

## Menu

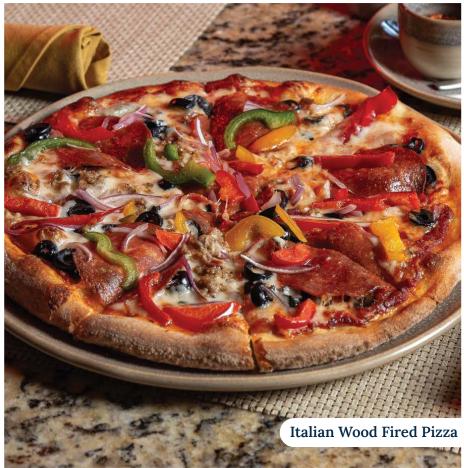
Breakfast 6 am - 11 am All Day 11 am - 6 am Sushi 2:00 pm - 9:30 pm Sunday BBQ 2:00 pm - 9:30 pm

Menu also available at













# Breakfast

6:00 am - 11:00 am

## **Healthy Start**

## All American

Seasonal Fruit Plate	\$295 MX	Pancakes Maple Syrup, Butter	\$340 MX
Banana Brulée Oatmeal Berries, Granola	\$295 MX	Brioche French Toast Vanilla Bean Cinnamon Batter, Butter, Maple Syrup,	\$380 MX
Power Bowl Greek Yogurt, Banana, Granola, Berries,	\$335 MX	Berries	
Chocolate Crisp		Dunes Club Omelette Black Forest Ham, Tomatoes, Onion, Baby Spinach,	\$390 MX
Avocado Toast Black Bean Jalapeño Cheese Bread, Smoked	\$420 MX	Mushrooms, Mixed Cheese, Fire Roasted Salsa, Hash Browns, choice of Toast	
Turkey, Baby Spinach, Heirloom Tomatoes, Two Eggs Sunny Side Up		The All American Two Eggs any Style, Hash Browns, Applewood	\$370 MX
Roasted Portobello Caprese Fresh Mozzarella Cheese, Garden Tomatoes,	\$280 MX	Smoked Bacon or Sausage Links, choice of Toast	
Poached Eggs, Pesto, Beet Hummus		Breakfast Sandwich Two Fried Eggs, American and Pepper Jack Cheese,	\$395 MX
Egg White Omelette Baby Spinach, Bell Peppers, Mushrooms, Tomatoes, Avocado, Whole Wheat Toast	\$410 MX	Applewood Smoked Bacon or Black Forest Ham on Whole Wheat Toast	

## **Mexican Specials**

Egg Benny's Two Poached Eggs, Toasted Bolillo Bread, Smashed Avocado, Pork Carnitas	\$375 MX	Club Burrito Scrambled Eggs, with Local Farm Chorizo, Anaheim Pepper, Onion, Refried Beans, Hash Browns, Mixed Cheese	\$320 MX
Huevos Rancheros Crispy Corn Tortilla, Refried Black Beans, Queso Fresco, Two Eggs Sunny Side Up, Ranchero Salsa	\$260 MX	Chile Relleno Omelette Fire Roasted Poblano Pepper, Corn Kernels, Onions, Panela Cheese, Tomatoes, Chorizo Hash Browns	\$375 MX
Migas de La Casa Scrambled Eggs, with Tomatoes, Jalapeños, Onion, Tortilla Strips, Hash Browns, Mixed Cheese, Fire Roasted Salsa, Tortillas	\$345 MX	Breakfast Tacos Mexican Style Potato Hash, Scramble Eggs, Avocado, Cilantro, Queso Fresco	\$295 MX



# Smoothies and Coffee

#### Smoothies - \$195 MX

#### **Green Machine**

Green Apple, Celery, Spinach, Pineapple, Orange Juice, Yogurt, Agave Honey and Protein Powder

