

LORENZA[®]

COCINA APASIONADA

THE BEST
MOMENTS IN LIFE,
ARE THE ONES
YOU DECIDE TO CREATE.
BE PASSIONATE!

MENÚ



» NEW «

TOSTADA DE CALLO - \$132





» NEW «

TAPAS DE ATÚN - \$190



» NEW «

CAMARONES EUROPEOS - \$195

» MAR AZUL «

The freshest of the Pacific ocean.

★ CEVICHE LORETO - \$340

Refreshing tuna ceviche combined with red onion, sweet potato, pistachio and roasted avocado. Topped with habanero aioli.

AGUACHILE DE LA TÍA - \$265

Raw shrimp marinated with Lorena's dark sauce.

OSTIONES - \$250

8 pieces of natural Kumamoto oysters, let us win you over with our preparation.

PULPO NATURAL - \$330

★ JUREL LORENZA - \$280

Thinly sliced fresh mackerel topped with pickled chipotle pepper and cucumber salsa.

★ CEVICHE MALECÓN - \$245

A combination of shrimp, octopus and fish with chamoy sauce. Served over a bed of churritos (crispy corn sticks), peanuts and chips. Ideal for snacking.

COMBINACIÓN DE MARISCOS - \$995

The freshest fish from Baja, with serrano, cilantro micro-greens and citrus.

LOBINA SASHIMI - \$330

The freshest fish from Baja, with serrano, cilantro micro-greens and citrus.

CEVICHE MAZATLÁN

Shrimp \$255 **Fish \$250**

Finely chopped with cucumber, red onion and red serrano slices.

TARTAR DE ATÚN - \$265

Tuna tartare with avocado and oriental dark sauce.

CALLO DE HACHA - \$731

Just the Best! Fresh scallops served with cucumber, red onion and lime.

» SOUPS & CREAMS «

Comforting and delicious.

★ TORTILLA - \$120

The traditional tortilla soup with our special touch. Grilled tomato and chipote broth, fried tortilla strips, avocado, cheese and a touch of sour cream.

TOMÁS - \$155

Creamy grilled tomato soup, served with artisan bread.

★ MANOLO EL PESCADOR - \$155

Delicious cream of bean soup served with mexican noodles and diced chiltepin shrimp, with fresh grated panela cheese and a touch of sour cream.

DOÑA REYNA - \$165

The comforting house beef broth with chunks of vegetables, corn and chickpeas.

MARISCOS - \$260

Traditional seafood soup, made to order with shrimp, octopus and fish.

BISQUE DE LANGOSTA - \$290

Lobster bisque with a touch of red peppers and celery. Served with artisan bread.

» GRILLED CHEESE «

A craving that doesn't fail.

★ QUESO PORK BELLY - \$195

Josper melted cheese, served with a side of slow cooked Pork Belly. Our perfect combination to melt away.

CHICHARRÓN - \$170

Melted cheese with Josper roasted pork rinds.

ASADERA - \$125

Grilled queso fresco slices served with refried beans, tomato and grilled onions.

CAMARÓN BONITA - \$220

Melted cheese with spicy bonita shrimp.

★ CILANTRO - \$125

Breaded cheese fingers, served with grilled green salsa.

» SALADS «

Nature, flavors and colors.

★ DE LA CASA - \$175

A true pleasure, without regrets. Hearts of palms, tender baby corn, tomato and grilled beets, served over a bed of mixed greens, drizzled with basalmic vinaigrette.

BETABEL-ATE - \$145

Mix of beets, candied guava, cranberries, alfalfa sprouts and beef carpaccio. Garnished with edible flowers and balsamic glaze.

DEL VALLE - \$145

With salmón carpaccio \$170

Mixed greens, fried mexican asadera cheese and candied peanuts with berry glaze.

DE LA PARCELA - \$189

Roasted vegetables and chiltepin shrimp served over a bed greens with mustard vinaigrette and queso fresco.

» STARTERS «

You deserve a good start.

★ SHORT RIB - \$780

Prepared with love. Slowly cooked on firewood for 24 hours, marinated with beer and fine herbs, wrapped in maguey leaves.

CHICHARRONES DE RIB EYE - \$460

Crunchy slices Rib Eye with avocado and dark sauce.

CAMARÓN DON PEPE - \$265

Tempura shrimp, drizzled with Mexican chile and mayo sauce.

MACHACA ALTATA - \$280

Shredded fish grilled with onions and serrano. Our boss's favorite.

OSTIONES AL JOSPER - \$395

With the chef's special marinade.

