

LORENZA[®]

COCINA APASIONADA

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

MENÚ



» **NEW** «

ENCHILADAS DE LANGOSTA - \$460

Lobster enchiladas with guajillo
and cream sauce.





» **NEW** «

LOBINA TATEMADA - \$680

Fresh bass lion grill au natural
with baby vegetables.

» NEW «

CARROT CAKE - \$115



» MAR AZUL «

The freshest of the Pacific ocean.

★ CEVICHE LORETO - \$275

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

AGUACHILE DE LA TÍA - \$225

Raw shrimp marinated with Lorentza's dark sauce.

CEVICHE MAZATLÁN

Shrimp \$205 Fish \$185
Finely chopped with cucumber, red onion and red serrano slices.

★ JUREL LORENZA - \$250

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

★ CEVICHE MALECÓN - \$185

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.

OSTIONES - \$210

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

LOBINA SASHIMI - \$290

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

MARISCOCO - \$275

Fell the freshness of the sea. Octopus, fish, raw and cooked shrimp marinated in our special coconut salsa.

CALLO DE HACHA - \$450

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

» SOUPS & CREAMS «

Comforting and delicious.

★ TORTILLA - \$90

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 - \$105

Creamy grilled tomato soup, served with artisan bread.

★ MANOLO EL PESCADOR - \$105

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 - \$115

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

MARISCOS - \$190

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

BISQUE DE LANGOSTA - \$230

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

ALCACHOFA - \$125

Creamy grilled artichoke soup served with Saragota potatoes and onion mousse.

» GRILLED CHEESE «

A craving that doesn't fail.

★ QUESO PORK BELLY - \$155

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

CHICHARRÓN - \$150

Melted cheese with Josper roasted pork rinds.

ASADERA - \$115

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

CAMARÓN BONITA - \$175

Melted cheese with spicy bonita shrimp.

★ CILANTRO - \$115

Breaded cheese fingers, served with grilled green salsa.

» SALADS «

Nature, flavors and colors.

★ DE LA CASA - \$145

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

BETABEL-ATE - \$125

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

DEL VALLE - \$125

With salmón carpaccio \$150

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

DE LA PARCELA - \$168

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

» STARTERS «

You deserve a good start.

★ SHORT RIB - \$660

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

TARTAR DE ATÚN - \$235

Tuna tartare with avocado and oriental dark sauce.

CHICHARRONES DE RIB EYE - \$395

Crunchy slices Rib Eye with avocado and dark sauce.

CAMARÓN DON PEPE - \$235

Tempura shrimp, drizzled with Mexican chile and mayo sauce.

CAMARÓN PICARÓN - \$235

Fearless? Shrimp marinated in spicy house salsa, served with chambray potatoes.

MACHACA ALTATA - \$255

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

CAMPECHANA AL JOSPER - \$390

Josper shrimp, octopuses and mussels marinated with the house especial flavor.

★ Chef's recommendation.

» LA TAQUERÍA ◀

A tribute to the taco diversity.

TACO LORENZA - \$78

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

★ DEL PATRÓN - \$78

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

★ TACOS ENSENADA (3 PZAS) - \$210

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

KESITOS

Shrimp \$75 Beef \$75

Layer of grilled cheese topped with chipotle and avocado dressing over a corn tortilla.

GOBERNADOR - \$75

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

MIXTA AHOGADA - \$85

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

COCHINITA (2 PIECES) - \$102

Pulled pork marinated with orange juice and annatto seeds.

TACOS BRAVOS (3 PIECES) - \$210

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

TACO MEXICALI - \$75

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

DE ATÚN - \$105

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

TACO DE FRIJOL - \$38

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

» STEAKS ◀

Coals in their full glory.

CABRERÍA (250 GR) - \$495

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

CAÑITA DE RES (200 GR) - \$430

Beef steak blown with, your choice, of butter.

★ RIB EYE CHOICE (600 GR) - \$760

★ RIB EYE PRIME (600 GR) - \$1350

POTERHOUSE (800 GR) - \$1900

ARRACHERA (280 GR) - \$360

» NOSTALGIC CUISINE ◀

Flavors that will awake unforgettable moments.

★ TUÉTANO MONGOL - \$395

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

ENMOLADAS - \$182

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

TRIPITA - \$180

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

CHICHARRÓN - \$170

Meaty pork rinds, with salsa and guacamole. Ideal for tacos!

» MAR FUEGO ◀

When the fire meets the sea.

