

# LUNCH MENU

*Ana y José*



## APPETIZERS



### **GUACAMOLE \$305**

Traditional home recipe with carrot and jicama sticks.

**WITH RIB EYE \$415**



### **MARKET SALAD \$385**

Mixture of fresh ingredients, lettuce, barley, quinoa, beans, corn, cucumber, red onion, cherry tomato, seasoned with salt, pepper and lime juice.

**PROTEIN TO CHOOSE: SHRIMP/CHICKEN/SALMON**



### **CAESAR SALAD \$365**

Lettuce with Caesar dressing, parmesan cheese and garlic croutons.

**CHICKEN \$405 / SHRIMP \$475**

All raw animal protein consumption is the guest's responsibility.



Meals all included - Unique Full Experience.

# FROM THE SEA TO THE TABLE



## **MEXICAN CEVICHE \$485**

Catch of the day marinated with avocado, tomatoes, onion and lemon.  
To choose: Shrimp, Fish or Octopus.



## **CARIBBEAN CEVICHE \$485**

Marinated with coconut milk, passion fruit ginger reduction and red onion.  
To choose: Shrimp, Fish or Octopus.



## **PERUVIAN CEVICHE \$505**

Leche de Tigre, sweet potatoes confit, crispy corn, purple sweet potato chips.  
To choose: Shrimp, Fish or Octopus.



## **ANA Y JOSÉ COCTEL \$505**

Traditional recipe cocktail sauce, served with a combination of seafood oysters shrimp and octopus.



## **RED AGUACHILE \$475**

Shrimp, chile de arbol, guajillo chili and puya chili, cucumber cubes and red onion.

*Ana y José*



All raw animal protein consumption is the guest's responsibility.

# LAS TOSTADAS



## **OCTOPUS TOSTADA \$455**

Grilled and marinated octopus with paprika and roasted garlic with chipotle aioli, avocado cube, and seasonal sprouts.



## **YELLOW FIN TUNA TOSTADA \$775**

Ponzu aioli, sprouts, avocado and watermelon radish with hibiscus and sesame reduction.

# SOUP



## **SOUP OF THE DAY \$405**

At the chef's choice, it changes daily according to the fresh and seasonal products in the kitchen.

# CHEF'S SELECTION



## **OCTOPUS CARPACCIO \$515**

Thin slices of octopus in a red pepper crust seasoned with tatemado lime, mixed baby corn shoots and tomato Cherry.



## **YELLOW FIN TUNA CARPACCIO \$865**

Parmesan Cheese slices, baby capers and arugula salad with baby spinach.



## **NORWEGIAN SALMON SASHIMI \$625**

Nori powder, sour orange juice, fresh dill, chives and ginger.



## **SIAN KAN FISH \$645**

Grilled fish fillet with mango and chipotle sauce served over a rustic mashed potatoes and grilled asparagus.



## **JUMBO SHRIMP \$745**

Sauteed Shrimp served with vegetables, mashed potatoes and tamarind sauce.



## **CATCH OF THE DAY \$585**

In citrus sauce served with baby vegetables and spinach risotto.





## FROM THE COMAL OF DOÑA ANA



### **BAJA STYLE TACOS \$435**

Chipotle dressing, carrot and coleslaw, beet, spinach and yellow corn tortilla, fish, shrimp or octopus.



### **COCHINITA SOPES \$415**

Served with pickled red onion, avocado and fresh cheese.



### **SOFT SHELL CRAB TACOS \$605**

Mexican sauce, grilled pineapple and jalapeño dressing.



### **RIB EYE TACOS \$605**

Valladolid Longaniza, cambrey onion, avocado cubes and coriander leaves.



### **ANA Y JOSÉ QUESADILLA \$445**

Flour tortilla with mozzarella or gouda cheese, served with guacamole and Mexican sauce. A choice of chicken, flank steak or shrimp.



*Ana y José*

## FROM THE WOODEN OVEN



### HOME MADE NACHOS \$425

Refried beans, Manchego cheese, jalapeños, to choose:

**SHRIMP \$635/CHICKEN \$455 /FLANK STEAK \$605**



### TLAYUDA OAXAQUEÑA

Hoja santa, cheese, radishes and pickled onion protein to choose from.

**CHICKEN \$565/ FLANK STEACK \$645 /SALMON \$635**



### SEAFOOD FETUCCINI PASTA \$405

Mixed seafood with pesto sauce, parmesan cheese, onion, olive oil.



### SHORT PASTA PUTANESCA

Al dente penne pasta with red sauce made from parsley, anchovies, capers and black olives, protein to choose.

**CHICKEN \$345/ SHRIMP \$525 /SALMON \$445**



### SHRIMP PIZZA \$565

Pizza base with sourdough, covered in pomodoro sauce, mozzarella cheese and grilled shrimp, with a touch of grated Parmesan cheese.



### PIZZA TO TASTE \$385

Pizza base with tomato sauce ask for it to your liking margarita, pepperoni or vegetables.



*Ana y Jose*



## FIRE & GRILL



### CLUB SANDWICH \$435

Seed crusted bread, ham, cheese, bacon and chicken served with French fries.



### FENCH FRIES \$295

Seasoned with truffle oil and sea salt.



### TORTA DE COCHINITA \$295

Traditional torta de cochinita homemade with traditional bread from the area, accompanied by cured red onion and borracha green sauce.



### ANA Y JOSÉ BURGER \$545

Angus Prime edam cheese, caramelized onion, bacon and serrano jam, arugula salad and tomato.



### PEPITO NORTEÑO \$495

Parmesan crusted baguette with 250 grams of flank steak, lettuce, fresh tomato, avocado and French fries.

## FROM THE GRILL



### FLANK STEAK TO THE GRILL \$445

Grilled steak served with baked sweet potato and yellow corn.



### PACIFIC OCEAN SALMON \$745

Grilled in almond and parmesan crust, over curried vegetables.



### YELLOWFIN TUNA \$735

Sealed served with vegetables and pesto sauce pink pine nuts.



### XAMAN OCTOPUS \$735

Marinated with onion and garlic ash on wood-fired potato flakes.

*Ana y José*