jicama, celery and orange, served with champy sauce, limes and sweet chili powder

#### **PASTA**

**VEGETARIAN FARFALLE** \$320.00 **(V)** 

Pasta served with tomato sauce, onions and vegan cheese

#### **ENSALADAS**

**SPINACH** \$290.00 **(v)** With berries, nuts and cranberry vinaigrette

VIENTO SALAD \$290.00

Mix of romaine and french lettuce with citric supreme, breaded goat cheese, honey mustard and balsamic vinaigrette

## ARUGULA & QUINOA SALAD gf **(v)**

Half \$125.00 | Full \$250.00 Combination of arugula and quinoa accompained by goat cheese

#### THAISALAD gf

Half \$120.00 | Full \$240.00 Traditional thai salad of chicken and shrimp

#### **CEVICHES**

#### YUCATAN MIXED CEVICHE \$450.00 \



Scallop, octopus, shrimp marinated in sour orange, served with purple onion, cucumber, coriander, habanero oil and avocado

#### TRADITIONAL FISH CEVICHE \$320.00

Fresh fish fillet from the region cooked in lime juice

#### PACIFIC CEVICHE \$350.00

Shrimp or octopus, cucumber, purple onion, lime and coriander emulsion

#### ACAPULCO STYLE

COCKTAIL \$450.00

Shrimp or octopus

# **TOMATO CEVICHE WITH**

AVOCADO (V)

Half \$120.00 | Full \$240.00 Tomato, avocado, cucumber, purple onion, lettuce, lemon juice, salt, olive oil, avocado puree, pepper

#### **TACOS**

#### **TACOS ENSENADA STYLE (3 pcs.)**

Traditional beer tempura tacos served coleslaw and tamarind spicy sauce

Shrimp \$320.00 Fish \$260.00

#### STEAMED FISH TACOS (3 pcs.) \$350.00

Fresh steamed fish from the region, served with avocado, chambray, onions and cucumber

#### **PLATOS FUERTES**

CLASSIC BURGER \$320.00



#### PI77AS

PEPPERONI PIZZA \$320.00

Fresh pizza dough baked in our brick oven

## **VEGETARIAN PIZZA \$300.00 (V)**

Zucchini, purple onion, mushrooms, tomatoes, spinach, black olives and vegan cheese

#### SHRIMP PIZZA \$450.00

With sweet peppers, palm hearts and purple onion

#### DESSERT

CHOCOLATE CAKE \$200.00

With berry jelly

PINEAPPLE STRUDEL \$160.00

With coconut sauce