#### Strawberry-Banana

Strawberry, Banana, Yogurt, Orange Juice, Agave Honey and Protein Powder

#### Guava

Guava, Orange Juice, Yogurt and Protein Powder

#### Cocolicious

Mango, Coconut, Orange Juice and Protein Powder

#### Papaya Mint

Papaya, Mint Leaves, Orange Juice, Yogurt and Protein Powder

#### **Triple Berry**

Orange Juice, Blueberries, Strawberry, Yogurt, Agave Honey and Protein Powder

\$100 MX

\$145 MX

\$165 MX

### Dairy-Free Smoothies - \$195 MX

#### **Green Juice**

Spinach, Pineapple, Celery, Green Apple, Water and Lime Juice

#### **Berries Sunrise**

Strawberry, Blueberry, Blackberry, Apple Juice and Agave Syrup

#### Chili-Mango

Mango, Mango Juice, Agave Syrup, Lime Juice, Tajin Chili Powder

#### Power

Banana, Peanut Butter, Chocolate Syrup, Almond Milk and Maria Cookies

Make your Own Smoothie

### Coffee and Classic Drinks

COFFEE		CHOCOLATE DRINKS		TEAS	
Black Coffee	\$105 MX	Iced Mocha	\$165 MX	Chai Latte	\$110 MX
Espresso	\$85 MX	Hot Chocolate	\$95 MX	Tizane	\$95 MX
American	\$110 MX	Chocomilk	\$110 MX	Fruit Juices	\$89 MX
Latte	\$145 MX	Ice Cream Milkshake	\$215 MX	Pineapple, Apple, Peach, Mango, Grapefruit	
Cappuccino	\$145 MX			Marigo, Graperraic	
Machiato	\$135 MX				

Add Coffee Flavors \$30 MX Vanilla, Vanilla Sugar Free, Irish Cream, Amaretto, Caramel,

Hazelnut

Frappe

**Cold Brew** 

Mocha | White Mocha



# All Day Menu

11:00 am - 6:00 am

Appetizers		Salads	
Chips and Salsa Traditional Guacamole, Pico de Gallo, Corn Chips Taboulli and Hummus	\$280 MX \$280 MX	Jalapeño Chicken Caesar Grilled Chicken Breast, Romaine Hearts, Tortilla Croutons, Corn Kernels, Cotija Cheese, tossed in our Jalapeño Caesar Dressing	\$430 MX
Pita Bread, Lettuce Wraps	\$260 MX	·	*****
Chicken Fajita Quesadilla Roll Grilled Chicken Breast, Pepper, Onion, Mixed Cheese, served with Guacamole, Fire Roasted Salsa, Crema	\$440 MX	Pear Salad Red Wine Poached Pear, Cranberries, Goat Cheese, Sweet Potato Crisps, Cucumber, Pear Vinaigrette	\$420 MX
Beer Battered Onion Rings Ground Mustard BBQ Sauce	\$295 MX	Roasted Beets Baby Greens, shaved Carrots, Avocado, Queso Fresco, Toasted Pumpking Seeds, Candied Pecans, Orange Segments, Balsamic Vinaigrette	\$475 MX
Valiente Chicken Wings Valiente or BBQ Sauce, Celery, Carrot Sticks, Ranch Dressing	\$455 MX	Chopped Salad Iceberg Lettuce, Cherry Tomatoes, Cucumber, Red Onion, Olives, Hearts of Palm, Oregano	\$295 MX
Fiery Habanero Shrimp Celery and Jicama Sticks, Ranch Dressing	\$675 MX	Vinaigrette	
Baked Meat Balls	\$475 MX	Add protein to any salad	
Homemade Tomato Sauce, Mozzarella Cheese and Garlic Bread	\$473 MX	Grilled Chicken Breast	\$195 MX
		Blackened Shrimp	\$495 MX
<b>Diamante Nachos - Regular</b> Three Cheese Blend, Refried Beans, Jalapeños, Pico de Gallo, Crema, Guacamole	\$265 MX	Pacific Catch	\$380 MX
Chicken - \$165 MX Steak - \$365 MX		Entrées	
Soups		Chicken Fettuccine Alfredo Grilled Chicken Breast, Mushroom, Baby Spinach, Roasted Garlic, Alfredo Sauce	\$525 MX
Chicken Noodle Hearty Garden Vegetables	\$195 MX	Chipotle Shrimp Penne Sautéed Shrimp, Corn Kernels, Broccoli, Onion,	\$575 MX
Roasted Tomato Bisque	\$265 MX	Chipotle Cream Sauce	
Grilled Cheese		Grilled Pacific Catch Pan Roasted Ocean Catch, Sweet Potato Purée, Grilled Vegetables, Black Truffle Sauce	\$730 MX
		Rotisserie Chicken Choice of French Fries or Grilled Organic Vegetables	

