

## ENTRADAS

**GUACAMOLE, TACOS Y TOTOPOS \$229**  
3 taquitos dorados de pollo, totopos acompañados de guacamole y salsa mexicana.

**MIX MAR \$295**  
Pulpo y calamar a la parrilla, marinados con pimientos rojos parrillados, alcaparras, aceite de olivo, limón amarillo, miel y orégano acompañado de pan pita.

**CALAMARES FRITOS \$285**  
Aros de calamar crocantes acompañados de vegetales en tempura, servidos con aderezo de albahaca y salsa tártara.

**CEVICHE DE ATÚN \$289**  
Atún cortado en cubitos marinados en salsa ponzu, servido con melón, piña y pepino.

**SASHIMI DE ATÚN \$279**  
Láminas de atún fresco marinado en salsa ponzu de cítricos, acompañado con piña, cebolla morada, mango, pepino, aguacate y rábanos.

**NACHOS \$255**  
Totopos caseros servidos con queso, guacamole, frijoles refritos, crema ácida, salsa mexicana y jalapeños frescos.  
**Agrega:** pollo \$50, arrachera \$60 o camarón \$70

**SOPA DE TORTILLA \$175**  
Caldillo de tomate y chile guajillo, servido con julianas fritas de tortilla, cubos de queso fresco, aguacate, crema ácida y cilantro.  
**Agrega:** pollo \$50 o camarón \$70

## A LA PARRILLA

**RIB EYE \$699**  
10 oz de rib eye a la parrilla acompañado con papas al romero con miel y ensalada de arúgula.

**POLLO ESPECIAL DEL CHEF \$280**  
Pechuga de pollo cocinada en mantequilla, ajo, limón, vino blanco, perejil y miel, servida con arroz risotto y espárragos.

**PESCA CON AJO Y MANTEQUILLA \$510**  
Pescado fresco a la plancha servido con ajo, mantequilla, perejil y un toque de limón amarillo, acompañado de risotto de betabel, puré de zanahoria y verduras a la plancha.

**PULPO A LA PARRILLA \$550**  
Pulpo a la parrilla marinado con limón y pimienta, servido con risotto, vegetales a la parrilla y limón asado.

**CAMARONES A LA PARRILLA \$475**  
Camarones a la parrilla y marinados en aceite de hierbas, servidos con risotto, aderezo alioli y ensalada verde.

## MENÚ DE NIÑOS

**DEDOS DE POLLO \$220**  
Servidos con papas gajo y aderezo tártara.

**QUESADILLAS \$180**  
Tortillas de maíz o harina con queso mozzarella, acompañadas de papas y guacamole.

**MINI PIZZA \$199**  
De pepperoni, jamón o queso.

**MINI HAMBURGUESAS \$220**  
2 mini hamburguesas estilo California, 3 oz de carne recién molida, queso cheddar, lechuga, tomate y pepinillo, acompañadas de papas fritas.

## ENSALADAS

**ENSALADA DE PERAS A LA PARRILLA \$235**  
Mix de lechugas aderezadas con vinagreta de miel y mostaza, mezclados con queso azul, nuez caramelizada, tomates cherry y láminas de pera a la parrilla.

**ENSALADA CÉSAR \$235**  
Lechuga romana, aderezada con tradicional aderezo César, crotones y queso parmesano.

**ENSALADA AZTECA \$235**  
Mix de lechugas, cebolla morada, elote rostizado, tomate cherry, aguacate, pimientos, julianas de tortillas fritas, queso panela y aderezo de albahaca.  
**Agrega:** pollo \$50 o camarón \$70

**ENSALADA GRIEGA \$235**  
Clásica ensalada mediterránea, tomate bola, pepino persa, cebolla morada, lechuga larga, aceitunas negras, queso feta, orégano, perlas de aguacate, aderezo de aceite de oliva y vinagre rojo.

## PESCA DEL DÍA

**PESCA AL PEREJIL \$465**  
Pescado fresco a la plancha bañado en crema de perejil, servido con arroz risotto y vegetales.

**CAMARONES BAJA \$525**  
Camarón grande de la Baja servido con puré de papa y vegetales salteados.

**CHILES GEORGE'S \$369**  
Chile relleno de mariscos salteados con queso, sobre espejo de salsa de frijol con tocino, bañado de salsa blanca de ajo y acompañado de arroz.

