

### 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

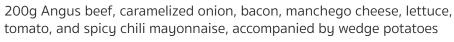
# MEXICANISIMA SALAD

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
U	
ATE TRUFFLE	\$ 80



\$ 190

\$ 290

#### \$ 315

# \$360

\$ 335

\$ 350