ENCHILADAS DE LANGOSTA - \$490

Lobster enchiladas with guajillo and cream sauce.

JAMON IBÉRICO - \$1,300

» LA TAQUERÍA ◀

A tribute to the taco diversity.

TACO LORENZA - \$95

Chipotle adobo tortilla with a layer of grilled cheese, grilled tenderloin, onions, jocoque and cilantro.

★ DEL PATRÓN - \$100

You will not regret this! Jumbo shrimp taco on a blue corn tortilla with fried asadera cheese and grilled onion.

★ TACOS ENSENADA (3 PZAS) - \$250

Our version of fresh bass tacos. Enjoy the flavors of the sea.

KESITOS - \$90

Shrimp taco. Grilled cheese topped with chipotle and avocado dressing over a corn tortilla.

TACOS DEL AMIGO (3 PIECES) - \$380

Short Rib, tuétano (bone marrow) and corn.

GOBERNADOR - \$89

Signature taco from Los Arcos Restaurant. Shrimp machaca with poblano peppers, onion and melted cheese.

MIXTA AHOGADA - \$128

Irresistible. Flour quesadilla filled with carne asada topped with beef broth.

COCHINITA (2 PIECES) - \$110

Pulled pork marinated with orange juice and annatto seeds.

TACOS BRAVOS (3 PIECES) - \$245

Cooked shrimp with our amazing salsa macha served over a layer of noodles, on a blue corn tortilla.

TACO MEXICALI - \$89

Spicy shrimp, cheese and chipotle dressing on a flour tortilla.

DE ATÚN - \$120

3 mini crunchy hard shell tacos, with fresh tuna and citrus aioli.

TACO DE FRIJOL - \$45

Crispy, grilled on charcoal taco filled with our delicious house beans and asadera cheese.

TACOS DE LANGOSTA (3 PIECES) - \$485

Lobster baked with habanero butter served in tortillas.

» STEAKS ◀

Coals in their full glory.

CABRERÍA (250 GR) - \$605

A new experience!
Famblé on Oaxacan mezcal, served over grilled cheese, with french fries.

CAÑITA DE RES (200 GR) - \$500

Beef steak blown with, your choice, of butter.

★ RIB EYE CHOICE (600G R) - \$1,100

★ RIB EYE PRIME (600G R) - \$1,550

ARRACHERA (280 GR) - \$450

POTERHOUSE (800 GR) - \$2,095

RACK DE CORDERO - \$890

COWBOY - \$1,880

TOMAHAWK (100 GR) - \$280

» NOSTALGIC CUISINE ◀

Flavors that will awake unforgettable moments.

★ TUÉTANO MONGOL - \$550

Exotic and delicious! Bone marrow served with house style octopus, with jocoque and avocado puree.

ENMOLADAS - \$210

A traditional one. Exquisite chicken enmoladas topped with homemade mole.

TRIPITA - \$240

Beef tripe your way! Grilled or fried to perfection, served with salsas and guacamole.

» MAR FUEGO ◀

When the fire meets the sea.

LA MEJILLONERÍA - \$230

Enjoy our variety of fresh mussels baked with white wine.

★ LOBINA RALLADA 77 - \$455

A good decision. Fresh bass loin, gently baked in butter with a touch of habanero pepper.

★ CAMARÓN FUEGO - \$455

An unforgettable flavor. Jospier shrimp marinated with our house aioli.

PULPO JOSPER - \$475

Octopus marinated with the unique house flavor.

PESCA DEL DÍA AL JOSPER - \$570

The freshest fish served with house aioli and salad.

SALMÓN - \$410

Grilled salmon over mashed potatoes and asparagus.

LOBINA TATEMADA - \$758

Fresh bass lion grill au natural with baby vegetables.

» TO COMPLETE ◀

Always in good company.

SHRIMPS (100 GR) - \$185

PULPO JOSPER (150 GR) - \$215

LOBSTER TAIL (250 GR) - \$535

» TO SHARE ◀

Always in good company.

AVOCADO SAUCE - \$140

MOLCAJETE SAUCE WITH BONE MARROW - \$210

ESQUITE/CORN - \$95

FIDEO SECO/NOODLES - \$95

GUACAMOLE - \$140

FRENCH FRIES - \$95

MASHED POTATOES - \$130

CORN CRÈME BRÛLÉE - \$160

Some items are cooked to order and may be served raw or undercooked, consuming is under the consideration of the diner. Our prices are in mexican pesos, tax included.

★ Chef's recommendation.

