





















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

Banana cake with chocolate sauce	  	\$85
Red fruit cheesecake	 	\$90
Three milk cake	  	\$85
Variety of ice cream	 	\$90



GLUTEN



CRUSTACEAN



EGGS



FISH



PEANUT



SOY



DAIRY



SHELL
FRUITS



CELERY



MUSTARD



SESAME
GRAINS



SULFUR DIOXIDE
AND SULFATE













MOLLUSCS



LUPINS






Entree's

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 & Saucers

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

 Corn cake with caramelized popcorn and caramel sauce	 	\$100.00
Warm chocolate with vanilla ice cream	  	\$90.00
Neapolitan pudding	 	\$85.00
 Seasonal fruit tapioca		\$85.00

