



Entradas / Starters

Tostadas de pescado (atún, dorado, huachinango) 180g

Fried corn tortilla with fish guacamole and onion

Tacos de pescado o camarón (90g)

Shrimp o fish tacos

Aguate relleno de camarones (160g)

Shrimp-Stuffed Avocado

Coctel de camarones (160g)

Shrimp cocktail

Coctel de pulpo (100g)

Octopus cocktail

Pulpo frito rebozado con tempura (150g)

Tempura-battered fried octopus

Pescadillas servidas con guacamole (140g)

Pescadillas (Fish Tacos) served with Guacamole

Ceviche estilo colima (100g)

Colima style ceviche with raw fish of the day

Tabla de quesos manchego, feta, roquefort,quesillo y aceitunas

Cheese platter manchego, oaxacan string cheese, roquefort and olives (manchego 50gr, quesillo 50gr, feta 50gr, azul 25gr).

Babaganoush berenjenas asadas y especias (150g)

Roasted eggplant and spices

Hummus servido con pan pita (150g)

Hummus with homemade pita bread

Nachos (70gr)

Chips with cheese an beans

Guacamole con totopos(200g)

Guacamole and chips

Frituras de pescado papas fritas y salsa picante o tártara (180gr)

Fish and chips served with french fries, spicy or tartar sauce

Tacos de arrachera, guacamole y cebolla asada (200gr)

Flank steak tacos with guacamole and grilled onions



Sopas / Soup

Mariscos (350ml)

Seafood soup (camarón 80g, pesca del dia 100g, pulpo 60g, almejas 160g)

Hongos (250ml)

Mushroom soup

Azteca (250ml)

Tomato based with strips of tortilla and avocado and cheese.

Verduras (250ml)

Vegetables mix soup

Cilantro(250ml)

Coriander soup

Ensaladas / Salads

Mixta con camarones(160g)

Tossed Green salad with Shrimp (160gr)

Suprema (185g)

Lechuga, 50gr de queso manchego, manzana y aderezo de yogurt

Lettuce, manchego cheese, apple and yogurt dressing

Griega / Greek salad(260g)

Lechuga pimienta verde, pepino, aceitunas negras, 25gr de queso feta y vinagre balsámico.

Lettuce, green pepper, cucumber, black olives, feta cheese and balsamic vinegar

Ensalada de la casa (185g)

Mezcla de lechugas, ajonjolí y aderezo de naranjas

Fresh leafy greens of the day and an orange salad dressing

Tabule (115g)

Trigo, pepino, cebollita, especias y aceite de olivo

Tabbouleh. Boiled wheat, cucumber, spring onion, spices and olive oil



Pastas

Frutti di mare

Shrimp 60g, fish 80g, octopus 40g, mussels 40g
Seafood Pasta in White Wine Sauce.

Pasta Marinero

Camarón, pescado y almejas, pulpo.
Shrimp 60g, clams 120g, fish 80g, octopus 50g

Ravioli (10u)

Ravioli con espinacas y requesón
Ravioli with spinach and cottage cheese

Lasagna

Lasagna with three cheeses and spinach (Cottage cheese 65g, chihuahua 90g, parmesano 18g)

Alfredo con camarones

Creamy pasta with spices and shrimp(160g)

Campesina

Pasta with vegetables mixed in tomato sauce

Rabiata

Pasta with chili powder, garlic and oil

Alfredo

Creamy sauce made from butter, heavy cream, and Parmesan cheese.



Plato Fuerte / Main Course

Camarones a la diablo (200g)

Shrimp a la diablo, rice and sautéed vegetables and very spicy sauce

Camarones al coco (200g)

Shrimp in a reduced sauce made of coconut, ginger and tamarind, rice and sautéed vegetables

Brocheta de mariscos, arroz y verduras

Seafood shish kabob, rice and sautéed vegetables
(camaron 60gr, calamar 60gr, pescado 120gr)

Huachinango entero, arroz y verduras salteadas (500g)

Whole red snapper, rice and sautéed vegetables

Lomo de Huachinango al limón (180g)

Lime brushed Red Snapper served on a bed of stewed tomatoes with capers

Lomo de Dorado (250g)

Meaty back of mahi-mahi topped with an infusion of mushrooms, olive oil and herbs

Lonja de Atún (270g)

Pepper, seared Tuna brushed with a tamarindo honey glaze (270g)

Pulpo al ajillo (180g)

Garlic fried octopus

Hamburguesa (140g)

Homemade burger. Tomatoes, lettuce, pickles, avocado, cheese and french fries

Arrachera sellada (325g)

Guacamole y papas a la francesa
Seared Flank steak, guacamole and french fries

Rib Eye (330g)

A la plancha con verduras asadas y puré de papa
Grilled Rib Eye with roasted vegetables and mashed potatoes

Sides

Papa al horno (200gr)

Papas a la francesa (250gr)

Frijoles (150gr)

Arroz (150gr)

Verduras salteadas (140gr)



Clásicos de Santa Fe

Chiles rellenos (2u)

Queso, almendras, pasas y salsa de tomate (190gr)

Chiles filled with cheese, almonds, raisins and tomato sauce

Tamales de verduras con quesillo (2u)

Vegetables & cheese tamales (110gr quesillo)

Tacos Santa Fe (3u)

Quesillo, papas y champiñones (100 gr quesillo)

Oaxacan string cheese, potato and mushrooms and salad

Tostadas especiales (2u)

Frijoles, tomate, lechuga, aguacate, queso (30 gr parmesano)

Toasted corn tortillas topped with beans, tomatoes, lettuce, avocado, cheese

Sandwich de tofu y papas a la francesa (1u)

Braised tofu sandwich & french fries (80gr tofu)

Enchiladas Oaxaqueñas (3u)

Oaxacan Mole enchiladas (100gr quesillo)

Hamburguesa de carne de soya (130gr), queso y papas a la francesa

Homemade veggie burger with french fries

Sandwich tempe (150g) con papas fritas

Tempeh Sandwich with French Fries

Combinación mediterranea (200g)

Mediterranean Combination platter



Bebidas /Drinks

Jugos naturales (250ml)

Zanahoria o verde / vegetables or carrot juice

Jugo (250ml): naranja, piña, toronja

Pineapple, orange or grapefruit juice

Licuada de frutas (250ml)

Fruit smoothie

Chocolate caliente (275ml)

Oaxacan hot chocolate

Tés e infusiones (275ml)

Chamomile, black or peppermint

Mimosas

Americano o con leche (275ml) / American coffee

Espresso

Cappuccino

Moka (275ml) Coffee, milk and sweet chocolate

Latte (275ml) Creamy milk and coffee

Postres /Desserts

Plátanos flameados con ron y miel (180gr)

Bananas Flambé in rum and honey

Pastel de chocolate (158gr)

Chocolate cake

Flan (120gr)

Vanilla custard topped with caramel sauce

Helado hecho en casa (100gr)

Homemade ice cream

Pay de fresas (155gr)

Strawberry pie