

## FOR A GOOD BEGINNING

PESOS/US DOLLARS

<b>ESCARGOTS BOURGOGNE</b> (8 pieces) 50 grs.....	.....\$216.00/\$11.00 U.S.
<b>ARTICHOKE AND MUSHROOM "CARNIVAL"</b> (In the chefs special herb sauce ) (for 2) 350 grs.....	.....\$170.00/\$9.00 U.S.
<b>CEVICHE "BAHIA"</b> (Fresh fish marinated in lime juice)100 grs... ..	.....\$114.00/\$6.00 U.S.
<b>AZTECA CREPES</b> ( Prepared in the traditional hitlacoche style try them) 150 grs.....	.....\$ 96.00/\$5.00 U.S.
<b>SHRIMP COCTAIL</b> (Fresch large shrimps served in red sauce)160 grs... ..	.....\$174.00/\$9.00 U.S.
<b>MUSSELS</b> (Prepared in their shell with white) 200 grs.....	.....\$180.00/\$9.50 U.S.
<b>BABY SQUID AS YOU LIKE IT</b> (Tenderly breaded, in garlic or in butter)160 grs.....	.....\$210.00/\$9.00 U.S.
<b>OYSTERS ROCKEFELLER</b> (Six oysters gratinados on the half shell)160 grs .....	.....\$198.00/\$11.00 U.S.

## SOUPS

<b>CHILLED CREAM OF AVOCADO/</b> 250 ml.....	.....\$ 108.00/\$5.70 U.S.
<b>FRENCH ONION SOUP AU GRATIN</b> ( Traditional) 250 ml .....	.....\$ 108.00/\$5.70 U.S.
<b>SEAFOOD SOUP "OLAS ALTAS"</b> (All the freshest sea food in a pernod seasoned broth /500 ml.....	.....\$192.00/\$10.00 U.S.
<b>TORTILLA SOUP "HUCHOL"</b> (Tortilla strip, cheese and avocado in a broth topped with cream) 250 ml .....	.....\$108.00/\$5.70 U.S.
<b>SHRIMPS BISQUE</b> (A deliciously light creamed soup) 250 ml.....	.....\$108.00/\$5.70 U.S.
<b>SPECIAL SOUP OF THE DAY</b> (The chefs creation) 250 ml... ..	.....\$108.00/\$5.70 U.S.

## SALADS

<b>CAESAR SALAD</b> ( For 2 people, the house speciality, prepared at you table) 200 grs .....	.....\$228.00/\$12.00U.S.
<b>CRISTY SALAD</b> (Fresh spinach leaves with bacon, mushroom and a special Kristy dressing) 100 grs.....	.....\$108.00/\$5.70 U.S.
<b>GARDEN SALAD</b> (With fresh, Italian, Thousand Island or Roquefort dressing)100 grs	.....\$108.00/\$5.70 U.S.
<b>CAPRESE SALAD</b> ( Accompanied with sliced fresh buffalo mozzarella cheese, tomatoes, basil and seasoned with salt olive oil) 130 grs.....	.....\$108.00/\$5.70 U.S.
<b>CAMPESINA SALAD</b> ( A oombination of different lettuces, mushrooms, breast of chicken, with a semi-sweet pekin sauce)150 grs.....	.....\$168.00/\$8.85 U.S.

## POULTRY

<b>CHICKEN KIEV</b> (Stuffed and smothered with mushroom sauce, a traditional Russian dish) 200 grs.....	.....\$276.00/\$14.50 U.S.
<b>CHICKEN NIKI A LA MANZANA</b> (Tastefully prepared breast of chicken with apples, mushrooms and onion greens) 200 grs.....	.....\$276.00/\$14.50 U.S.
<b>CHICKEN "NORMANDIE"</b> (A tender breast of chicken sliced in bite size pieces and sauteed in mushrooms and cream)200 grs.....	.....\$276.00/\$14.50 U.S.
<b>BREAST OF DUCK</b> (Caramelized in an orange sauce)200 grs.....	.....\$354.00/\$18.60 U.S.

## CHEFS SUGGESTIONS

### CHOICE SONORAN BEEF

(Served with mashed potatoes au gratin and fresh seasonal vegetables)

<b>CHATEAUBRIAND</b> (For 2, our choice cut served at your table with bernaise sauce)400 Grs...	\$768.00/\$40
<b>HEART OF FILET IN GARLIC SAUCE</b> ( At your table) 200 grs.....	\$384.00/\$20
<b>PEPPER STEAK A LA FLAMBE</b> (A gourmet tradition flamed at your table)200 grs.....	\$384.00/\$20
<b>MUSTARD STEAK</b> (A house spaciality, flamed at your table)200 grs.....	\$384.00/\$20
<b>FILETE BROCHETTE</b> (Choice filet, onions and green pepper laced on a skewer and charbroiled) 200 grs.....	\$300.00/\$15.75
<b>FILETE MIGÑON</b> (Wrapped in bacon, charboriled and served with a mushroom sauce) 200 grs.....	\$384.00/\$20
<b>BEEF "STROGANOFF"</b> (Prepared to perfection at your table) 200 grs.....	\$366.00/\$19
<b>FILET TIPS "MEXICANA"</b> (Pancho Villa's favorite plate) 200 grs.....	\$366.00/\$19
<b>MEDALLIONS OF BEEF "AL DURAZNO"</b> (blended with the smooth taste of peaches, prepared at your table) 200 grs.....	\$384.00/\$20
<b>RIB EYE STEAK</b> (Our best grade of beef 350 grs) (Accompanied by a potato cookie and serrano ham and café de paris butter).....	\$516.00/\$27
<b>WITH LARGE SHRIMPS</b> \$ 720.00 / 450 grs <b>WITH LOBSTER</b> \$800.00 /850 grs	
<b>NEW YORK</b> (Our best grade of beef 350 grs) (Accompanied by a potato cookie and serrano ham and café de paris butter) 450 grs.....	\$ 516.00/\$27
<b>ARRACHERA STEAK/</b> 200 grs.....	\$384.00/\$20
<b>PORK RIBS BBQ</b> (For two) 800 grs.....	\$300.00/\$15.75
<b>PORK LOIN</b> (Prepared with grilled vegatables in a sweet soya sauce)200 grs .....	\$324.00/\$17

