

LUNCH AND DINNER - 12:00 PM - 10:00 PM

APPETIZERS

Mini Sopes with Marlin and Octopus (3). Beans, white cabbage salad with red onion and cilantro.	\$260
Fish Crispy Tacos (3). Corn tortilla, catch of the day, morita chili lime sauce, sour cream, avocado and crumbled cheese.	\$295
Cochinita Quesadillas "Quesapibiles" (3). Grilled with cheese, xnipec salsa and cochinita juice for dipping.	\$240
Battered Shrimp Tacos. Flour tortilla, cabbage salad and spicy mayonnaise.	\$310
Battered Fish Tacos Ensenada Style (3). Pico de gallo and cabbage with mayonnaise and lime.	\$295
Grilled Beef Tacos (3). Served with guacamole, spring onion and charred red salsa.	\$265
Guacamole. Traditional homemade with fresh cheese and corn chips.	\$195

WOOD-FIRED PIZZAS

Seafood Pizza. Lobster, shrimp, octopus, and peanut pesto.	\$495
Four Cheese Pizza. Goat cheese, mozzarella, parmesan, and provolone.	\$410
Shrimp Fugazzetta. Traditional stuffed pizza with gouda, provolone and parmesan with roasted onions.	\$435

PASTA

Fettuccine with creamy white wine sauce, pepper, and parsley.	\$220
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| ● Fish fillet (3.5 oz) | +\$160 | ● Shrimp (4.4 oz) | +\$220 |
| ● Octopus (3.5 oz) | +\$210 | ● Lobster | +\$Market price |

SALAD

Grilled Caesar Salad. Lightly smoked lettuce, Caesar dressing, parmesan cheese, and sourdough croutons. \$185

- Grilled chicken breast (4.2 oz) +\$90

MUELLE ONCE'S STAR DISH

Available by reservation or daily availability

Salt-Crusted Fish. Catch of the day slow-cooked in salt with the chef's secret recipe and technique. \$Market Price
Served with mashed potatoes and cucumber salad with lime, cream, and chives

WOOD-FIRED MAIN COURSES

Muelle Once Burger. Mexican Wagyu, wood-fired brioche, Manchego cheese, bacon, French fries and special homemade ketchup. (7.4 oz) \$420

Whole Fish (catch of the day). Wood-fired with Canario green garlic mojo and chili marinade, served with avocado, cabbage salad, charred chilies and corn tortillas. \$Market Price

Fish Fillet Meunière. Brown butter, lemon, capers and chives, served with mashed potatoes and vegetables. (7 oz) \$435

FROM THE GRILL

- Octopus (7.8 oz) \$420
- Shrimp U12 (6 pcs) \$540
- Rib Eye (12.4 oz) \$650
- Lobster \$Market price

Choose two sides:

- French fries
- Creamy spinach
- Buttered sweet corn
- Mashed potatoes with gravy
- Wood-fired vegetables

DESSERTS

Guava Creme Brûlée. With taxcalate crumble, vanilla, goat cheese, and berries.	\$225
Super Chocolate Cake. With vanilla ice cream and salted caramel Bourbon sauce.	\$195
Nutella Calzone. With banana, strawberries, Papantla vanilla ice cream, and spiced piloncillo reduction.	\$245
Basque-Style Cheesecake. Served with fresh lychee and a passion fruit sauce.	\$245
Affogato. Espresso shot with a scoop of vanilla ice cream.	\$120
● Coffee liqueur	+\$70