

RAW BAR

 **FRESH OYSTERS**
bahia falsa, ensenada
1/2 DOZEN \$325

 **ROCKEFELLER OR
GRILLED OYSTERS**
1/2 DOZEN \$385

 **SEAFOOD TOSTADA** 90G \$305
shrimp, scallops, octopus,
sea urchin butter

RED SNAPPER CEVICHE 90G \$345
leche de tigre, red onion, corn,
sweet potato, manzano pepper

TUNA POKE 90G \$325
avocado, watermelon,
macadamia nuts

 **SHRIMP CEVICHE** 90G \$285
avocado, passion fruit sauce

 **SHRIMP AGUACHILE** 110G \$285
avocado, cucumber, onion,
serrano pepper

**SMOKED MARLIN AND CURED
YELLOWTAIL TOSTADA** 140G \$352
with seaweed and miso mayo

SANDWICHES AND BURGERS

SHRIMP BURGER 100G \$295
homemade brioche bun, pineapple,
portobello, grilled onion, monterey
jack, bacon, sweet potato fries

CLUB SANDWICH 100G \$285
homemade brioche bread,
turkey ham, monterey jack, chicken
breast, bacon, fries

CHEESEBURGER 160G \$275
homemade brioche bun, monterey jack,
tomato, lettuce, sautéed mushrooms,
pickles, fries

TACOS

SHRIMP TACOS 3PCS 120G \$245
grilled or battered shrimp, cole slaw,
chipotle, avocado coulis, queso fresco

FISH TACOS 3PCS 120G \$225
grilled or battered fish, cole slaw,
chipotle, avocado coulis, queso fresco

OCTOPUS TACOS 2PCS 120G \$285
butter marinade, grilled pineapple,
avocado coulis, chipotle, lettuce

 **LOBSTER AND BONE MARROW
TACOS** 2PCS 80G \$425
huitlacoche tortilla, avocado,
chipotle, pickled onion

APPETIZERS

ROASTED PANELA CHEESE WITH GUACAMOLE 270G \$245
marinated with fine herbs and garlic,
fresh tomato, local cheese

NICOISE SALAD WITH SEARED TUNA 90G \$315
mixed greens, potato, boiled egg, green beans,
tomato, olives, anchovy vinaigrette

CAESAR SALAD 160G \$235
fresh romaine lettuce, house recipe dressing,
reggiano crisps, croutons
WITH CHICKEN 90G \$252 **WITH SHRIMP** 90G \$325

 **AVOCADO WITH SHRIMP** 90G \$325
cocktail sauce, mixed greens, olives

FRIED CALAMARI 200G \$315
homemade tartar and chipotle sauces

CRAB CAKES 2PCS 120G \$295
bell pepper, parsley, green onion, jalapeño pepper,
beet roulade, ginger, chipotle aioli

SPECIALTIES

EL DORADO FISH FILLET 180G \$495
baked with white sauce, shrimp and cheese,
mashed potatoes and vegetables

 **MESQUITE GRILLED CATCH OF THE DAY** 180G \$545
white rice, grilled vegetables, choice of sauce:
mango and bell pepper or butter, capers and lemon

 **GRILLED SHRIMP** 180G \$645
cheese sauce, tarragon, watercress, potato,
bell pepper filled with beans and chorizo

 **FROM THE SEA** 180G \$635
seared scallops, shrimp, octopus, mussels, chorizo,
guajillo pepper risotto, seafood sauce

 **STONE CRAB ENCHILADAS** 3PCS 180G \$585
poblano pepper sauce, monterey jack cheese,
rice and beans

 **NEW YORK STEAK US PRIME** 370G \$1,150
asparagus and bacon, potato purée,
pasilla pepper sauce

GRILLED LACQUERED ORGANIC CHICKEN 190G \$495
potato, carrot, cambray onion, dark beer sauce

 **RED SNAPPER ZARANDEADO** 700G (market price)
whole fish, white rice, handmade tortillas

CARIBBEAN LOBSTER TAIL 700G - 900G (market price)
risotto with reggiano cheese, sautéed vegetables



LUNCH MENU

 Gluten free

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

PRICES IN MEXICAN PESOS. INCLUDE SALES TAX.
DO NOT INCLUDE GRATUITY.