**Whole** - \$610 MX

**Half** - \$350 MX



# All Day Menu

11:00 am - 6:00 am

### Sandwiches

Blackened Chicken Fried or Grilled Chicken Breast, Lettuce, Tomato, Avocado, Chipotle Mayo on House Baked Bun	\$460 MX
Diamante Burger Beef Patty, Pepper Jack Cheese, Lettuce, Tomato, Red Onion, Secret Sauce, on House Baked Hamburger Bun	\$595 MX

Steak Sandwich
Ciabatta Bread, Blue Cheese Aioli, Thin Sliced
Rib Eye, Red Wine Braised Onions, Arugula

Thai Crispy Chicken Wrap

\$405 MX

All sandwiches are served with your choice of House Cut Fries, Sweet Potatoes, Fruit or Side Salad (gluten free bread available).

Lettuce, Cabbage Cilantro Slaw, Curry Aioli

Sausage, Pepperoni, Black Olives, Bell Peppers

## **Mexican Specials**

Baja Fish Tacos Grilled or Beer Battered Pacific Fish, Cabbage Slaw, Avocado, Fire Roasted Salsa, Chipotle Aioli	\$485 MX
Shrimp Tacos Gobernador Corn Tortilla, California Peppers, Chihuahua Cheese, Sautéed Shrimp, served with Avocado Salsa, Pico De Gallo, Roasted Salsa	\$490 MX
Chicken Mole Enchiladas Topped with Crema, Queso Fresco, served with Rice and Garden Vegetables	\$395 MX
Carne Asada Burrito Adobo marinated Skirt Steak, sautéed Bell Peppers and Onions, Rice, Beans, Mixed Cheese	\$535 MX

\$650 MX

Surf and Turf Tampiqueña
Grilled Skirt Steak, Salsa Verde, Shrimp Enchiladas,
Mexican Rice, Refried Beans, Queso Fresco, Crema

served with Guacamole, Crema and Fire

Roasted Salsa

#### **Wood Fired Pizzas**

Margarita	\$405 MX	Chef's Favorite	\$495 MX
Tomate Sauce, Fresh Mozzarella, Diamante		Mozzarella Cheese, Italian Sausage, Pepperoni,	
Garden Tomatoes, Basil, Evoo		Black Forest Ham, Jalapeños, Onions,	
		Mushrooms	
Pear and Arugula	\$475 MX		
Mozzarella and Gorgonzola Cheese, Prosciutto,		Cheeseburger Pizza	\$475 MX
Baby Arugula, Red Wine Reduction		American Cheese, Ground Beef, Lettuce,	
		Tomatoes, Red Onions, French Fries, Ketchup	
Alfredo Chicken	\$450 MX	and Mustard	
Salsa Bianca, Mozzarella Cheese, Grilled Chicken			
Breast, Corn Kernels, Smoked Bacon, Onions		Poblano Cheese Steak	\$475 MX
		Pinto Beans and Chorizo Salsa, Mozzarella	
Italian	\$450 MX	Cheese, Panela Cheese, Onions, Pickled	
Tomato Sauce, Mozzarella Cheese, Italian	<b>4</b> 100 1111	Jalapeños, Cilantro Poblano Crema	



# Drinks

# **Signature Cocktails**

### **Classic Cocktails**

Sweet Grass Hendricks Gin, St Germain, Lime Juice, Shredded Cucumber and Green Apple with Grapefruit Bitter	\$390 MX	<b>Clementina</b> Vodka, Diced Seasonal Fruit, Lime Juice, Sparkling Water and Wine	\$380 MX
Oasis Bacardi Blanco, St Germain, Mango & Passion Fruit Purée, Pineapple Juice, Egg White, Basil Leaves with Lavender Bitter	\$345 MX	Mojito White Rum, Mint Leaves, Brown Sugar, Lime Juice and Sparkling Water Strawberry or Mango \$220 MX   Passion Fruit \$210 M	\$210 MX X
Diamante Mule Patron Silver, Lime Juice, Ginger Beer, Slice of Orange and Rosemary	\$395 MX	<b>Daiquiri</b> White Rum and Lime Juice Strawberry or Mango \$240 MX   Lime \$225 MX	
<b>Liebre</b> 400 Conejos, Agave Syrup and Grapefruit Juice	\$330 MX	Spritz Aperol or Campari, Lime, Grapefruit or Orange Slice and Prosecco	\$330 MX
Backspin Alacran, Mango and Chipotle Purée, Orange Juice and Agave Syrup	\$345 MX	Manhattan Whiskey or Bourbon, Sweet Vermouth and Angostura Bitter	\$340 MX
Bunker  Maker's Mark Whiskey, Pineapple Juice, St  Germain, Roasted Pineapple, Lemon Wedge and	\$395 MX	<b>Martini</b> Dry or Dirty, Gibson, Gimlet, 50/50	\$285 MX
Angostura Bitter		Gin Tonic Choice of Cucumber, Basil, Star Anis, Cloves or	\$315 MX
Rusty Putter Ketel One Vodka, Baileys, Kalhua and Espresso	\$380 MX	Rosemary	
Coffee		Mai Tai Dark and White Rum, Pineapple Juice and Grenadine	\$225 MX

