

El Mar

Cold Appetizers

CEVICHE

Caribbean fish ceviche served with olive oil and “habanero” chilli juice

AGUACHILE

Lime marinated shrimps, seasoned with serrano chilli, red onion, cucumber and fresh cilantro

SALPICÓN

Shredded beef on a crunchy corn tostada, avocado, lime and sour cream

Hot Appetizers

HUARACHE

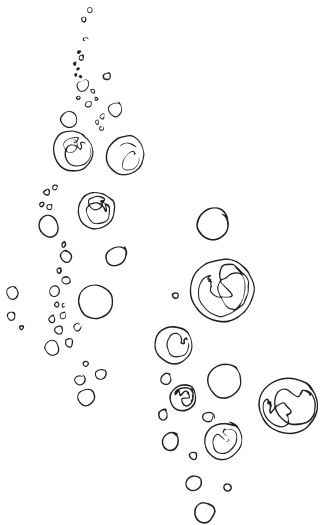
Garlic sautéed shrimps, black beans, lettuce, cotija cheese, avocado, sour cream with a roasted tomato sauce

TURNOVER

Corn dough filled with seafood, green sauce and sour cream

FISH TACOS

Served with tortilla, pico de gallo, sour cream, green cabbage, avocado, cilantro and chipotle mayonnaise



Salads

Watermelon and cheese salad with arugula
and balsamic reduction

“Tatemado” corn salad with “carnitas” tuna, cherry
tomatoes, fresh cheese, red onion and tajín vinagrette

Fish and seafood

GRILLED OCTOPUS

With plantain purée and hibiscus flower syrup

SALMON

Stone oven baked, with chilli guajillo adobo,
pickled purple onion, coriander, red bell pepper,
avocado and white rice with vegetables

GRILLED FISH

Acapulco’s recipe of fish fillet with pasilla chilli
sauce and grilled vegetables

SURF AND TURF

Garlic “mojo” jumbo shrimp and grilled beef filet
with red wine sauce and baked potato

*F*ish and seafood

STUFFED CHILI

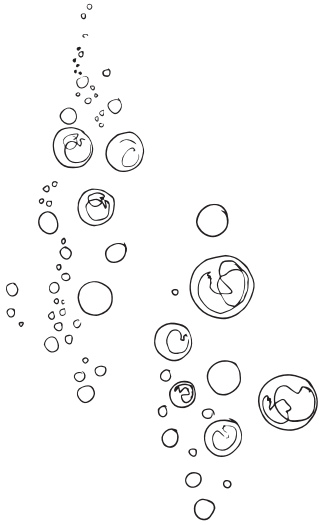
Poblano chili with minced meat and cheese,
battered with light tomato sauce

“TUMBADA” RICE

Rice cooked in fish broth with seafood and
flavored with epazote leaves

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially if
you have a medical condition.

- 🍏 These are healthy dishes which help in maintaining balanced diet
 - 🌿 These are gluten free dishes
 - 🥛 This dish contains dairy and/or milk
 - 🌱 Whole Food Plant-Based option



Desserts

🌿 Flamed strawberries

🍫 Chocolate fondant

🍌🌿 Tropical fruit and red fruit juice

🍫 Warm apple cake

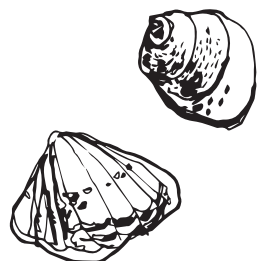
🍫 Carrot wrapped

🍏 These are healthy dishes which help in maintaining balanced diet

🌿 These are gluten free dishes

🥛 This dish contains dairy and/or milk

🌿 Whole Food Plant-Based option



Whole Food Plant-Based Menu

Cold Starters

CEVICHE

🍏 🌱 🥬 Vegetable ceviche, green apple, pineapple, tomato, onion, coriander, lemon, habanero oil, mango sauce and baked tortilla strips

ESQUITE

Grilled corn, grated tofu, vegan soya milk mayonnaise, paprika, lime and fresh cilantro

Hot Appetizers

HUARACHE

Black beans, lettuce, avocado, vegan sour cream with a roasted tomato sauce

TURNOVERS

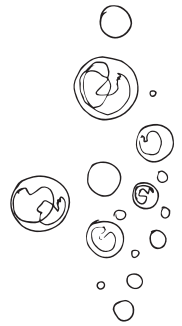
Corn turnover mixed mushrooms with green tomatillo sauce

Salad

Amaranth salad served with tofu, tomatoes, parsley and mint, marinated with rosemary and lemon honey

Rice

🌱 🌿 Chipotle rice with roasted peppers
and grilled spring onions



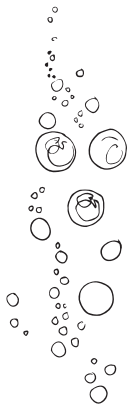
From the wood-fired oven and grill

🍏 **VEGETABLE WRAP**
Vegetables in agave leaf

🍷 🌱 **TUBERS TRILOGY IN THE OVEN**
Potato, sweet potato and cassava, yellow pepper,
corn slice and roasted pineapple

ENCHILADAS
Potato, sweet potato and cassava, yellow pepper,
corn slice and roasted pineapple

CHILE RELLENO
Stuffed bell pepper: amaranth, corn, pumpkin and
lentils, Veracruz style tomato and bell pepper sauce



🍷
Beloved
Playa Mujeres, Mexico