

Kids

HAM & CHEESE SANDWICH • \$65

CHICKEN FINGERS • 105

JUNIOR PIZZA • \$70

FISH FINGERS • \$110

FLOUR QUESADILLAS WITH
GUACAMOLE • \$70

Desserts

HOMEMADE ICE CREAM • \$75
Two scoops of your favorite flavor: vanilla,
chocolate or coconut

PASSION FRUIT SORBET • \$75

LIME MERINGUE PIE • \$110
With mango sauce



NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. To our guests with food sensitivities or allergies, we cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please consider this when ordering. Prices and menu items are subject to change without notice. Must be 18 or older to purchase/consume alcohol.



THE *Surf* CLUB

LUNCH MENU

Hours of Operation • 12:00 p.m. – 5:00 p.m.

All prices are in Mexican Pesos. VAT included.

Starters

TUNA TIRADITO • \$175

Cucumber, onion and cilantro (100 gm)

GUACAMOLE • \$185

Served with pico de gallo, cheese and tortilla chips

SHRIMP COCKTAIL • \$199

With pico de gallo and marinara sauce (120 gm)

SHRIMP AQUACHILE • \$199

Cucumber, onion, avocado, lime and Serrano chili (150 gm)

FISH TIRITAS • 155

Zihuatanejo's traditional dish with red onion, lime and habanero chili (100 gm)

CAPRESE SALAD • \$99

With Panela cheese

MIXED SALAD • 105

Lettuce, orange, tomato, cucumber, panela cheese and croutons with guava vinaigrette

AVOCADO STUFFED WITH TUNA • \$165

Accompanied with cucumber salad (100 gm)

Classics

BEEF HAMBURGER • \$155

TUNA HAMBURGER • \$210

Prepared on our home made bun, tomato, bacon, caramelized onion, cheese and fries (130 gm)

BUFFALO CHICKEN WINGS (6 PC) • \$165

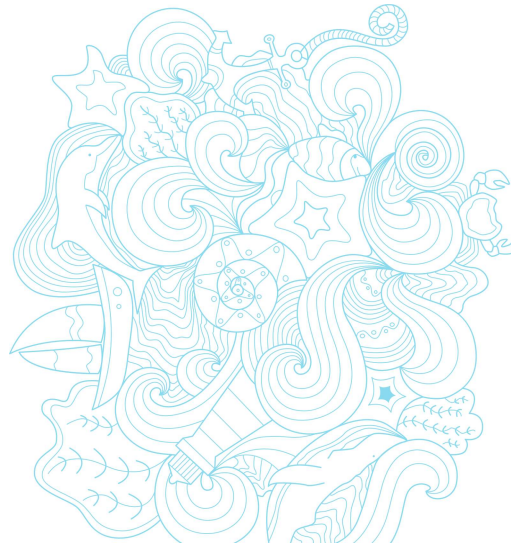
Topped with classic sauce, served with fries and ranch dressing

NACHOS • \$115

With cheese and your selection of chicken or chorizo. Accompanied with jalapeño

BLT SANDWICH EMBARC® • 105

With bacon, lettuce, tomato and chicken breast



Specials

Ask for the Special of the day

TACOS

Three homemade tortillas, served with guacamole, beans and morita salsa

Fish Pastor Style • \$165

With cilantro, onion and pineapple (100 gm)

Beef • \$135

Prepared with onion and cilantro (100 gm)

Governor • \$165

Shrimp with machaca, epazote, cheese and flour tortilla (100 gm)

Chicken • \$125

Prepared with onion and peppers (100 gm)

Baja Style • \$170

Tempura fish, sweet and sour radicchio and chipotle mayonnaise (100 gm)

Cocina Surf

Our special house recipes: Ajillo, garlic or butter served with:

FISH FILET (190 gm) • \$270

SHRIMP (150 gm) • \$260

SEARED TUNA • \$260

Served with Thai vegetables (170 gm)

GRILLED FLANK STEAK • \$240

Served with guacamole and fries (200 gm)

SHRIMP • \$260

Talla style: the classic recipe with adobo and salad (150 gm)

ADOBO STYLE OCTOPUS • \$295

Served with rice and vegetables (170 gm)

COCONUT SHRIMP • \$260

With mango dip (130 gm)