## Margaritas

<b>Ginger</b> Ginger Syrup, Lime Juice and Grand Marnier	\$360 MX	Coconut Tequila Infused with Vanilla Bean, Cinnamon Syrup and Coconut Cream	\$295 MX
Cadillac 1800 Añejo, Grand Marnier, Lime Juice and Syrup	\$395 MX	Margarita Sangria Controy, Hibiscus Syrup, Lime Juice and Red Wine	\$370 MX
<b>Jalapeño</b> Controy, Ancho Reyes Liquor, Lime Juice, Dash of Orange, fresh diced Jalapeño Pepper and Syrup	\$295 MX	Passion Fruit Passion Fruit, Triple Sec, Syrup and Lime Juice	\$370 MX
Pineapple Pineapple Juice, Agave Syrup, Lime Juice and Fresh diced Pineapple	\$295 MX	Bloody Orange Grand Marnier, Bloody Orange, Agave Nectar and Lime	\$395 MX



# Drinks

Non-Alc	coholic	Cocktails
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Lemonade or Orangade Corona \$89 MX Ice Tea Refill Corona Light \$89 MX Shirley Temple \$89 MX **Pacifico** Lime Soda, Grenadine, Cherries Pacifico Light Pink Panther \$125 MX Piña Colada Mix, Grenadine **Tecate** Winnie Pooh Tecate Light \$125 MX Strawberry, Mango Smoothie **Modelo Especial House Bubbles** \$110 MX Negra Modelo Lime juice and choice of your favorite fruit: Strawberry, Blueberry, Mango, Raspberry, Passion Fruit, **Bud Light** Hibiscus \$140 MX XX Lager Pinky Breeze

Pinky Breeze \$140 MX Strawberry, Basil, Agave Syrup, Ginger Ale, Orange Juice

Diamante Palmer \$140 MX Iced Tea, Ginger, Lemon Juice, Agave Syrup

Garden Sour \$130 MX Cucumber, Pineapple, Rosemary, Agave Syrup, Lemon, Orange Juice

#### **Soft Drinks**

Pop Sodas \$75 MX Coca Cola, Coca Cola Light, Sprite, Sprite Zero, Orange Fanta, Strawberry Fanta, Fresca, Ginger Ale, Dr. Pepper, Seven Up Evian 750 ml \$190 MX Topochico 600 ml \$75 MX Topochico 750 ml Glass \$135 MX Canadian Dry Sparkling Water 330 ml \$75 MX Coconut Water 485 ml \$140 MX Perrier Sparkling Water 330 ml \$120 MX San Pellegrino Sparkling Water 250 ml \$110 MX San Pellegrino Sparkling Water 500 ml \$185 MX

# XX Ambar

Non-Alcoholic Beer - \$150 MX

Fever Tree Ginger Heineken 0.0

Beer - \$150 MX

#### **Extras**

Michelado Mug \$30 MX
Cubano Mug \$40 MX
Clamato Mug \$50 MX

### **Energy Drinks**

Red Bull \$150 MX
Red Bull Sugar Free \$150 MX



# **Sushi** 2:00 pm - 9:30 pm

# **Appetizers**

<b>Niguiris Trio</b> Yellow Fin Tuna, Pacific Shrimp, Alaskan Salmon	\$390 MX
Spicy Tuna Tostadas Wonton Tostada, Wasabi Mayo, Sushi Rice, Avocado	\$420 MX
Sashimi Tiradito Pacific Catch, Red Onion, Avocado, Cilantro, Serranito, Ponzu	\$420 MX
Asian Salad Baby Greens, Seaweed, Edamame, Cucumber, Radish, Carrot, Green Onion, Avocado, Sesame seared Tuna, Ponzu	\$550 MX
Diamante Curricanes Blue Crab, Avocado, rolled in thin sliced Pacific Catch, Cucumber Cilantro Sauce, Ponzu, Serranito	\$520 MX

