



El Barrio

SNACKS





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Guacamole Barrio \$480

Chips & pico de gallo

Enhancements:

Al pastor shrimp (4oz) \$375, octopus & ajillo (4oz) \$385

Nachos with Cheese \$405

Refried beans, mix cheese sauce, pico de gallo, jalapeños

Complement with:

Grilled chicken (5oz) \$290/ Asada steak (4oz) \$305

Shrimp (4oz) \$375

Seasonal Fruit \$380

Lime, chamoy

Slider Black Angus \$580

Black angus beef (4oz), bacon, Chihuahua cheese, french fries

SEAFOOD & RAW BAR

Baja Oysters (6) \$715

Ojo rojo sauce, Matavenados sauce, Mignonette sauce

Baja Poke Bowl \$620

Complement with: Tuna(4oz)/ Al pastor shrimp (4oz)

Vuelve a la Vida Ceviche \$660

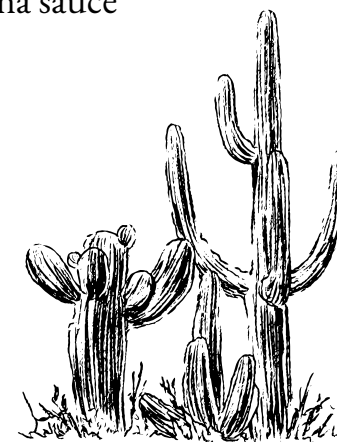
Shrimp, octopus, catch of the day (4.5oz), vuelve a la vida sauce

Tuna Tartar Crispy Tacos (3) \$660

Tuna (3.5oz), spiced ginger aioli, Macha sauce

 -SENSEI |  SIGNATURE |  -VEGETARIAN |  -GLUTEN |  -NUTS

Consumption of raw or undercooked meat, poultry, fish, seafood, or eggs may increase the risk of foodborne illness. All prices are in Mexican pesos. Taxes and service charge are included (tips not included). We accept American Express, Visa, Mastercard, and room charges as payment methods.





TACOS (3)

Al Pastor \$675

Pork (6.5oz) or tuna marinated (6.5oz), pineapple, cilantro, onion

Asada \$720 🌾

Sirloin steak(180g), grilled onions, avocado, charred tomatillo sauce

Baja Style \$715 🌾★

Fish / shrimp/ tempura veggies (5.5oz), coleslaw, pico de gallo, pickled onions, sour cream

SALADS

Spinach & Apple Salad \$560 🌿🥜☐

Grilled portobello, nut, goat cheese, blackberry, avocado, balsamic dressing

Heirloom Tomato Salad \$680 🌿🌾☐

Tomato carpaccio, crispy capers, burrata cheese, orange & date vinaigrette, sourdough bread

Caesar Salad Tijuana Style \$525 🌿🌾

Romain lettuce, parmesan cheese, croutons, Caesar dressing

Green Salad \$535 🌿☐

Avocado, mint, basil, purslane, red onion, dill, cilantro, pear, orange vinaigrette,

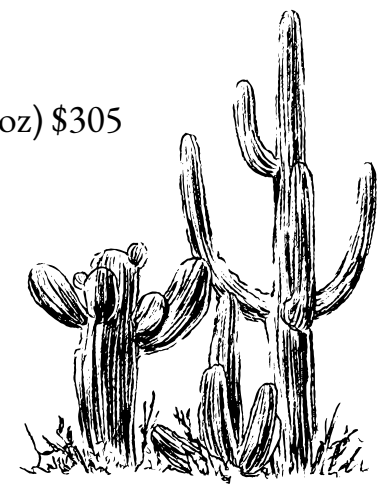
Complement your salads with:

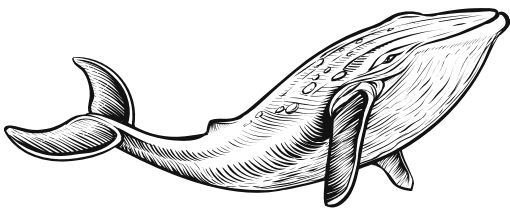
Grilled chicken (5oz) \$290/ Asada steak (4oz) \$305

Shrimp (4oz) \$375

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WOOD - FIRED OVEN QUESADILLAS

“El Huerto” \$630 🌾 🌱 ☐

Organic vegetables, skordalia, cilantro, pesto, goat cheese

Chicken Tinga \$665 🌾

Chicken (5oz), cotija cheese, sour cream, refried beans, lettuce

Shrimp & Ajillo \$690 🌾

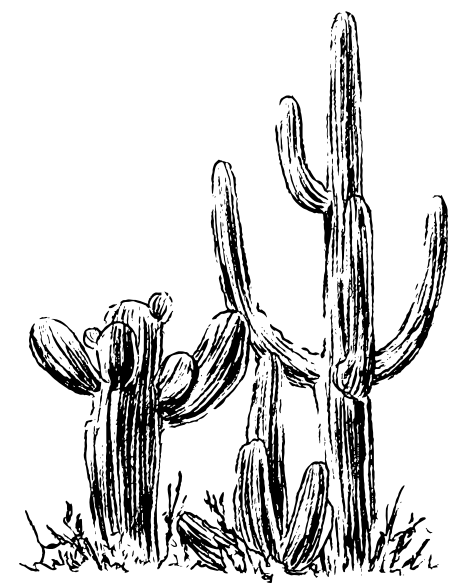
Shrimp (4.5oz), arugula, radish, cilantro

