



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		














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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