



Lunch Menu

Late Breakfast

Chicken Enchiladas (green or red)	🌾🥚🥛	\$110
Chilaquiles (green or red)	🌾🥚🥛	\$110
Burrito Ranchero (scrambled egg with chorizo, beans, and cheese)	🥚🥛🌾	\$120
Goat Cheese Omelet with Basil	🌾🥚🥛	\$115

Salads

Chef's Salad	🌾🥚🥛	\$100
A mix of lettuce, olives, tomato, chicken, cheese, bacon, cucumber, sunflower seed, and an aromatic herb dressing			
Tropical Salad	🌾	\$100
Lettuce and spinach, tomato, avocado, papaya, chia and citrus dressing			
Caesar Salad with chicken or shrimp	🌾🐟🥚🥛	\$120

Soups

Tortilla Soup	🌾🥚	\$95
Tomato broth, tortilla julienne, avocado, cream, cheese, and chicharron			
Chicken Soup with Vegetables	🌾🥬	\$90
Corn, carrot, pumpkin, rice, and chicken			

Entrees















Fish Ceviche	🌾	\$110
Baja Fish marinated with lemon, purple onion, tomato, coriander and a touch of serrano pepper			
Sinaloa Style Shrimp Cocktail	🌾🐟	\$150
Cucumber, purple onion, coriander, avocado, and prepared shrimp broth			
Marlin Toast	🌾🐟	\$120
With pickled vegetables and avocado			
Vegetarian Toast	🌾	\$110
With pickled vegetables and avocado			
Nachos Charros	🌾	\$100
Bathed in beans, yellow cheese, chili beans, jalapeños, pico de gallo sauce, and sour cream			
Buffalo Wings	🌾	\$120
With buffalo sauce, ranch dressing dip and celery sticks			
Chicken Fingers		\$120
Fried chicken with fries and ranch dressing			














Lunch Menu








Sandwiches, hamburgers, and wraps

Finisterra Hamburger	   	\$220
Guacamole, white cheese, ham, gherkin, fried onion, lettuce, and french fries		
Panini from the Farm	  	\$200
House bread, with chipotle mayonnaise, tomato, roast chicken, and cheese		
Caesar Wrap	  	\$180
Flour tortilla with grilled chicken, lettuce, cheese, croutons, and caesar dressing		
Crispy Fish Wrap	 	\$200
Flour tortilla with breaded fish fingers, lettuce, avocado, and ranch dressing		
B.B.Q Sandwich	 	\$220
House bread, pork, american salad, and french fries		

Specialties

Grilled Fish Fillet	 	\$220
Fish cooked in butter, served with rice, and roasted vegetables		
breaded beef steak		\$250
Breaded top Sirloin, accompanied by mashed potatoes and a mixed salad		
Baja Style Shrimp Tacos	 	\$230
Battered shrimp in a flour tortilla with sour cabbage and chipotle sauce		
Baja Style Fish Tacos	 	\$220
Battered fish in a flour tortilla with sour cabbage and a tomato sauce		
Chicken Taquitos	 	\$210
Golden tacos, lettuce, chipotle sauce, and avocado		
Mushroom Tacos		\$200
Corn tortilla, sautéed mushrooms, guacamole, and sour cabbage		
Chicken Quesadillas		\$180
Flour tortillas with chicken		

Agave Desserts











Chocolate cheesecake	 	\$100
Corn cake with rompopo sauce	 	\$100
Lemon roll	 	\$100
Choco-Flan	 	\$100





Dinner Menu

Entrées

Clam gratin "Lorena style" on roasted pineapple and lemon.....	 	\$90,00
Argentine white chorizo	 	\$70,00
Shrimp cocktail "bloody mary".....	 	\$95,00
Fresh mozzarella & tomato, balsamic and mint pesto		\$85,00
Mixed agave & lettuce salad, avocado, corn, cotija cheese, tomato, and citrus dressing	 	\$85,00
Arugula & spinach salad with prosciutto & goat cheese, caramelized pear, and honey and balsamic vinaigrette		\$90,00


















Soups

Leek, potato, spinach, and truffle oil soup.....		\$95,00
Lobster Bisque & Chipotle Garlic Bruschetta	  	\$120,00









From the grill

Prime beef	\$280,00	BBQ ribs	 \$250,00
New York steak	\$350,00	Chicken breast	\$250,00
T-bone steak	\$350,00	Salmon fillet	 \$290,00
		Sea bass fillet	 \$250,00

Side dishes & Sauces

Baked potato & cream, parsley, and bacon		Mint pesto.....	
Roasted asparagus	 	Chimichurri	
Roasted vegetables & peppermint pesto		Creole mayonnaise.....	
Potato gratin & bacon, parsley and cheese		Smoked ketchup	
French fries & smoked ketchup		Sour cream	
Mashed potatoes & butter		Horseradish	
Creamy spinach & garlic, parmesan, bread	 	Rosemary and red wine sauce	   

Desserts

Warm chocolate cupcake	 	\$85,00
Coffee napoleon	 	\$85,00
Passion fruit mousse.....	 	\$80,00
Savarin.....	 	\$85,00

