

AMIGOS

-MEXICAN CUISINE-

COFFEE



REGULAR OR DECAF	\$90
ESPRESSO	\$90
LATTE	\$110
CAPUCCINO	\$110

SMOOTHIES



BERRIES & YOGURT	\$210
PERFECT GREEN	\$210
BANANA & OAT	\$210
GUAVA TROPICAL	\$210

DRINKS



ORANGE JUICE	\$85
GREEN JUICE	\$85
GRAPEFRUIT JUICE	\$85
TEA SELECTION	\$80
MIMOSA	\$180

SWEETS



PASTRY BASKET (X4)	\$220
COCO- FRENCH TOAST	\$285
Mango compote, Vanilla Cream, Berries Almond, Maple Syrup	
FRENCH TOAST	\$280
Caramelized Banana, Cardamom Cream Berries, Maple Syrup	
PANCAKES	\$275
Caramelized Banana, Berries, Maple Syrup	
WAFFLES	\$280
Banana, Strawberry, Chocolate Sauce	

TO START

FRUIT PLATTER	\$195
Melon, Cantaloupe, Pineapple, Watermelon, Papaya	
PARFAIT	\$240
Greek Yogurt, Granola, Berries Compote	
OATMEAL	\$235
Milk, Berries	
BREAKFAST SALAD	\$280
Bacon, Corn, Boiled Egg, Cherry Tomato, Avocado	

SANDWICHES



AVOCADO TOAST	\$280
Poached Egg, Goat Cheese, Mix Salad	
BEET & HUMMUS TOAST	\$265
Cucumber, Tomato, Red Onion, Panela Cheese, Olives	
EGGS BENEDICT	\$310
Bacon, Guacamole, Turkey Ham, Chipotle Hollandaise Sauce Roasted Cambray Potatoes with Cajun	
HAM & CHEESE CROISSANT	\$315
Fried Egg, Gouda Cheese, Avocado, Spinach	
SALMON BAGEL	\$300
Smoked Salmon, Cream Cheese, Red Onion, Capers	
STEAK & EGG CHEESE BAGEL	\$330
Skirt Steak, Scrambled Eggs, Cheddar Cheese	
FRIED CHICKEN & WAFFLES	\$310
Bacon, Spiced Maple Syrup	


FISH SEAFOOD VEGAN GLUTEN FREE VEGETARIAN SPICY

Prices are in mexican pesos, taxes Included. 15% service charge will be added on your final bill. 15% Discount for members will apply.
The consumption of raw or undercooked ingredients is responsibility of who consumes it.


MEXICAN STYLE

TACOS DE CANASTA (X3) 
Potatoes with Mexican Sausage, Refried Beans

\$260

MEXICAN SOPES (X2) 
Thick Corn Tortillas Topped with Egg, Chorizo, Pork Meat
Mozzarella Cheese

\$260

CREAMY CHILAQUILES POBLANO STYLE   
Poblano Pepper, Corn, Cream, Cheese
Add Egg \$270 | Chicken \$280

\$260

RANCHERO EGGS   
Cotija Cheese, Black Beans, Ranchera Sauce

\$265

VERACRUZANA STYLE EGGS   
Scrambled Eggs with Chorizo, Bean Sauce, Sour Cream, Tortilla

\$280



EGGS SKILLET  
Fried Eggs, Potato, Bell Peppers, Red Sauce

\$280

SIDES

\$100

Bacon or Sausage

Egg Any Style (X1)  

Smoked Salmon  

Refried Beans  

Hash Brown 



Whole Breakfasts

ALL AMERICAN
Fried Eggs, Sausage, Bacon, Pancakes
Coffee, Juice

\$360

MEXICAN 
Scrambled Eggs with Chorizo
Chilaquiles, Refried Beans, Coffee, Juice

\$360

CONTINENTAL  
Fruit, Yogurt, Choice of Pastry
Coffee, Juice

\$280

HEALTHY  
Egg White Omelette
Choice of Vegetables
Coffee, Juice, Seasonal Fruit

\$350



CLASSICS

GREEN OR RED CHILAQUILES   
Sour Cream, Cotija Cheese, Red Onion
Add Egg \$265 | Chicken \$275