## Sushi Rolls

Chef Special Roll Spicy Tuna, Tempura Shrimp, Avocado, Cucumber Cilantro, Spicy Mayo, Soy Paper	\$540 MX
California Nevado Roll Pacific Shrimp, Blue Crab, Cream Cheese, Avocado, Cucumber	\$430 MX
Crunchy Roll Tempura Shrimp, Cream Cheese, Blue Crab, Avocado, Cucumber, Eel Sauce	\$390 MX
Spicy Tuna Roll Avocado, Cucumber, Cilantro, Spicy Tuna Toping	\$420 MX
Alaskan Salmon Roll Tempura Shrimp, Cream Cheese, Cucumber, Avocado, covered with thin sliced Salmon	\$520 MX
Rainbow Roll Pacific Catch, Shrimp, Alaskan Salmon, Avocado, Cucumber	\$420 MX
7 de Mayo Roll Tuna, Shrimp, Asparagus, Avocado, Soy Paper, Crispy Carrot Topping	\$420 MX
Veggie Veggie Roll Avocado, Cucumber, Asparagus, Carrots, Broccoli, Beet Mousse	\$390 MX
Two Ways Roll Tempura Shrimp, Avocado, Cucumber, Tuna Lined, Spicy Tuna Topping	\$520 MX
Dragon Roll Tempura Shrimp, Cucumber, Green Onions, Avocado, Spicy Tuna	\$450 MX



# After Dinner Specials

### **Desserts**

Berry Tart White Chocolate Mousse	\$240 MX
Mexican Chocolate Cake Chocolate Soinge, Bittersweet Mousse, Cacao Crisp	\$240 MX
Red Velvet Vanilla Crème Cheese Frosting	\$240 MX
Chocolate Mousse Cake Bittersweet Chocolate	\$240 MX
Seasonal Cheesecake Red Wine Berries Compote	\$240 MX

### **Recommended Cocktails**

Ebony & Ivory Licor 43 Horchata and Espresso Coffee	\$310 MX
Cabo Night Malibu Rum, Chocolate Liquor and Coconut Cream	\$325 MX
Diamante Dream Absolut Raspberry, Ketel One, Vermouth Rosso, Strawberry, Raspberry, Whipped Cream and Nutmeg	\$390 MX
French Kiss Grey Goose, Chambord Royale and Pineapple Juice	\$380 MX
Almond Joy Ketel One Vodka, Cacao Liquor, Frangelico, Coconut Cream and Caramel Sauce	\$370 MX



# Sunday BBQ

2:00 pm - 9:30 pm

#### **Starters**

Street Corn on the Cob \$140 MX Aioli, Cotija Cheese, "Valiente" Hot Sauce

Grilled Romaine Salad \$150 MX Heirloom Tomatoes, Corn Relish, Buttermilk Ranch, Tortilla Strips

#### **Entrées**

Carne Asada Skewer \$670 MX Seasonal Vegetables, Ocopa Sauce, Chimichurri Organic Chicken \$530 MX Honey Chipotle Glazed served with Grilled Garden Vegetables, Jalapeño Corn Bread Pacific Shrimp Skewer \$590 MX Seasonal Vegetables, Sweet Chili Garlic Glace "Rancho El 17" Baby Back Ribs \$530 MX House Barbecue Sauce Diamante Cheeseburger \$295 MX 7 oz. Beef Patty, Cheddar Cheese, Lettuce, Tomatoes, Red Onion, Jalapeños, Deli Mustard, Ketchup **Hebrew National Dog** \$220 MX Pickle Relish, White Onion, Deli Mustard, Roasted Garlic Aioli

#### **Sweets**

All Entrées are served with your choice of Baked Beans, Green

Apple Coleslaw or Potato Salad.

Chef Noe's Apple Tart

Spice Blend, Vanilla Ice Cream, Caramel Sauce

Very Berry Sundae

Strawberry Ice Cream, Raspberry Sorbet, Pecans, Caramelized
Bananas, Chocolate Chip Cookie Crumble, Caramel &
Chocolate Sauce

Chocolate Brownie Finger

Feuilletine and Almond

Lemon Pie

\$220 MX





For more information about Diamante, scan the QR code above.