

Brunch

PUERTO
HADAS

 **Fruit Bowl** \$70
Seasonal fruit, honey and granola.
yogurt + granola \$25

Toast + Jam (4 slides) \$40

French Toast \$60
Bread coated in sweet milk, covered in cinnamon sugar and served with fruit.

Large Quesadilla \$90
Large wheat tortilla filled with cheddar cheese, served with salad and homemade beans.

+ Chicken \$35
+ Skirt Steak \$30

 **Red or green Chilaquiles** \$90

Crispy fried tortilla with "salsa roja" or "salsa verde", red onion, homemade beans, sour cream, Cotija cheese & bread.

+ Chicken +35
+ 2 Pieces of egg \$30
+ Skirt steak \$40

 **Chilaquiles Divorciados** \$90

Crispy fried tortilla with half "salsa verde" and half "salsa roja", red onion, homemade beans, sour cream, Cotija cheese & bread.

+ Chicken +35
+ 2 Pieces of egg \$30
+ Skirt steak \$40

 **Chilaquiles Colimotes** \$90

Crispy fried tortilla with scrambled eggs half "salsa verde" and half "salsa roja", red onion, homemade beans, sour cream, Cotija cheese & bread.

+ Chicken +35
+ 2 Pieces of egg \$30
+ Skirt steak \$40

 **"Huevos Días"** \$80

Sunny side up eggs or scrambled, bacon and homemade beans.

+ Ham \$20
+ Grill Sausage \$25
+ Sausage \$20
+ Bacon \$20

 **"Huevos Rancheros"** \$90

Sunny side up eggs on fried tortilla and ham with "salsa roja" & homemade beans.

+ Bacon \$20

 **"Huevos Divorciados"** \$90

Sunny side up eggs on fried tortilla and ham with "salsa roja" or "salsa verde" & homemade beans.

+ Bacon \$20

Mexican fruit salad \$50

Fresh cut fruit (orange, cucumber, jicama and pineapple) topped with tajin chili lime and salt.

Hotdogs \$110

Bacon wrapped sausage (2 pieces) and French fries.

Snack combo \$130

Cheese sticks, boneless and onion rings with vegetables and ranch dressing.

Pancakes \$90

Pancakes with strawberries, banana, condensed milk, honey and butter.

+ Bacon \$20
+ 2 Pieces of egg \$30

Vegetarian Omelette \$95

Eggs with cheddar cheese, mushrooms, onion and bell pepper, served with homemade beans and salad.

Mexican Omelette \$95

Eggs with cheddar cheese, tomato, onion and serrano pepper, served with homemade beans and salad.

Classic Omelette \$65

Eggs with cheddar cheese and served with homemade beans and salad.

+ Ham \$20

+ Grill Sausage \$25

+ Sausage \$20

+ Bacon \$20

Enchiladas Suizas \$90

(5 pieces)

Chicken rolled in tortillas with green creamy salsa and cheese on top.

Breakfast Burrito \$90

Wheat tortilla, scrambled eggs, lettuce, beans, cheddar cheese, onion avocado and homemade salsa.

Chicken Fried Tacos \$90

Fried tacos filled with chicken. Lettuce, tomatoes, onion, cheese, sour cream and homemade salsa on top.

Extra rice or homemade beans \$40

Snacks

 **French fries** \$65

Seasoned french fries with ketchup and tartare sauce.

 **Potato wedges** \$70

French fries with ketchup and tartare sauce.

Shrimp & French fries \$140

French fries with battered shrimp with ketchup and tartare sauce.

Fish & French fries \$140

French fries & fish sticks with ketchup and tartare sauce.

Guacamole \$70

Avocado, tomato, red onion, serrano pepper, lime and salt.

Served with tortilla chips.

Nachos \$90

Tortilla chips, beans, cheddar cheese, skirt steak and pico de gallo.

Salchipapas \$85

French fries & sausage fried with ketchup and tartare sauce.

 Vegetarian

 Gluten Free

 Spicy

Mar y Tierra

HADAS PUERTO

“Colima” Style Ceviche

Fish marinated in lime juice, carrot, tomatoe, onion, coriander leafs, cucumber and avocado.

Tostada \$55
On the plate \$150

Shrimp Ceviche

Shrimp marinated in lime juice, tomatoe, red onion, cucumber, carrot, coriander leafs, serrano pepper & avocado.

Tostada \$55
On the plate \$190

Green Aguachile

Shrimps marinated in lime juice, red onion, cucumber & green aguachile sauce.

Tostada \$65
On the plate \$170

Black Aguachile

Shrimps marinated in lime juice, red onion, cucumber & black aguachile special sauce.

