

ENSALADAS

Ensalada Verde \$252
Lechuga, pepino, ejotes, aguacate, pimiento morrón, espárragos, vinagreta de manzana.

Ensalada de Cítricos con Nuez \$252
Lechuga, espinaca, ejotes, supremas de naranja y toronja, nuez, vinagreta de mostaza.

Ensalada Mixta \$252
Lechugas mixtas, pimientos, tomates cherry, pepino, zanahoria, aceitunas, cebolla morada, aceite de oliva, vinagreta balsámica.

SOPAS

Crema de Tomate y Pimientos Rostizados \$252
Tomate y pimientos rostizados, crema, crutones.

Caldo Tlalpeño \$252
Vegetales, aguacate, tiras de tortilla frita, pollo.

ESPECIAL DEL MAR DE CORTÉS

Ceviche Mixto Tropical \$450
Camarón, pescado, mango, cilantro, pimiento rojo, cebolla morada, ajo, elote, supremas de naranja, aceite de ajonjolí, jugo de limón.

Cóctel de Camarón \$450
Camarón, lechuga, salsa coctelera.

Ceviche Tejabán \$468
Callo de almeja, atún, pulpo, tomates cherry, chile serrano, cebolla morada, cilantro, aceite de ajonjolí, jugo de limón.

Cóctel del Pacífico \$504
Callo, camarón, pulpo, pepino, tomate, cebolla morada, cilantro, aceite de ajonjolí, jugo de tomate, fondo de camarón.

ENTRADAS

Humus de Aguacate \$198
Garbanzo, aguacate, aceite de oliva, jugo de limón.



Fish



Vegetarian



Gluten Free



Molluscs



Crustaceans



Nuts



Sesame



Dairy

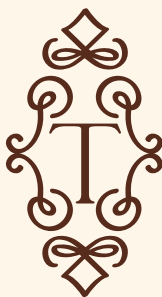


Spicy

All prices are in U.S. dollars (USD) and include 16% tax.

Chef's Specials are not included in the All-Inclusive Package. Guests with this plan receive a 15% discount off the listed prices.

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PLATOS FUERTES

Tacos Estilo Baja  \$396
Pescado (160 g), tomates cherry, rábano, guacamole, ensalada de col.

Flautas de Tinga de Pollo  \$360
Pollo (160 g), lechuga, tomates cherry, rábano, crema, queso, salsa verde, frijoles refritos.

Echiladas Poblanas de Camarón   \$450
Estofado de camarón (160 g), cebolla morada, crema, queso.

Pechuga Rellena de Champiñones  \$432
Pechuga de pollo (200 g), estofado de champiñones, queso mozzarella, salsa poblana, puré de papa.

Baguetín de Pollo  \$360
Pechuga de pollo (200 g), lechuga, cebolla morada, queso mozzarella, pesto, papas a la francesa.

Hamburguesa Tejaban  \$540
Queso azul, tocino, cebolla, tomate, lechuga, pepinillos, chiles en vinagre, papas fritas.

Hamburguesa Tradicional  \$504
Queso amarillo, tocino, cebolla, tomate, lechuga, pepinillos, chiles en vinagre, papas fritas.

Sopes de Arrachera  \$504
Arrachera (180 g), sopes de maíz, aguacate, tomates cherry, rábano, cebolla encurtida, queso mozzarella, frijoles refritos.

EXTRAS

Extras de Chiles Treadados \$72

Extra de Crema Ácida \$54

Extra de Salsa Ranchera \$54

Extra de Limón \$54

Extra de Guacamole \$144

Extra de Salsa Mexicana \$90

Extra de Arroz Mexicano \$108

Extra de Frijoles \$90



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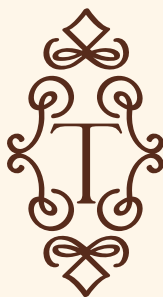


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SALADS

Green Salad \$14
Lettuce, cucumber, green beans, avocado, bell pepper, asparagus, apple vinaigrette.

Citrus Salad with Walnuts \$14
Lettuce, spinach, green beans, orange and grapefruit supremes, walnuts, mustard vinaigrette.

Mixed Salad \$14
Mixed lettuce, bell peppers, cherry tomatoes, cucumber, carrot, olives, red onion, olive oil, balsamic vinaigrette.

SOUPS

Roasted Tomato and Pepper Soup \$14
Roasted tomatoes and bell peppers, sour cream, croutons.

Tlalpeño-Style Chicken Soup \$14
Vegetables, avocado, crispy tortilla strips, chicken.

SEA OF CORTEZ SPECIALTIES

Tropical Mixed Ceviche \$25
Shrimp, fish, mango, cilantro, red bell pepper, red onion, garlic, corn, orange supremes, sesame oil, lime juice.

Shrimp Cocktail \$25
Shrimp, lettuce, cocktail sauce.

Tejabán-Style Ceviche \$26
Scallops, tuna, octopus, cherry tomatoes, serrano pepper, red onion, cilantro, sesame oil, lime juice.

Pacific Seafood Cocktail \$28
Scallops, shrimp, octopus, cucumber, tomato, red onion, cilantro, sesame oil, tomato juice, shrimp stock.

APPETIZERS

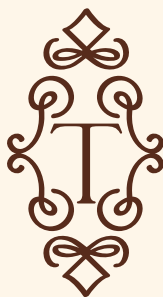
Avocado Hummus \$11
Chickpeas, avocado, olive oil, lime juice.



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MAIN COURSES

Baja-Style Tacos  \$22
Fish (5.6 oz), cherry tomatoes, radish, guacamole, coleslaw.

Chicken Tinga Flautas (Crispy Rolled Tacos)  \$20
Chicken (5.6 oz), lettuce, cherry tomatoes, radish, sour cream, cheese, green salsa, refried beans.

Poblano Shrimp Enchiladas   \$25
Braised shrimp (5.6 oz), red onion, sour cream, cheese.

Chicken Breast Stuffed with Mushrooms  \$24
Chicken breast (7.1 oz), mushroom stew, mozzarella cheese, poblano sauce, mashed potatoes.

Chicken Baguette  \$20
Chicken breast (7.1 oz), lettuce, red onion, mozzarella cheese, pesto, French fries.

Tejaban-Style Burguer  \$30
Blue cheese, bacon, onion, tomato, lettuce, pickles, pickled jalapeños, fries.

Traditional Cheeseburger  \$28
American cheese, bacon, onion, tomato, lettuce, pickles, pickled jalapeños, fries.

Skirt Steak Sopes  \$28
Skirt steak (6.3 oz), sopes (thick corn masa boats), avocado, cherry tomatoes, radish, pickled onions, mozzarella cheese, refried beans.

EXTRAS

Extra Blistered Chilis \$4

Extra Sour Cream \$3

Extra Ranchero Sauce \$3

Extra Lime \$3

Extra Guacamole \$8

Extra Mexican Salsa \$5

Extra Mexican Rice \$6

Extra Beans \$5



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