

PORK RIND GORDITAS

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

GARLIC BREAD

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

BEETROOT ROAST

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

FUNDIDO CHEESE

With corn or flour tortillas

CRISPY RIB-EYE

SERRANO HAM WITH MELON

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

SHRIMP & OCTOPUS AGUACHILE

Classic aguachile with spicy notes and a hint of passion fruit

CEVICHE DE CECINA

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

CHICKEN CONSOMMÉ

200ml accompanied by shredded chicken, vegetables, and rice

SHRIMP BROTH

200 ml accompanied by small shrimp, carrots, and potatoes

ONION SOUP

200 ml accompanied by croutons and gratinated

TORTILLA SOUP

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

Gourmet Tacoso

RIB EYE TACO

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

SONORA TACO

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

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

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

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

GARLIC MUSHROOM TACOS

3 Pieces of Portobello Sautéed in Olive Oil and Toasted Chilies with Chauote

FRUTTI DI BOSCO

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

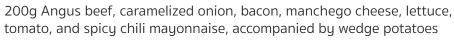
MEXICANISIMA SALAD

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

LAILA CAESAR SALAD

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

LAILA BURGER



SHRIMP BURGER

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

GRILLED STEAK

\$ 195

\$ 195

\$205

\$205

\$ 180

\$ 199

\$ 230

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

BRAISED RIB EYE

\$ 190

\$370 **OVEN-BAKED SHORT RIB** 300g of Delicious Oven-Baked Short Rib, Served with Mashed Potatoes on a Pepper Sauce Bed

GRILLED SALMON



ICE CREA 3 scoops of ice

FRAGOLE 50g sliced stra

FLAN SLI TIRAMISU **CHOCOL**

\$165

\$ 145

\$ 135

\$90

\$97

\$ 122

\$ 118

\$ 165

\$130

\$165

\$ 115

\$80

and Pickled Pear

\$ 170

\$ 185

\$ 170

Suit and Turk

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

MESOUITE OCTOPUS

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

GRILLED FLANK STEAK

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

200g of Grilled Salmon, Served with Mixed Salad

CATCH OF THE DAY

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

GRILLED BONE MARROW

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



Packageso

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



e cream (lemon, strawberry, or chocolate)	
E AL LIMONE (SUGAR-FREE) awberries with lemon and a sweet touch.	
ICE	\$ 80
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ATE TRUFFLE	\$ 80



\$ 190

\$ 290

\$ 315

\$360

\$ 335

\$ 350