

Appetizers

- Beef Carpaccio / 150 g \$ 299
- Arugula / Parmesan cheese / Capers / Red onion / Olive oil
- Shrimp and Portobello
Mushrooms / 180 g \$ 289
- Guajillo Chili / Cream cheese / Garlic / Sprouts
- Vegetable Casserole \$ 109
- Bell pepper / Cherry tomatoes / Red onion / Potato wedges
- Tuna Toast w/ Mulato Chili \$ 199
- Tuna pate / Tuna marinated in mulato chili / Avocado
- Tuna Sashimi \$ 319
- Bell peppers / Cucumber / Red onion / Serrano chili / Black sauce / Olive oil
- Chalupas Poblanas \$ 129
- Corn tortilla fried in lard / Green and red sauce / Beef / White onion

Soups / Creams

- Xóchitl Soup \$ 159
- Chicken / White rice / Vegetables / Avocado / Onion and cilantro
- Tortilla Soup \$ 149
- Panela cheese / Avocado / Chipotle chili / Cream
- Creamy Corn Soup \$ 185
- Sweet corn / Rustic bread
- Roasted Tomato Creamy Soup \$ 149
- Confit tomato / Rustic bread / Goat cheese

Salads

- Watermelon Salad \$ 149
- Spinach / Mixed lettuce / Arugula / Cherry tomatoes / Sunflower seeds / Red onion / Olive oil / Balsamic vinegar
- Green Salad w/ Roasted Apple \$ 149
- Spinach / Arugula / Mixed lettuce / Green apple / Honey / Walnut
- Blue Cheese Salad \$ 149
- Mixed green lettuce / Peanuts / Red onion / Bacon / Blue cheese dressing
- Caesar Salad \$ 169
- Romaine lettuce / Traditional Caesar dressing / Croutons

Pasta / Risotto

- Spaghetti Bolognese \$ 295
- Beef fillet / Pomodoro sauce / Garlic / Basil
- Fetuccine Carbonara \$ 229
- Bacon / Egg / Parmesan cheese / Butter
- Penne Pomodoro \$ 239
- Tomato / Garlic / Basil
- Fruti di Mare Spaghetti \$ 349
- Tomato / Shrimp / Clam / Mussel / Octopus
- Milan Risotto w/ Shrimp \$ 299
- Saffron / Shrimp / Parmesan cheese / Tomato
- Mushrooms Risotto \$ 279
- Butter / Mushrooms / Parmesan cheese / White wine

Our prices are in Mexican pesos and include 16% tax (IVA). The weights of the main course portions represent the weight of the protein before cooking. Consuming raw or semi-raw eggs, fish and meat are consumed at your own risk. All our alcoholic beverages are served measuring 42 ml (1.4 oz) per glass and can be served with a 355 ml (12 oz) soft drink.

We are a free cash resort to use in the payment of your consumption bills. We accept payments with debit card, credit and room charge. We appreciate your attention.



Los Delfines

COCINA CONTEMPORÁNEA

Fish / Seafood

- Sesame Seeds Crusted Tuna \$399
Brussels sprouts / Bacon / Lime
- Fish Fillet any Style \$329
Garlic / Breaded / Grilled
- Grilled Octopus \$599
Baby potatoes / Gremolata sauce
- Imperial Shrimp \$409
Cheese / Bacon / Vegetables / White rice
- Salmon in Bernesa Sauce \$409
Green beans / White wine

Meats / Poultry

- Roasted Chicken \$329
Baby potatoes / Arugula salad
- Beef Fillet w/ Au Jus / 200 g \$399
Mashed potatoes / Beef jus / Arugula / Spring onion
- Surf and Turf / 290 g \$429
Angus beef fillet / Shrimp / Mashed potatoes / Garlic butter
- Skirt Steak / 200 g \$ 329
Refried beans / Guacamole / Mexican sauce / Sautéed chili peppers
- Rib Eye / 400 g \$599
Baked potato / Confit garlic butter
- BBQ Ribs \$399
French fries / Grilled corn on the cob

Specialties

- Mazatlán-Style Shrimp \$ 349
House dressing with butter and garlic / White rice / Green salad
- Grilled Fish Fillet \$ 329
Dorado fillet / Three chili marinade / Black beans / Green salad
- Pork Belly w/ Peanut Mole \$ 299
Pork belly cooked for 6 hours / Confit potatoes / Spring onions
- Poblano Mole w/ Chicken \$ 299
Classic homemade mole / Chicken leg and thigh / White rice

Desserts

- Blackberry Cheesecake \$ 129
- Chocolate Cake \$ 139
- Guava Tart \$ 129
- Ice Cream / Variety of Flavors \$ 99
- Homemade Flan \$ 109

Extras

- Chicken Breast / 100 g \$ 65
- Skirt Steak / 100 g \$ 80
- Shrimp / 100 g \$ 100

Bon
Appetit!