EMPORIO ACAPULCO



### MELTED CHEESE | 200 g \$145

Plain or with mushrooms, chorizo or poblano peppers, served with flour or corn tortillas

# ACAPULCO-STYLE SHRIMP COCKTAIL | 130 g \$177

Traditional, a true delight!

# BAJA-STYLE FISH TACOS | 2 PIECES | \$94

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

## ENCHILADAS | 3 PIECES | \$125

Stuffed with chicken (150 g), your choice of red, green or swiss, topped with cheese, sour cream, onion and cilantro

### CLASSIC CAESAR SALAD \$99

With chicken (150 g) | \$115 With shrimp (100 g) | \$189

### FARMER'S SALAD \$107

Mix of lettuces, cucumber, carrot, tomato, celery, onion, avocado and hearts of palm, with fine herb vinaigrette

### SPINACH SALAD | 265 g \$182

With mango dressing, caramelized pecans, grapes and goat cheese in panko

## SOUPS Y CREAMS / / /

## CHICKEN BROTH | 300 ml \$75

Shredded chicken, vegetables, rice, with classic sides

## TORTILLA SOUP | 300 ml \$78

Served with avocado, panela cheese, pork rinds, pasilla chilli and sour cream

## VEGETABLE SOUP | 300 ml \$76

Potato, carrot, spinach, cabbage, zucchini and panela cheese

## SANDWICHES &///// HAMBURGERS

# CLASSIC HAMBURGER | 1 PIECE | \$212

Beef patty (200 g) with cheese, bacon, lettuce, tomato, onion and pickles, served with French fries

## CLUB SANDWICH | 1 PIECE \$130

The traditional one, with ham (40 g), chicken (100 g), cheese and bacon, served with French fries

### PANINI STEAK & CHESE | 1 PIECE \$315

With flank steak (200 g), caramelized onion, manchego cheese, chipotle mayo, served with French fries

### RIB EYE TACOS | 350 g \$427

With melted cheese, guacamole, and roasted chillis

### GRILLED RIB EYE | 350 g \$427

With baked potato, roasted chilis and Béarnaise sauce

## MARINATED FLANK STEAK | 200 g \$250

With onions and roasted chillis, guacamole and corn tortillas

## FILLET MIGNON | 200 g \$271

Wrapped in bacon, served with creamy mushroom sauce and French fries

# LEMON AND CILANTRO CHICKEN THIGHS | 300 g \$188

Served with a mix of lettuce, tomato, Meyer lemon vinaigrette, extra-virgin olive oil and sea salt

GRILLED CHICKEN
BREAST | 200 g
\$188

Served with rice and salad

## FISH AND/////////////////////SEAFOOD

## LEMON PEPPER SHRIMP | 200 g | \$260

Served with mashed potatoes

## FISH FILLET 200 g \$203

Your choice of: sautéed with garlic, grilled, buttered or breaded, served with rice

### GRILLED SALMON | 200 g \$271

With mashed sweet potatoes and green salad

# SEARED TUNA WITH A SESAME SEED CRUST | 200 g | \$297

Served with sautéed spinach with garlic

### SHRIMP | 200 g \$260

Your choice of: guajillo pepper, sautéed with garlic, grilled or breaded, served with rice

## ITALIAN CORNER////

OUR DISHES ARE PREPARED WITH 200 g OF PASTA

#### FETUCCINI ALFREDO \$146

With shrimps (100 g)

## YOUR CHOICE OF PASTA \$127

#### Short pastas:

FUSSILLI PENNE

#### Long pastas:

SPAGUETTI | FETUCCINI

#### Sauces:

Bolognese | 4 Cheeses | Pomodoro | Pesto

LEMONADE | 355 ml | \$46

ORANGEADE | 355 ml | \$46

BOTTLED WATER | 600 ml | \$38

SODA | 355 ml | \$46

COFFEE | 210 ml | \$42

ESPRESSO | 40 ml | \$42

CAPPUCCINO | 210 ml | \$42

ICED TEA | 355 ml | \$51

#### NEW YORK CHEESECAKE | 1 Slice, 180 g \$78

The traditional, served with red fruits & berries coulis

CHOCO BANANA
CHEESE CAKE
| 1 Slice, 180 g
\$78

A unique recipe made with banana, chocolate chunks and pecans

## CAJETA FLAN | 1 Portion, 140 g \$63

Deliciously made with creamy cajeta, served with pecans

#### 3 MILK CAKE | 1 Slice, 200 g \$68

Our famous recipe served with whiped cream and strawberries

// The consumption of raw or undercooked meat, poultry, seafood or egg products increases the risk of foodborne illnesses.

// Prices in Mexican pesos. Tax included

// Average weight of food before cooking

// JUNE, 2020