guaycura
EL FARO
BEACH, SPA & CUISINE

STARTERS

Guacamole 320
Creamy guacamole with crispy pork crackling, served with Mexican salsa and crunchy chips.

Tuna carnitas 180g 390
Diced tuna served with fresh guacamole and salsa macha.

Green salad 280
Fresh salad with cucumber, crisp green apple, celery, avocado, cherry tomatoes, millet, and a bright citrus lime vinaigrette.

Sopes 190
Traditional sopes topped with soft goat cheese, cabbage mix, and a base of refried beans.

French fries 190
Finished with a touch of parmesan cheese.

Baja Sur shrimp consommé 300
Rich and traditional shrimp broth.

RAW & CEVICHES

Todos Santos ceviche 120g 325
Fresh shrimp ceviche with pineapple sauce, sweet mango cubes, watermelon radish, cucumber, onion, and avocado.

Fish tiradito 120g 290
Thin slices of fish bathed in a dark sauce with onion, cilantro, serrano chile, and cucumber.

Green aguachile 230g 310
Shrimp cooked in a bold green sauce, mixed with cucumber, avocado, onion, and a fresh, spicy touch of serrano chile.

Tuna Tartare 120g 320
Finely diced tuna with avocado, cucumber, mango, crispy fried leek, and oyster sauce with a subtle hint of ginger.

Traditional ceviche 200g 290
Our unmatched classic: fresh local fish, marinated to order.

TACOS

Gobernador tacos 150g (3 pcs) 320
A classic with our house touch: shrimp sautéed with peppers, Monterrey cheese, and local machaca.

Baja fish tacos 150g (3 pcs) 320
A Baja classic: battered fish, served over fresh cabbage mix with chipotle mayonnaise, pickled onion, and Mexican salsa.

Baja shrip tacos 150g (3 pcs) 350
A Baja classic: battered shrimp, served over fresh cabbage mix with chipotle mayonnaise, pickled onion, and Mexican salsa.

Octopus tacos 100g (2 pcs) 320
Tender octopus tacos sautéed in garlic oil, topped with Mexican salsa, crispy fried leek, and avocado.

GLUTEN FREE · VEGAN · VEGETARIAN · CONTAINS NUTS · CONTAINS DAIRY

Dishes marked with can be prepared as vegan options. Prices are quoted in Mexican Pesos and includes 16% VAT for your convenience. Please notify your server of any known food allergies or intolerances. Our food is prepared in a kitchen where nuts and other allergens are handled.

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MAIN COURSES

Lagareiro octopus 200g — 580
Tender cooked octopus served with paprika potatoes and grilled bread.

Seared Tuna 200g — 450
Fresh tuna loin seared in a crispy sesame crust, served with salad, citrus vinaigrette, and couscous.

Catch of the day 200g — 460
Choose your side for today's fresh fish fillet:

OPT 1: Fresh cherry tomato garden sauce with grilled vegetables.
OPT 2: Fine herbs with crispy Brussels sprouts.

Skirt steak molcajete 220g — 480
Juicy skirt steak served in a sizzling stone bowl with crispy cheese crust, spring onions, güero chile, and tender nopales.

Rib eye bao 100g — 380
Two soft, fluffy steamed buns filled with sliced rib eye seasoned with fine salt and honey, zucchini, carrot, and baby bell peppers. Served with crispy potato chips.

Grilled vegetables — 280
Colorful selection of grilled vegetables served over turmeric rice.

Shrimp casserole 300g — 750
Garlic shrimp casserole with mushrooms, confit potatoes, roasted peppers, and creamy guacamole.

La Burguer 180g — 350
Our signature burger with beef patty, cheddar cheese, Monterrey cheese, onion ring, bacon, bourbon caramelized onions, and pickles. Served with french fries

Seafood burrito — 390
Burrito filled with octopus (100g), shrimp (100g), refried beans, and cabbage mix, topped with our creamy chipotle dressing. Served with crispy french fries.

KIDS MENU

Fish fingers 130g — 220
Fried fish served with french fries.

Butter linguine pasta — 220
Prepared with butter.

Quesadillas (3 pcs) — 220
Cheese quesadillas served with french fries.

*IIncludes a glass of lemon or hibiscus water.

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