

To Start

PORK RIND GORDITAS \$ 115

3 Pieces of Gorditas Filled with Pork Skin, Lettuce, Cheese, and Cream

GARLIC BREAD \$ 80

Slices of Baked Bread with Garlic Butter with Parmesan Cheese Gratin, and Sprinkled with Parsley

BEETROOT ROAST \$ 165

Roasted Beets Accompanied by Cabrales Cheese in Balsamic Reduction and Pecan Praline

FUNDIDO CHEESE \$ 130

With corn or flour tortillas

CRISPY RIB-EYE \$ 165

SERRANO HAM WITH MELON \$ 165

80g of Serrano Ham, Served with Melon Pearls and Pesto

SHRIMP & OCTOPUS AGUACHILE \$ 145

Classic aguachile with spicy notes and a hint of passion fruit

CEVICHE DE CECINA \$ 135

120g seasoned cecina with cilantro, onion, and lime juice, served with crispy tortilla chips



Soups

CHICKEN CONSOMMÉ \$ 90

200ml accompanied by shredded chicken, vegetables, and rice

SHRIMP BROTH \$ 97

200 ml accompanied by small shrimp, carrots, and potatoes

ONION SOUP \$ 122

200 ml accompanied by croutons and gratinated

TORTILLA SOUP \$ 118

200ml, tortilla julienne, avocado, pasilla chili, and pork crackling

Gourmet Tacos

RIB EYE TACO \$ 195

3 Corn Tortillas, Sliced Rib Eye, Cheese Crust, Nopal, Black Mayo Dots, Guacamole, and Watermelon Radish

SONORA TACO \$ 195

3 pieces of beetroot flour tortillas, cheese crust, dried noodles, garlic shrimp, crispy pork rinds, guacamole dots, seared chili mayonnaise, and a mini julienned mix of carrots and jicama.

MAYO TACO \$ 205

3 Spinach Flour Tortillas, Cheese Crust, Pressed Pork, Grilled Octopus, Pork Belly, Guacamole Points, Habanero Mayonnaise, and Mini Carrot and a Jicama Straw

ROSARITO TACOS \$ 190

2 Flour or Corn Tortillas, Sautéed Shrimp, with Cheese Gratin, Chipotle Dressing Points, Guacamole, and French Fries

TACO TRILOGY \$ 205

3 Pieces: 1 Rib Eye Taco, 1 Sonora Taco, and 1 Mayo Taco

GARLIC MUSHROOM TACOS \$ 180

3 Pieces of Portobello Sautéed in Olive Oil and Toasted Chilies with Chayote and Pickled Pear

Salads

FRUTTI DI BOSCO \$ 170

200g mix of lettuce and spinach, walnut, blueberry, strawberry, goat cheese, and creamy passion fruit dressing

MEXICANISIMA SALAD \$ 185

00g mix of lettuce with bacon, avocado, panela cheese, and crispy pork rind

LAILA CAESAR SALAD \$ 170

200g sucrine lettuce accompanied by artichoke hearts, bell peppers, mushrooms, Parmesan cheese, Caesar dressing, and an extra crispy 50g chicken breast



Las Burguers

LAILA BURGER \$ 199

200g Angus beef, caramelized onion, bacon, manchego cheese, lettuce, tomato, and spicy chili mayonnaise, accompanied by wedge potatoes

SHRIMP BURGER \$ 230

200g shrimp, caramelized onion, bacon, manchego cheese, lettuce, tomato, habanero mayonnaise, accompanied by wedge potatoes.

Surf and Turf

GRILLED STEAK \$ 335

250 grams of marinated skirt steak accompanied by grilled vegetables (baby potatoes, pearl onions, asparagus, and carrots)

BRAISED RIB EYE \$ 350

350 grams of rib-eye accompanied by grilled vegetables (baby potatoes, pearl onions, asparagus, and carrots)

MESQUITE OCTOPUS \$ 315

300 grams of grilled octopus on a bed of buttered mashed corn, accompanied by seared mayonnaise dots, parsley, and chili oil

GRILLED FLANK STEAK \$ 360

300 grams of flank steak, accompanied by grilled vegetables (baby potatoes, pearl onions, asparagus, and carrots)

OVEN-BAKED SHORT RIB \$ 370

300g of Delicious Oven-Baked Short Rib, Served with Mashed Potatoes on a Pepper Sauce Bed

GRILLED SALMON \$ 290

200g of Grilled Salmon, Served with Mixed Salad

CATCH OF THE DAY \$ 255

200g of grilled swordfish, accompanied by green salad and a citrus touch.

GRILLED BONE MARROW \$ 190

180g grilled bone marrow, accompanied by sautéed pacotilla shrimp in butter, and roasted baby corn

Packages

ADULT BUFFET LUNCH (1 PM TO 4:30 PM) \$ 279

CHILDREN'S BUFFET LUNCH (1 PM A 4:30 PM) \$ 199

Desserts

ICE CREAM CUP \$ 80

3 scoops of ice cream (lemon, strawberry, or chocolate)

FRAGOLE AL LIMONE (SUGAR-FREE) \$ 75

50g sliced strawberries with lemon and a sweet touch.

FLAN SLICE \$ 80

TIRAMISU \$ 80

CHOCOLATE TRUFFLE \$ 80