\$255

CHICKEN ENCHILADAS  
Mozzarella, Sour Cream, Avocado

\$285

EGG WHITE OMELETTE  
Spinach, Mushroom, Mix Salad

\$285

BREAKFAST BURRITO 
Scrambled Eggs, Mexican Sausage
Mozzarella Cheese, Jalapeño, Refried Beans

\$290





















EGGS ANY STYLE 
Omelette, Scrambled or Fried, Hash Brown, Asparagus

\$245





















STARTERS

- FRUIT PLATE | \$200   
Pineapple, Cantaloupe, Watermelon, Grape
- GUACAMOLE | \$180   
Serrano Pepper, Red Onion, Cherry Tomato
- CEVICHE BAJA STYLE | \$325   
Clamato Sauce, Red Onion, Cucumber, Tomato
Shrimp 
Fish 
Mixed
- SHRIMP COCKTAIL | \$250  
Cocktail Sauce, Red Onion, Cucumber, Olives, Tomato
- SHRIMP AGUACHILE | \$350   
Raw Shrimp, Mango Sauce with Passion Fruit
Red Onion, Cucumber
- OCTOPUS TOSTADA | \$290   
Garlic Mayonnaise, Avocado Mousse, Jicama
Cucumber, Tomato
- CHICKEN FINGERS | \$290
Ranch Dressing, French Fries
- CHICKEN WINGS | \$275
Celery and Carrot Crudités, Ranch Dressing
Blue Cheese Dressing, BBQ, Garlic Lemon
Buffalo 

SALADS

- MIXED SALAD | \$225   
Lettuce Mix, Cherry Tomato, Cucumber, Onion
Avocado, Corn, Citrus Dressing
- CAESAR SALAD | \$225 
Iceberg Lettuce, Garlic Croutons, Cherry Tomato
Parmesan Cheese
Chicken | \$280
Shrimp | \$315 
- MAKE YOUR OWN SALAD | \$235  
Lettuce Mix or Iceberg Lettuce
- YOUR SELECTION OF DRESSING
Balsamic, Ranch, Blue Cheese
Caesar or Citrus Vinaigrette
- YOUR SELECTION OF 5 INGREDIENTS
Tomato, Cherry, Red Onion, Avocado, Grape, Carrot
Cucumber, Sweet Potato, Mango, Radish, Jicama
Mushrooms, Bacon, Green Peppers, Nut, Peanut
- Chicken | \$275
Skirt Steak | \$360
Shrimp | \$315 

MEXICAN STYLE

- MEXICAN BURRITO | \$300
Guacamole, Rice, Beans, Cheese, Peppers, Onion
Chicken or Skirt Steak
- BAJA STYLE TACOS (X3)
Coleslaw, Avocado, Chipotle Mayonnaise
Grilled or Beer Battered Fish | \$320 
Grilled or Beer Battered Shrimp | \$330 
- SHRIMP TACOS AL PASTOR (X3) | \$270 
Onion, Cilantro, Grilled Pineapple, Avocado
Xnipec Salsa, Salsa Molcajete
- SKIRT STEAK TACOS (X3) | \$275 
Grilled Onion, Cilantro, Guacamole
- QUESADILLAS | \$230
Guacamole, Salsa Mexicana
Corn or Flour Tortillas
Chicken | \$295
Skirt Steak | \$325
Shrimp | \$340 
- NACHOS | \$240  
Refried beans, Mozzarella Cheese, Mexican Sauce
Guacamole, Jalapeño, Sour Cream
Chicken | \$290
Skirt Steak | \$320
Shrimp | \$340 