On the plate \$190

“Momia” Shrimps

Stuffed bacon-wrapped shrimp with cream cheese. Served with rice and spicy pineapple sauce.

Shrimps as you like

Served with rice, salad and sauces.

options:

- **Butter shrimps**
- **Garlic shrimps**
- **“A la diabla”**
- **“Al ajillo”**
- **Breaded shrimps**

Fish steak as you like

Served with rice, salad and sauces.

options:

- **Butter shrimps**
- **Garlic shrimps**
- **“A la diabla”**
- **“Al ajillo”**
- **Breaded shrimps**

Octopus As you like

Served with rice, salad and sauces.

options:

- **With butter**
- **With garlic**
- **“A la diabla”**
- **“Al ajillo”**

Tropical Octopus

Slow coocked octopus in butter, pineapple, red onion, avocado emulsion and “salsa macha”.

Tostada \$80

Del Faro Burger

Beef (180gr), bacon, cheese, caramelized onion & french fries.

Shrimp Burger

Shrimps with bell pepper, bacon, cheese, onion & french fries.

“Del Corral” Steak

Steak served with grill sausages, roasted nopales, quesadillas, guacamole, cambray onion, tortillas and homemade salsa.

Tacos gobernador

wheat tortilla stuffed with shrimps, bell pepper, onion, tomato and cheddar cheese.

Octopus Chicharrón Tacos

Homemade tortilla, avocado, octopus chicharrón and red onion.

“Del Corral” Burrito

Wheat tortilla, beans, cheddar cheese, skirt steak and lettuce. Served with avocado and homemade salsa.

Chef’s Salad

Romaine lettuce, tomato, red onion, cucumber, bell pepper, parmesan, chicken, croutons and honey mustard dressing.

“Baja Style” Fish Tacos (2)

Homemade corn tortilla, deep fried battered fish, pico de gallo, coleslaw, morita mayonnaise & avocado.



Drinks

Non-Alcoholic

Orange juice	\$35
Green juice	\$35
Coffee	\$30
Chocolate milk	\$45
Smoothie	\$50
Sodas	\$20
Mineral water	\$22
Fruit water	\$20
Water bottle	\$25
Topo Chico 750 ml	\$50
Tonic Water	\$25

Orangeade

Mineral water	\$40
Natural	\$35

Limeade

Mineral water	\$40
Natural	\$35

Cocktails

Alfonso 13	\$85
coffee liqueur, evaporated milk, and ice.	

Pineapple Express	\$95
Pineapple juice, strawberry, rosemary, mezcal and ice.	

Sensual Cherry	\$85
Sprite, vodka, cherry juice and Dash limon.	

Pina Colada	\$90
Pineapple juice, evaporated milk and white rum.	

Piñada	\$75
Pineapple juice, evaporated milk and coconut milk.	

Margarita	\$85
Tequila, controy and lime juice.	

Miami Beach	\$90
Pina Colada mix & strawberry daiquiri.	

Miami Vice	\$90
Lime, mint liquor, orange liquor & tequila.	

Tom Collins	\$85
Gin, lime, syrup & mineral water.	

Sex on the beach	\$85
Vodka, cranberry juice, orange juice, peach juice and granadine.	

Vampiro	\$90
Tequila, lime, salt, grapefruit soda & sangrita.	

Bloody Ceaser	\$90
Tomato juice, worcester sauce, salt, lime and vodka.	

Paloma	\$90
Tequila, lime, salt & grapefruit soda.	

Gin & tonic	\$90
Gin, tonic water and lime.	

Regular Corajillo	\$110
Coffee and herbal liqueur.	

Corajillo Baileys	\$125
Spresso and baileys.	

Pink Panter	\$90
Coconut milk, pineapple, white rum and granadine.	

Tropi daiquiri	\$90
Rum, lime and seasonal fruit.	

Mojito	\$90
Rum, lime and peppermint.	

Ruso negro	\$90
coffee liqueur and vodka.	

Clericot	\$85
Red wine, mineral water and chopped fruit.	

Beers

Corona Light	\$30
Modelo especial	\$30
Victoria	\$35
Pacífico	\$30
Michelada mix	\$40

Shot drinks

Tequila	
Centenario plata	\$70
José Cuerco tradicional	\$65
Maestro Dobel	\$115
7 leguas blanco	\$135
7 legua reposado	\$150
Herradura reposado	\$140
Herradura ultra	\$190

Wine

Glass	\$95
Bottle	\$320

Rum

Bacardi carta blanco	\$65
Havana Club 7	\$80

Vodka

Smirnoff	\$65
Titos handmade	\$90
Grey Goose	\$190

Whisky

Red label	\$70
Black label	\$145

Ask for the bottle price