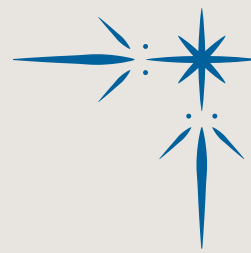


ULTRA MAR



01. CRUDOS Y ENTRADAS RAW AND APPETIZERS

TIRADITO DE ATÚN TUNA TIRADITO

PEPINO, CILANTRO, MACHA CON CACAHUATE, PONZU-MISO. CUCUMBER, CILANTRO, PEANUT AND MACHA SAUCE, MISO PONZU.

CEVICHE DE CAMARÓN SHRIMP CEVICHE

LECHE DE TIGRE CON YUZU-COCO, HABANERO TATEMADO. YUZU COCONUT LECHE DE TIGRE, CHARRED HABANERO.

ENSALADA VERDE GREEN SALAD

PALMITOS, ESPÁRRAGOS, PEPINO, ACEITUNAS, TOMATE, CROTONES, VINAGRETA DE OREGANO. HEART OF PALM, ASPARAGUS, CUCUMBER, OLIVES, TOMATOES, CROUTONS, OREGANO VINAIGRETTE.

ENSALADA WEDGE WEDGE SALAD

QUESO AZUL, TOMATE CHERRY, TOCINO, ADEREZO DE PARMESANO Y TRUFA, CRUTONES. BLUE CHEESE, CHERRY TOMATO, BACON, TRUFFLED PARMESAN DRESSING

MAGURO TUNA POKE BOWL

ARROZ, WAKAME, RÁBANO, AJONJOLÍ, CHILE SERRANO, AGUACATE. RICE, WAKAME, RADISH, SESAME, SERRANO CHILI, AVOCADO.

02. SNACKS

NACHOS

FRIJOLES REFRITOS, CREMA AGRIA, GUACAMOLE Y JALAPEÑOS CURTIDOS CON POLLO A LA PARRILLA, CARNE ASADA O CAMARÓN - AGREGA \$10. REFRIED BEANS, SOUR CREAM, GUACAMOLE, PICKLED JALAPEÑO WITH GRILLED CHICKEN, FLANK STEAK OR SHRIMP ADD \$10

GUACAMOLE

SERVIDO CON TLAYUDAS CRUJIENTES. CRISPY TLAYUDA CHIPS

HUMMUS

VEGETALES ORGÁNICOS, PAN PITA, ACEITE DE OLIVO, PAPRIKA. VEGETABLES, PITA BREAD, OLIVE OIL, PAPRIKA.

03. TACOS

3 PZS

ARRACHERA A LA PARRILLA GRILLED FLANK STEAK

TORTILLA DE MAÍZ, CEBOLLA ROSTIZADA, NOPALES, PAPAS FRITAS, CILANTRO. CORN TORTILLAS, ROASTED ONION, PICKLED NOPALES, CACTUS, FRIES, CILANTRO.

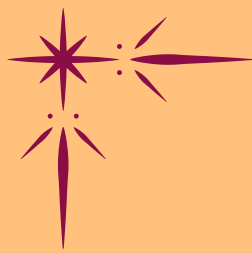
CAMARÓN ESTILO BAJA BAJA STYLE SHRIMP

TORTILLA DE HARINA, PICO DE GALLO, COL MORADA Y MAYONESA DE CHIPOTLE. FLOUR TORTILLAS, PICO DE GALLO, PURPLE CABBAGE, CHIPOTLE MAYONNAISE.
*OPCIÓN CON PESCADO *FISH OPTION

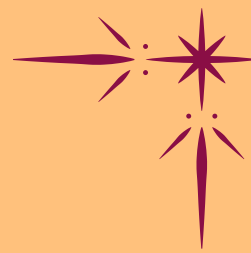


**FAVOR DE INFORMAR A SU MESERO DE CUALQUIER
REQUERIMIENTO DIETÉTICO O ALERGIAS
PLEASE ADVISE YOUR SERVER SHOULD YOU HAVE
ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES**

**PRECIOS EN PESOS MEXICANOS INCLUYEN IVA (16%).
PRECIOS SUJETOS A CARGO POR SERVICIO (10%)
PRICES ARE IN MEXICAN PESOS (16%) TAX INCLUDED.
PRICES SUBJECT TO (10%) SERVICE CHARGE**



ULTRA MAR



03. TACOS

TACO DE LECHÓN

LECHÓN AL HORNO, FRIJOL CON HOJA SANTA, XNI-PEC, QUELITES
OVEN ROASTED LECHÓN PORK, BEANS, XNI-PEC, QUELITES.

PULPO ADOBADO LA PARRILLA

MARINATED GRILLED OCTOPUS

CASTACÁN, PURE DE AGUACATE, SIKIL PAK, CEBOLLA CAMBRAY CURTIDA.
YUZU COCONUT CASTACÁN PORK BELLY, AVOCADO, SIKIL PAK, PICKLED ONIONS

PORTOBELLO

AGUACATE, PALMITO, ARÚGULA, SALSA MACHA. AVOCADO, HEART OF PALM, MACHA SAUCE.

04. TORTAS

SERVIDOS CON PAPAS FRITAS O CAMOTE CHIP.
TRADITIONAL MEXICAN SANDWICHES SERVED WITH FRENCH. FRIES OR SWEET POTATO CHIPS.

TORTA DE COCHINITA

PAN TELERA, FRIJOL REFRITO, COCHINITA PIBIL, SALSA XNI-PEC.
REFRIED BEANS, XNI PEC SAUCE AND COCHINITA PORK.

04. TORTAS

EL PHILLY

PHILLY CHEESE STEAK

RIB EYE, QUESO PROVOLONE, TOCINO AHUMADO, CEBOLLA, CHAMPIÑONES. SHAVED RIB EYE, PROVOLONE, SMOKED BACON, SAUTEED ONIONS, MUSHROOMS

05. POSTRES DESSERTS

PASTEL DE QUESO CABRA GOAT CHEESECAKE

GANACHE DE CHOCOLATE, GEL DE FRAMBUESA. CHOCOLATE GANACHE, RASPBERRY.

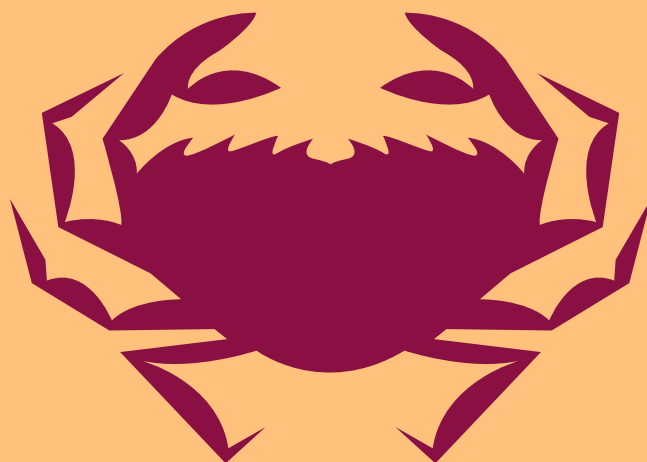
PASTEL DE 3 CHOCOLATES THREE CHOCOLATE CAKE

Y AVELLANAS. WITH HAZELNUT.

PASTEL DE ZANAHORIA CARROT CAKE

CRUMBLE DE SEMILLA. SEEDS CRUMBLE.

BROWNIE DE CHOCOLATE CHOCOLATE BROWNIE



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