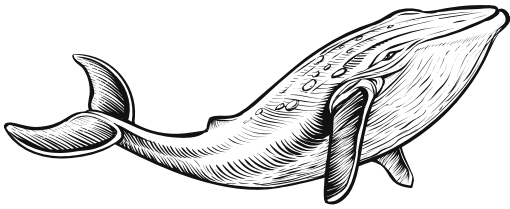
Skirt Steak \$655 🌾

Skirt steak (5oz), grilled onion, avocado, charred tomatillo sauce

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WINE SELECTION

Billecart Brut Reserve NV

Albert Bichot Brut “Reserve” Crémant de Bourgogne NV 148 ml

Miraval, Rosé, Méditerranée, "Studio", Provence, France

Rosé, Côtes de Provence, "La Vie en Rose", Cru Classé, France

Elena Walch Pinot Grigio Alto Adige 2023 148 ml

**Craggy Range, Sauvignon Blanc, "Te Muna", Martinborough
New Zealand**



\$1,100

\$850

\$570

\$630

\$550

\$790



\$4,600

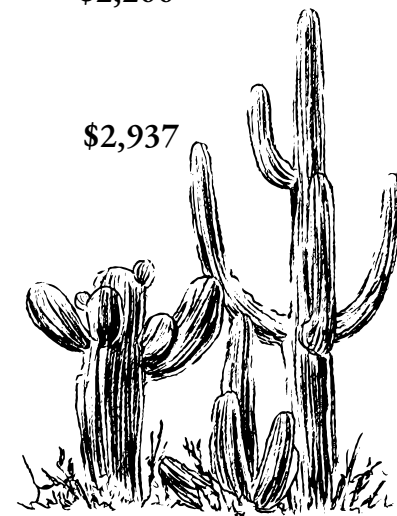
\$3,400

\$2146

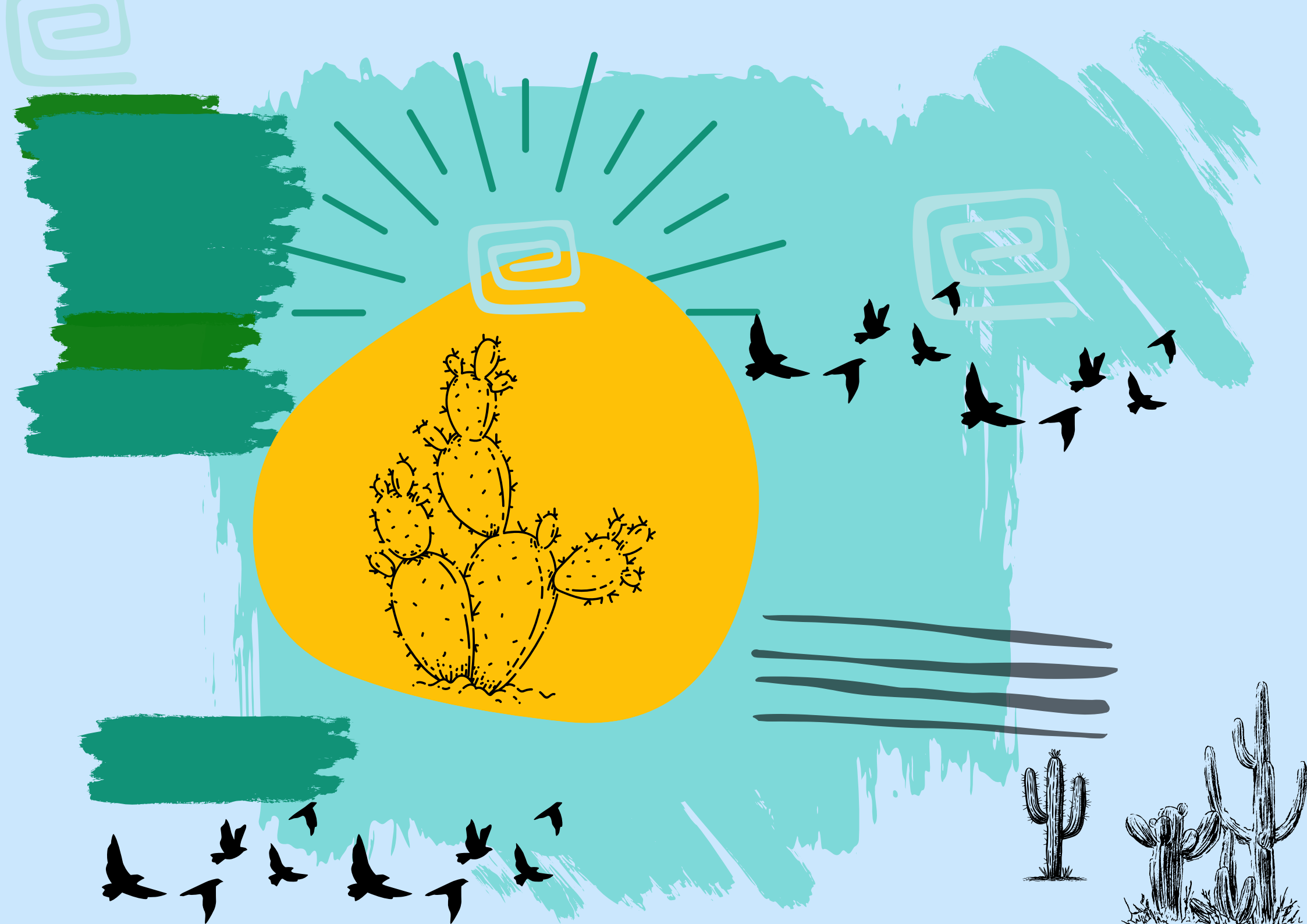
\$2,259

\$2,200

\$2,937



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