**COSTRA DE CAMARÓN \$295**  
Camarón a la plancha envuelto en costra de queso mozzarella, acompañado de guacamole, salsa roja martajada y aderezo chipotle.

**CAMARONES AL GRILL \$475**  
Camarones cocinados a la parrilla y marinados en aceite de hierbas, servidos con risotto blanco, aderezo alioli y ensalada verde.

## EN EL BUN

**HAMBURGUESA DE LA CASA \$295**  
Estilo California, 7 oz de carne recién molida, queso cheddar, lechuga, tomate, pepinillos, aros de cebolla crispy, acompañada de papas gajo.  
**Agrega:** carne extra \$70, tocino \$55 o aguacate \$40

**HAMBURGUESA DE PESCADO TEMPURA \$280**  
Filete de pescado tempura, aderezo tártara, lechuga, pepinillos, acompañada de papas gajo.

**SANDWICH DE POLLO CRISPY \$269**  
Pechuga de pollo marinada en yogurt especiado, empanizada y frita, pan artesanal, mayonesa sriracha, vegetales y papas gajo.  
**Agrega:** tocino \$55 o aguacate \$40

**SANDWICH MONTECRISTO \$195**  
Rebanadas de pan integral (3) jamón de pavo, queso mozzarella y queso cheddar bañadas con leche y mantequilla acompañado de papas a la francesa, catsup y compota de frutos rojos.

**CLUB SANDWICH \$235**  
Sándwich americano de pollo, jamón, tocino, lechuga y tomate, servido con papas a la francesa y mezcla de chiles secos.

**SUPER BURRO MAR Y TIERRA \$395**  
Tortilla de harina de la casa con arrachera, camarones, frijoles, queso mozzarella y guacamole acompañado de papas gajo.

**ENCHILADAS GEORGE'S \$190**  
Tortillas de maíz (3) bañadas en salsa verde sobre un espejo de frijoles negros refritos, rellenas de pollo y gratinadas con queso mozzarella, crema agria, aguacate, cebolla morada y cilantro.

## PASTA

**PASTA A LA BOLONESA \$265**  
Pasta larga servida con salsa boloñesa, queso parmesano y perejil.

**PASTA AL PESTO CON HONGOS \$295**  
Pasta larga salteada con aceite de oliva, pesto, champiñones, setas y tomates cherry.  
**Agrega:** pollo \$50 o camarón \$70

## PIZZA

**PIZZA MARGARITA \$255**  
Masa casera, salsa pomodoro, queso mozzarella, rebanadas de tomate y albahaca.

**PIZZA MEXICANA \$295**  
Masa casera, salsa pomodoro, queso mozzarella, cebolla, chorizo, champiñones y jalapeños.

**PIZZA DE PERAS Y GORGONZOLA \$295**  
Masa casera, salsa pomodoro, queso mozzarella, láminas de pera, reducción de balsámico dulce, queso gorgonzola y nuez caramelizada.

**PIZZA GEORGE'S \$255**  
Elaborada con la receta de la casa con tomates cherry, albahaca, aceitunas negras y queso parmesano.

**ARMA TU PIZZA \$250**  
Masa casera, salsa pomodoro, queso mozzarella.  
**Agrega una proteína a elección \$85**  
pepperoni, chorizo, pollo o camarón

**Agrega dos vegetales a elección \$30**  
pimiento morrón, cebolla morada, albahaca, aceitunas, tomate cherry y jalapeños frescos