» REFRESHMENTS ◀

HEITHE WATER (350 ML) - \$49

HEITHE WATER (750 ML) - \$100

PERRIER (330 ML) - \$57

AGUA DE PIEDRA MINERAL (650 ML) - \$110

COCA COLA,
COCA COLA LIGHT (235 ML) - \$40

SPRITE, SIDRAL,
SQUIRT, AGUA MINERAL (355 ML) - \$47

FEVER - TREE TONIC WATER (200 ML) - \$60

17 - 24 TONIC WATER (200 ML) - \$63

» AGUAS FRESCAS ◀

LEMONADE OR ORANGE - \$51

PINEAPPLE, MINT, BASIL - \$61

JAMAICA, STRAWBERRY, CARDAMOM - \$61

CUCUMBER, CILANTRO, GINGER - \$61

DRINK OF THE DAY - \$61

TOMATO JUICE - \$56

ORANGE JUICE - \$61

PIÑADA - \$88

» BEERS & CLAMATOS ◀

CORONA, PACÍFICO, VICTORIA (355 ML) - \$50

CORONA LIGHT, PACÍFICO LIGHT (355 ML) - \$50

NEGRA MODELO, MODELO ESPECIAL (355 ML) - \$54

MICHELOB ULTRA - \$63

STELLA ARTOIS (330 ML) - \$81

BOCANEGRA DUNKEL (355 ML) - \$113

BOCANEGRA PILSNER (355 ML) - \$113

AGUAMALA SIRENA (355 ML) - \$106

TIJUANA GÜERA (355 ML) - \$106

VASO MICHELADO O CHELADO - \$15

CLAMATO FOR BEER - \$40

CLAMATO NO ALCOHOL - \$75

CLAMATO WITH STOLICHNAYA - \$113

RED BULL (255 ML) - \$99

» DESSERTS ◀

Indulge and enjoy.

CHURROS EN EL RING - \$130

Boxing ring churros, served with cajeta and condensed milk.

★ PASTEL LORENZA - \$250

A tasty pleasure. A delicious tower of vanilla ice cream, creamy goat milk and pecan candy, served with our house cookies, cajeta (mexican caramelized milk) and pecans.

PAN DE ELOTE CON DULCE DE LECHE - \$125

Creamy corn and caramelized milk biscuit.

PASTEL TRES LECHES - \$235

PASTEL DE CHOCOLATE - \$250

Our amazing layered chocolate cake that will win you over with the delicious icing.

HELADO HÄAGEN DAZS - \$145

Vanilla ice cream.

CATALINA - \$195

An unforgettable dessert! Chocolate mousse, layer of Italian merengue flamed with orange liquor and chocolate ganache.

PAY DE LIMÓN - \$135

The traditional key lime pie over a layer of Mexican Maria cookies topped with merengue and a flamed finish!

CARROT CAKE - \$135

» COFFEE ◀

BLACK - \$46

ESPRESSO - \$46

DOUBLE ESPRESSO - \$92

CAPUCCINO - \$75

CARAJILLO - \$165

ESPRESSO MARTINI - \$145

(With "Mole" Bitter)

TEA - \$55

» ANÍS ◀

LAS CADENAS - \$110

CHINCHÓN DULCE / SECO - \$110

SAMBUCA VACCARI BLANCO / NEGRO - \$110

» LIQUORS ◀

BAILEYS - \$105

LÁGRIMA DE JAGUAR - JAMAICA - \$105

AMARETTO DISARONNO - \$110

CAMPARI - \$105

LICOR 43 - \$125

CHARTREUSE VERDE - \$158

FRANGELICO - \$125

GRAN MARNIER - \$141

JÄGERMEISTER - \$120

FERNET BRANCA - \$120

PACHARAN ZOCO - \$102

STREGA - \$135

TIO PEPE - \$102

» NEW «

Surprise yourself with the newest additions to our menu.

TAPAS DE ATÚN - \$190

3 Tuna tapas on artesian bread.

SASHIMI BRANZINO - \$480

Mediterranean fish with caper sauce and olive oil.

TOSTADA TULUM - \$105

Fresh sea bass with jaimaca avocado.

TOSTADA DE CALLO - \$132

Fresh scallops with a touch of salsa macha.

TOSTADA COSTA AZUL - \$160

The freshest combination; scallops, octopus and clam.

CAMARONES EUROPEOS - \$195

Jumbo shrimp slow cooked with olive oil, chile de arbol and paprika.

TOMAHAWK (100 GR) - \$280

CHICHARRÓN DE BOTETE - \$260

Crunchy cubes of botete fish with peanut sauce accompanied with guacamole.

CRÈME BRÛLÉE - \$160

Rice pudding crème brûlée with red fruits.