RAW BAR



OSTIONES FRESCOS

bahia falsa, ensenada
1/2 DOCENA \$325



OSTIONES ROCKEFELLER O A LA PARRILLA

1/2 DOCENA \$385



TOSTADA DE MARISCOS 90G \$305

camarón, callo perla, pulpo,
mantequilla de erizo

CEVICHE FRESCO 90G \$345

leche de tigre, cebolla morada,
elote, camote, chile manzano

POKE DE ATÚN 90G \$325

aguacate, sandia,
nuez macadamia



CEVICHE DE CAMARÓN 90G \$285

aguacate, salsa de maracuyá



AGUACHILE DE CAMARÓN 110G \$285

aguacate, pepino, cebolla,
chile serrano

TOSTADA DE MARLÍN AHUMADO Y ATÚN ALETA AMARILLA CURADO 140G \$352

con algas y mayonesa miso

SÁNDWICHES Y HAMBURGUESAS

HAMBURGUESA DE CAMARÓN 100G \$295

pan brioche hecho en casa, piña,
portobello, cebolla asada, queso
monterey jack, tocino, papas de camote

CLUB SÁNDWICH 100G \$285

pan brioche hecho en casa,
jamón de pavo, pechuga de pollo,
queso monterey jack, tocino, papas

HAMBURGUESA DE RES 160G \$275

pan brioche hecho en casa, queso
monterey jack, jitomate, lechuga,
champiñones salteados, pepinillos, papas

TACOS

TACOS DE CAMARÓN 3PZS 120G \$245

asados o capeados, queso fresco, col
morada, coulis de aguacate, chipotle

TACOS DE PESCADO 3PZS 120G \$225

asados o capeados, queso fresco, col
morada, coulis de aguacate, chipotle

TACOS DE PULPO 2PZS 120G \$285

adobo mantequilla, piña asada,
coulis de aguacate, chipotle, lechuga



TACOS DE LANGOSTA Y TUÉTANO 2PZS 80G \$425

tortilla de huitlacoche, aguacate,
chipotle, cebolla curtida

ENTRADAS

PANELA ASADA CON GUACAMOLE 270G \$245

marinada a las finas hierbas y ajo,
jitomate fresco, queso de rancho

ENSALADA NICOISE CON ATÚN 90G \$315

lechugas mixtas, ejote tierno, papa cambray, huevo
cocido, tomate, aceitunas y vinagreta de anchoas

ENSALADA CÉSAR 160G \$235

romana fresca, aderezo receta de la casa,
teja de reggiano, crotones

CON POLLO 90G \$252 CON CAMARÓN 90G \$325



AGUACATE RELLENO 90G \$325

camarones, aceitunas negras, salsa coctelera

CALAMAR FRITO 200G \$315

aderezo tártara y salsa chipotle hecha en casa

PASTELITOS DE JAIBA 2PZS 120G \$295

morrón, perejil, cebollín, jalapeño, roulade de betabel,
jengibre, aioli de chipotle

ESPECIALIDADES

FILETE DE PESCADO EL DORADO 180G \$495

horneado con salsa blanca, camarón y queso,
puré de papa y verdura



PESCA DEL DÍA AL GRILL CON MESQUITE 180G \$545

arroz blanco, vegetales a la parrilla, salsa a escoger:
de mango y morrón o de mantequilla, limón y alcaparras



CAMARONES CON SALSA DE QUESOS 180G \$645

estragón, berros, papa, pimienta morrón
relleno de frijoles y chorizo



DEL MAR 180G \$635

callos sellados, camarón, pulpo, mejillón al tequila,
chorizo, risotto al guajillo, salsa de mariscos



ENCHILADAS DE CANGREJO MORO 3PZS 180G \$585

salsa de chile poblano, queso monterey jack,
arroz y frijoles



FILETE NEW YORK US PRIME 370G \$1,150

espárragos envueltos en tocino, puré de papa,
salsa de chile pasilla

POLLO ORGÁNICO LAQUEADO A LA PARRILLA 190G \$495

papas, zanahorias, cebollitas cambray, salsa de cerveza oscura



PESCADO ENTERO ZARANDEADO 700G (precio de mercado)

arroz blanco, tortilla hecha a mano

COLA DE LANGOSTA 700G - 900G (precio de mercado)

risotto con queso reggiano y vegetales al grill



El Dorado

MENÚ COMIDA



Libre de gluten

Consumir carnes, mariscos o huevos crudos o poco
cocidos puede aumentar su riesgo de enfermarse.

PRECIOS EN PESOS. PRECIOS TOTALES A PAGAR.

NO INCLUYEN PROPINAS.