


Brunch

HADAS • PUERTO

 **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 (5 pieces) \$90
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.

 **Potatoe 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

**“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 **\$200**
Stuffed bacon-wrapped shrimp with cream cheese. Served with rice and spicy pineapple sauce.

Shrimps as you like **\$185**
Served with rice, salad and sauces.
options:


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

Fish steak as you like **\$185**
Served with rice, salad and sauces.
options:

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

Octopus As you like **\$195**
Served with rice, salad and sauces.
options:

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

Tropical Octopus 
Slow coocked octopus in butter, pineapple, red onion, avocado emulsion and “salsa macha”.
Tostada **\$80**

Del Faro Burger **\$150**
Beef (180gr), bacon, cheese, caramelized onion & french fries.

Shrimp Burger **\$190**
Shrimps with bell pepper, bacon, cheese, onion & french fries.


**“Del Corral”
Steak** **\$280**
Steak served with grill sausage, roasted nopales, quesadillas, guacamole, cambray onion, tortillas and homemade salsa.

Tacos gobernador **\$80**
wheat tortilla stuffed with shrimps, bell pepper, onion, tomato and cheddar cheese.

**Octopus
Chicharrón Tacos** **\$60**
Homemade tortilla, avocado, octopus chicharrón and red onion.

**“Del Corral”
Burrito** **\$140**
Wheat tortilla, beens, cheddar cheese, skirt steak and lettuce. Served with avocado and homemade salsa.

Chef’s Salad **\$140**
Romaine lettuce, tomato, red onion, cucumber, bell pepper, parmesan, chicken, croutons and honey mustard dressing.

“Baja Style”  **Fish Tacos (2)** **\$110**
Homemade corn tortilla, deep fried battered fish, pico de gallo, coleslaw, morita mayon- naise & 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 Cuervo 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 fot the bottle price