

## 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**