## FRESH PACIFIC SEAFOOD AND SHELLFISH

(Served with rice pilaf and fresh seasonal vegetables)

<b>SHRIMPS MEXICANA</b> (mediun size, classic style prepared with herbs in an authentic Mexicana sauce) 160 grs.....	\$306.00/\$16
<b>SHRIMPS "EL PANORAMA"</b> ( Large size if your are a shrimp lover try this house speciality, flamed at your table) 160 grs .....	\$420.00/\$22
<b>TEQUILA SHRIMPS</b> (Large size, delicious flamed at your table)160 grs.....	\$420.00/\$22
<b>SHRIMPS COOPER</b> (Large shrimps stuffed with cheese and wrapped in bacon) 220 grs.....	\$420.00/\$22
<b>SHRIMPS IN GARLIC</b> (Large size, fisherman's favorite)160 grs.....	\$420.00/\$22
<b>TROPICAL SHRIMPS</b> (Large shrimps breaded in coconut and tamarindo sauce)160 grs.....	\$420.00/\$22
<b>SHRIMPS STEAK</b> (A shrimps migñon wrapped in bacon and bathed in a bisque) 170 gr... ..	\$420.00/\$22
<b>CATCH OF THE DAY AL MANGO</b> (Fresh fish filet in a creamy sauce with wine and green peppers) 200 grs.....	\$290.00/\$15
<b>FILET FLORENTINE</b> (a delicious fish filet poached on a bed of spinach and special sauce) 200 grs.....	\$324.00/\$17
<b>LOBSTER</b> (Grilled to perfection in its shell with drawn butter or garlic sauce)700 grs.....	\$672.00/\$35
<b>LOBSTER PERNOD A LA FLAMBE</b> (Exquisitely flamed in delightful liquors at your table)700 grs .....	\$690.00/\$30
<b>YELLOW FIN TUNA</b> (Prepared with coriander herb seed, mango, jicama, and spanish plum sauce)200 grs .....	\$360.00/\$36
<b>SEAFOOD PLATER "LA SIESTA"</b> ( For two people, lobster, jumbo shrimps, fish filet and squid)1,220 grs.....	\$ 1.700.00/\$89
<b>COMBINATION</b> (Lobster, jumbo shrimps, fish filet, and petite chateaubriand, accompanied with soup of the day or mixed salad).1,260.00 grs.....	\$2040.00/\$107

## SWEETS

<b>BANANAS "BORRACHAS"</b> ( <i>Flamed with kalhua and brandy</i> ) ( <i>for two</i> )300 grs	\$190.00/\$10
<b>CREPES AMARETTO</b> ( <i>Flamed with amaretto</i> ) ( <i>for two</i> )200 grs.....	...\$190.00/\$10
<b>STRAWBERRIES "CONCHAS CHINAS"</b> ( <i>Secret recipe</i> ) ( <i>for two</i> ) 200 grs.....	...\$190.00/\$10
<b>FLAN/</b> 200 grs.....	.....\$ 96.00/\$5
<b>FRIED ICE CREAM</b> 150 grs-.....	.....\$103.00/\$5
<b>ASSORTED CAKES</b> ( <i>ask your waiter for the nights special</i> )160 grs.....	.....\$ 96.00/\$5

## DRINKS

<b>PANORAMA COFFEE/</b> Liqueur 46 ml/ Drinking glass 180 ml .....	.....\$190.00/\$10
<b>DIABLO COFFEE</b> (For 4) Liqueur 184 ml/Drinking glass 180 ml.....	.....\$420.00/\$22
<b>MEXICAN COFFEE/</b> Liqueur 46 ml/ Drinking glass 180 ml.....	..... \$114.00/\$6
<b>COFFEE, TEA OR DECAF/</b> 180 ml....	.....\$ 42.00/\$2
<b>SEXXXI COFFEE/</b> Liqueur 46 ml/Drinking glass 180 ml .....	.....\$190.00/\$10
<b>BEER/</b> 355 ml.....	.....\$ 54.00/\$2
<b>SOFT DRINKS</b> 200 ml.....	.....\$ 36.00/\$3
<b>BOTTLED WATER</b> 600 ml...	.....\$ 30.00/\$1.60

THESE PRICES DO NOT INCLUDE THE IVA (VALUE ADDED TAX TAX) OF 16%