## POSTRES

**CHURROS DE LA CASA \$195**  
Receta tradicional mexicana acompañada con salsa de chocolate y caramelo.

**FLAN DE VAINILLA \$140**  
Receta tradicional del chef.

**BROWNIE GEORGE'S \$220**  
Brownie de chocolate sobre helado de vainilla y galleta de parmesano.

**HELADO DE VAINILLA \$180**  
Helado de vainilla servido con mermelada casera de frutos rojos y galleta de parmesano.

**ARROZ CON LECHE \$140**  
Tradicional postre mexicano con un toque de anís estrella y canela.

**CREPAS DE FRUTOS ROJOS \$149**  
Crepas hechas con compota de vino tinto y queso crema.



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## APPETIZERS

- GUACAMOLE, TACOS & CHIPS** **\$229**  
Crispy 3-piece chicken taquitos served with totopos, fresh guacamole, vibrant Mexican salsa, and a sprinkle of chili powder.
- SEA MIX** **\$295**  
Grilled octopus and squid, marinated with red peppers, capers, parsley oil, lemon and oregano. Served with warm pita bread.
- FRIED CALAMARI** **\$285**  
Crunchy squid rings, tempura vegetables with basil tartar, and roasted lemon dressing.
- TUNA CEVICHE** **\$289**  
Fresh diced tuna, marinated in ponzu sauce, complemented by sweet melon, pineapple, cucumber, and a touch of Mexican sauce.
- TUNA SASHIMI** **\$279**  
Ponzu tuna slices with pineapple, red onion, mango, cucumber, avocado, sesame, radish, and, cilantro. A fresh and vibrant dish.
- NACHOS** **\$255**  
Authentic totopos layered with rich cheddar cheese sauce, guacamole, traditional fried beans, sour cream, Mexican salsa, fresh jalapeños, red onion, cilantro, and a hint of chili powder.
- Add-ons:**  
chicken \$50, flank steak \$60 or shrimp \$70
- TORTILLA SOUP** **\$175**  
Traditional tomato and chili guajillo broth, served with crispy tortilla juliennes, fresh Mexican cheese cubes, ripe avocado, sour cream and a garnish of cilantro.
- Add-ons:** chicken \$50 or shrimp \$70

## GRILLED

- RIB EYE** **\$699**  
10 oz of grilled rib eye, accompanied by roasted rosemary potatoes with a touch of sweet honey, and a peppery arugula salad.
- CHEF'S SPECIAL CHICKEN BREAST** **\$280**  
Chicken breast, cooked in a fragrant blend of butter, garlic, lemon, white wine, parsley, and honey, accompanied by a risotto and asparagus spears.
- FISH WITH GALIC & BUTTER** **\$510**  
Grilled fresh fish with a garlic-butter sauce, parsley, and lemon, served with a colorful medley of beetroot risotto, carrot purée, and grilled seasonal vegetables.
- GRILLED OCTOPUS** **\$550**  
Grilled octopus, marinated in lemon and pepper, served with creamy risotto, grilled vegetables, and a roasted lemon garnish.
- GRILLED SHRIMP** **\$475**  
Grilled shrimp, marinated in herb oil, served with risotto, a vibrant aioli dressing, and a green salad.

## KID'S MENU

- CHICKEN FINGERS** **\$220**  
With a side of potato wedges and our house-made tartar dressing.
- QUESADILLAS** **\$180**  
Corn or flour tortillas with mozzarella cheese, served with potatoes wedges and guacamole.
- MINI PIZZA** **\$199**  
Pepperoni, ham, or cheese.
- MINI BURGUERS** **\$220**  
2 California-style mini hamburgers, 3 oz of fresh ground beef, cheddar cheese, lettuce, tomato, and pickles, served with fries.

## SALADS

- GRILLED PEAR SALAD** **\$235**  
Mixed greens with honey mustard vinaigrette, blue cheese, caramelized walnuts, cherry tomatoes, and grilled pear.
- CAESAR SALAD** **\$235**  
Romaine lettuce with classic Caesar dressing, croutons, Parmesan biscuit, and Parmesan cheese.
- AZTEC SALAD** **\$235**  
Mixed lettuce salad with roasted corn, cherry tomatoes, avocado, peppers, red onion, fried tortilla, panela cheese, and basil dressing.  
**Add-ons:** chicken \$50 or shrimp \$70
- GREEK SALAD** **\$235**  
Classic Mediterranean salad, tomatoes, persian cucumber, red onion, lettuce, black olives, feta cheese, oregano, avocado pearls, olive oil dressing and red vinegar.

## FROM THE SEA

- PARSLEY Y FRESH FISH CATCH OF THE DAY** **\$465**  
Grilled fish with a parsley cream sauce, accompanied by risotto and seasonal vegetables.
- BAJA SHRIMP** **\$525**  
Large shrimp sautéed in a rich guajillo chili sauce, served with mashed potatoes and vegetables.
- GEORGE'S CHILE** **\$369**  
Seafood-stuffed chile poblano, with melted mozzarella and pomodoro, accompanied by risotto, a rich bean sauce, crispy bacon, and a white garlic sauce.
- SHRIMP CRUST DELIGHT** **\$295**  
Grilled shrimp wrapped in a melted mozzarella crust, served with fresh guacamole, vibrant red sauce, a cabbage mix, and a smoky chipotle dressing.
- GRILLED SHRIMP** **\$475**  
Grilled Shrimp marinated in fine herbs, served with white risotto, drizzled with aioli sauce and green salad.