POOLSIDE CLASSICS

- HOT DOG | \$220
French Fries
- CLUB SANDWICH | \$320
Bacon, Turkey Ham, Cheese, Tomato
Tartar Sauce, Lettuce, French Fries
- FRIED CHICKEN SANDWICH | \$260
Coleslaw Salad, Chili Alioli, Pickles
- SLIDERS (X2) | \$330
BBQ Sauce, Onion Rings, Mozzarella Cheese
Pickles, Tomato
- CHEESE BURGER | \$330
Cheese Mix, Tomato, Onion, Bacon, Lettuce, Pickles
French Fries
- FRENCH FRIES | \$150
Ranch Dressing
- MAKE YOUR PIZZA (12") | \$270
Your Selection of 2 proteins
Italian Sausage, Pepperoni, Ham, Bacon or Chorizo
Your Selection of 3 Vegetables
Pepper, Jalapeño, Pineapple Onion, Black Olive
Tomato, Basil, Mushroom




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DINNER

HOT & COLD APPETIZERS

CAESAR SALAD | \$210 
Garlic Croutons, Cherry Tomato
Parmesan Cheese
Chicken | \$280
Shrimp | \$315 

MIXED SALAD | \$260 
Cilantro Dressing, Sweet Corn
Avocado, Cucumber



BEET SALAD | \$260 
Roasted Beet, Orange Dressing
Goat Cheese, Xoconostle

SHRIMP COCKTAIL | \$250 
Cocktail Sauce, Red Onion, Avocado
Olives, Cilantro, Tomato



OYSTERS FROM LA BAJA (X3) | \$215 
Chili Butter, Rockefeller or Seafood Sauce

QUESO FUNDIDO | \$290
Sautéed Mushrooms or Chorizo
Flour Tortillas

GUACAMOLE | \$210 
Mexican Sauce & Chips



SOUPS

TORTILLA SOUP 
Tortilla, Cotija Cheese
Avocado, Sour Cream
Guajillo Chili

\$235



CORN CREAM 
Sweet Corn
Cotija Cheese
Truffle Oil

\$255




SHRIMP BISQUE 
Fried Leek
Creamy Carrot
Crouton

\$250

TACOS & BUNS


FISH TACO “GOBERNADOR” (X3) | \$270 
Roasted Peppers, Mozzarella Cheese
Chipotle Alioli

SKIRT STEAK TACOS (X3) | \$275 
Mexican Sauce, Molcajete Sauce
Onion, Cilantro, Guacamole



CRISPY CHICKEN TACOS (X3) | \$240 
Jalapeño Dressing, Sour Cream
Cotija Cheese, Red Onion

AMIGOS BURGER | \$350
Fried Leek, Mushrooms, Arugula
Blue Cheese, Provolone Cheese

PASTOR SHRIMP TACO (X3) | \$270 
Roasted Pineapple, Onion, Cilantro
Xnipec Sauce



FISH



SEAFOOD



VEGAN



GLUTEN FREE



VEGETARIAN



SPICY

DINNER

MAKE YOUR OWN PIZZA





12-INCH PIZZA | \$270

YOUR SELECTION OF UP TO 2 PROTEINS
Italian Sausage, Pepperoni, Ham, Bacon or Chorizo

YOUR SELECTION OF UP TO 3 VEGETABLES
Bellpepper, Jalapeño, Pineapple, Onion, Black Olive, Tomato, Basil, Mushroom

CHEF’S SPECIALTIES

FAJITAS
Grilled Onion, Shishito Pepper 
Bell Peppers
Chicken | \$480
Skirt Steak | \$500
Shrimp | \$510 

CHICKEN ENCHILADAS | \$340 
Green Sauce, Mexican Rice

CATCH OF THE DAY | \$620 
Fresh Salad, Grilled Vegetables
Cauliflower Purée



RISOTTO WITH SALMON | \$ 620 
Poblano Rissoto, Beet Mousse

FROM OUR GRILL
(INCLUDES 1 SIDE DISH)

BBQ RIBS | \$525 

RIB EYE STEAK (14 OZ) | \$990 

GRILLED LOBSTER | \$1710  

NEW YORK STEAK (14 OZ) | \$970  

SIDE DISHES

FRENCH FRIES | \$130 

MASHED POTATOES | \$130 

BAKED POTATO | \$130 

GRILLED VEGETABLES | \$130   