LA MEJILLONERÍA - \$190

Enjoy our variety of fresh mussels baked with white wine.

★ LOBINA RALLADA 77 - \$390

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

★ CAMARÓN FUEGO - \$318

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

PULPO JOSPER - \$355

Octopus marinated with the unique house flavor.

PESCA DEL DÍA AL JOSPER - \$425

The freshest fish served with house aioli and salad.

SALMÓN - \$350

Grilled salmon over mashed potatoes and asparagus.

» TO COMPLETE ◀

Always in good company.

SHRIMPS (100 GR) - \$165

PULPO JOSPER (120 GR) - \$185

LOBSTER TAIL (190 GR) - \$490

» TO SHARE ◀

Always in good company.

AVOCADO SAUCE - \$105

MOLCAJETE SAUCE WITH BONE MARROW - \$160

ESQUITE/CORN - \$85

FIDEO SECO/NOODLES - \$85

GUACAMOLE - \$105

FRENCH FRIES - \$70

MASHED POTATOES - \$95

CORN CRÈME BRÛLÉE - \$115

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) - \$47

HEITHE WATER (750 ML) - \$98

PERRIER (330 ML) - \$55

AGUA DE PIEDRA MINERAL (650 ML) - \$103

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

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

FEVER - TREE TONIC WATER (200 ML) - \$55

17 - 24 TONIC WATER (200 ML) - \$60

» AGUAS FRESCAS ◀

LEMONADE OR ORANGE - \$47

PINEAPPLE, MINT, BASIL - \$53

JAMAICA, STRAWBERRY, CARDAMOM - \$53

CUCUMBER, CILANTRO, GINGER - \$53

DRINK OF THE DAY - \$53

2 LITER GARAFE - \$208

TOMATO & ORANGE JUICE - \$51

PIÑADA - \$84

» BEERS & CLAMATOS ◀

CORONA, PACÍFICO, VICTORIA (355 ML) - \$47

CORONA LIGHT, PACÍFICO LIGHT (355 ML) - \$47

NEGRA MODELO, MODELO ESPECIAL (355 ML) - \$51

MICHELOB ULTRA - \$59

STELLA ARTOIS (330 ML) - \$72

BOCANEGRA DUNKEL (355 ML) - \$100

BOCANEGRA PILSNER (355 ML) - \$100

AGUAMALA SIRENA (355 ML) - \$100

TIJUANA GÜERA (355 ML) - \$100

VASO MICHELADO O CHELADO - \$13

CLAMATO FOR BEER - \$37

CLAMATO NO ALCOHOL - \$71

CLAMATO WITH STOLICHNAYA - \$100

RED BULL (255 ML) - \$92

» DESSERTS ◀

Indulge and enjoy.

CHURROS EN EL RING - \$95

Boxing ring churros, served with cajeta and condensed milk.

★ **PASTEL LORENZA - \$185**

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.

ARROZ CON LECHE - \$90

The classic Mexican rice pudding.

PAN DE ELOTE CON DULCE DE LECHE - \$118

Creamy corn and caramelized milk biscuit.

PASTEL DE CHOCOLATE - \$158

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

HELADO HÄAGEN DAZS - \$115

Vanilla ice cream.

NIEVE DE GARrafa - \$110

Water based Artisanal ice cream with exquisite flavors. Choose lime, prickly pear or mango.

CATALINA - \$170

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

PAY DE LIMÓN - \$120

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

» COFFEE ◀

BLACK - \$45

ESPRESSO - \$45

DOUBLE ESPRESSO - \$80

CAPUCCINO - \$66

CARAJILLO - \$123

ESPRESSO MARTINI - \$123

(With "Mole" Bitter)

TEA - \$55

» ANÍS ◀

LAS CADENAS - \$92

CHINCHÓN DULCE / SECO - \$89

SAMBUCA VACCARI BLANCO / NERO - \$89

» LIQUORS ◀

BAILEYS - \$91

LÁGRIMA DE JAGUAR - JAMAICA - \$93

ANCHO REYES - \$77

AMARETTO DISARONNO - \$95

CAMPARI - \$77

LICOR 43 - \$98

CHARTREUSE VERDE - \$131

FRANGELICO - \$100

GRAN MARNIER - \$110

JÄGERMEISTER - \$84

FERNET BRANCA - \$89

PACHARAN ZOCO - \$74

APEROL - \$68

ZINZANO ROSO - \$68

STREGA - \$116

TIO PEPE - \$79

★ Chef's recommendation.