

K U P U R I

PUNTA MITA

APPETIZER

- Crispy chicken wings.** \$145
Served with buffalo sauce and blue cheese dressing, celery and "jicama" on the side
- Fried calamari and parsley basket** \$150
Served with pomodoro sauce

STARTER

- Fresh tuna "tostada"** \$230
Spring vegetables, coriander and avocado with soy sauce with sesame seeds and ginger (3 pieces)
- White fresh fish ceviche** \$205
Marinated fish with tangerine, flavoured with its zest, kaffir juice, jicama and "aji rocoto"
- Shrimp wonton** \$205
Jumbo shrimp wrapped in wonton, carrot and celery served with guacamole and spicy eel sauce
- Seasonal grilled vegetables** \$185
Charcoal grilled with olive oil and salt flower

SOUP

- Tortilla soup** \$120
Tomato soup with crispy pork and tortilla strips, cheese, avocado, cream and pasilla chili
- Gazpacho** \$125
Tomato, bell pepper and cucumber cold soup served with avocado cream. Crispy bread and vegetables
- With a broiled shrimp brochette** \$225
- Seafood soup** \$225
Seafood broth with mussel, shrimp, clams and whole crab

SALAD

- Caesar salad**
Lettuce with anchovy dressing, croutons and parmesan cheese \$130
With sautéed chicken \$205 With sautéed jumbo shrimp \$275
- Capri salad** \$190
Tomato and fresh mozzarella di bufala, balsamic vinaigrette and basil pesto
- Litibu salad,** grilled catch of the day over a bed of mixed greens, fresh bean, cherry tomato, cucumber and crispy tortilla strips with fines herb vinaigrette \$250
- Bulgur wheat salad** \$225
Tofu sautéed, cappers, raisins, tomato cherry and cilantro. Roasted pineapple and tamarin vinaigrette
- Greek salad** \$190
Tomato, red onion, kalamata olives and feta cheese, red bell pepper vinaigrette

SANDWICH & BURGER

Pita bread chicken breast wrap	\$195
With onion, pickles, gouda cheese and chipotle chili served with habanero chili foam and Mediterranean salad	
Angus beef burger, served with French fries	
Traditional: cheese, lettuce, tomato, sautéed onion, bacon and avocado	\$205
Mezcal BBQ: marinated with BBQ and Mezcal, gouda cheese and served with onion rings	\$205
Marinated Portobello mushroom burger	\$195
Sautéed tomato, asparagus, bell pepper, caramelized onion and goat cheese, served with French fries	
Fish sandwich	\$265
Spicy panko breaded fresh fish, arugula and Dijon mustard dressing	

TACOS & TACOS

Marinated flank steak soft tacos	\$225
Served with corn tortillas, guacamole, sautéed onion and “salsa” (3 pieces)	
Fresh tuna soft tacos	\$230
Marinated with orange juice and soy sauce, fried and served in corn tortilla, crispy potato and habanero chili foam (3 pieces)	
Baja-Style shrimp and fish tacos	\$230
Corn tortilla with cabbage and carrot strips, smoked chipotle chili mayonnaise on the side	
Duck “Carnitas” tacos	\$230
Tasty duck meat sautéed with onion and cilantro, served in wheat tortilla, fried leek and soy sauce on the side (3 pieces)	

SPECIALITY

Catch of the day three chilis	\$305
Grilled fresh fish with creamy chilis (“ancho, pasilla and guajillo”), and star anise sauce. Served with grains and tomato confit.	
Seared tuna	\$320
With a creamy mustard sauce and grilled vegetables	
Charcoal grilled octopus	\$280
Mild chilis oil, garlic and peanut, sautéed potato and tomato, arugula salad	
Prawns “meuniere”	\$380
Only salt, pepper and butter, rice and homemade mayonnaise	
Charcoal lamb chop and mint sauce	\$380
Marinated with Dijon mustard and thyme, served with fine herbs baby potato and sautéed vegetables.	
Flanck steak on the grill with rosemary	\$320
Seasonal vegetables and Jack potato, baked, sour cream and chives	

HOME MADE PASTA

Sea food fettuccini	\$250
Shrimp, calamari, octopus and fresh fish with tomato, parsley, garlic and basil	
Spaghetti “Amatriciana”	\$210
Tomato sauce with bacon, olive oil, garlic, basil, tomato, “tree chili” and parmesan cheese slices	
Choice of sauce: bolognese \$180, Alfredo \$160 and carbonara \$180	

Our prices are in Mexican pesos with taxes included
15% service fee will be added to your bill.