## IN THE BUN

- ARTISAN HOUSE BURGER** **\$295**  
A California-style burger featuring a 7oz ground beef patty, cheddar cheese, lettuce, tomato, pickles, onion rings, served with seasoned potato wedges.  
**Add-ons:** extra meat \$70, bacon \$55 or avocado \$40
- TEMPURA FISH BURGER** **\$280**  
Crispy tempura fish fillet with tartar dressing, lettuce, tomato, pickles, onion rings pickles, onion rings, served with seasoned potato wedges.
- CRISPY CHICKEN SANDWICH** **\$269**  
Breaded chicken breast, marinated in spiced yogurt, topped with sriracha mayonnaise, lettuce, and tomatoes, served with seasoned potato wedges.  
**Add-ons:** bacon \$55 or avocado \$40
- MONTECRISTO SANDWICH** **\$195**  
Golden-fried, buttermilk-dipped sandwich, featuring three layers of bread, melted mozzarella and cheddar, and savory ham, accompanied by crispy fries, ketchup, and a sweet-tart berry compote.
- CLUB SANDWICH** **\$235**  
A classic sandwich with ham, crispy bacon, fresh lettuce, and ripe tomatoes, served with golden french fries, ketchup, and a sprinkle of chili powder for a spicy kick.
- SUPER BURRO SEA AND LAND** **\$395**  
A Mexican-inspired flour tortilla wrap, featuring grilled steak flank and shrimp, traditional beans, melted mozzarella, and fresh guacamole, served with seasoned potato wedges.
- GEORGE'S ENCHILADAS** **\$190**  
Three corn tortillas, filled with tender chicken and bathed in a vibrant green sauce, layered over refried beans, topped with mozzarella, avocado, sour cream, red onion, and cilantro.

## PASTA

- BOLOGNESE PASTA** **\$265**  
Classic fettuccine pasta served with a rich Bolognese sauce, Parmesan cheese, and a sprinkle of parsley.
- PESTO PASTA** **\$295**  
Fettuccine pasta sautéed with fragrant parsley oil, fresh basil, mushrooms, asparagus, and cherry tomatoes.  
**Add-ons:** chicken \$50 or shrimp \$70

## PIZZA

- MARGARITA PIZZA** **\$255**  
Homemade dough, tomato sauce, mozzarella cheese, tomato, and basil.
- MEXICAN PIZZA** **\$295**  
Homemade dough, tomato sauce, mozzarella cheese, onion, chorizo, mushrooms, and jalapeños.
- PEARS & GORGONZOLA PIZZA** **\$295**  
Homemade dough, tomato sauce, mozzarella cheese, pear slices, balsamic reduction, gorgonzola cheese and caramelized walnuts.
- GEORGE'S PIZZA** **\$255**  
Special recipe with cherry tomatoes, basil, black olives, and parmesan cheese.
- MAKE YOUR OWN PIZZA** **\$250**  
Homemade dough, tomato sauce, mozzarella cheese.
- Add a protein of your choice** **\$85**  
pepperoni, chorizo, chicken or shrimp
- Add two vegetables of your choice** **\$30**  
Bell peppers, red onion, basil, green olives, cherry tomatoes, and fresh jalapeños.

## DESSERT

- MEXICAN CHURROS** **\$195**  
Traditional Mexican recipe served with chocolate and caramel sauce (5 pcs).
- VANILLA FLAN** **\$140**  
Traditional recipe of the Chef.
- GEORGE'S BROWNIE** **\$220**  
Chocolate brownie with vanilla ice cream and parmesan biscuit.
- VANILLA ICE CREAM** **\$180**  
Vanilla ice cream served with homemade berry jam and a parmesan biscuit.
- RICE WITH MILK** **\$140**  
Authentic Mexican arroz con leche, a creamy rice pudding subtly spiced with star anise and cinnamon.
- RED FRUIT CREPES** **\$149**  
Crepes made with berries and red wine compote served with cream cheese.



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