

LORENZA[®]

COCINA APASIONADA

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

MENÚ



» NEW «

TACOS DEL AMIGO - \$305

Short Rib, tuétano -bone marrow-
and corn tacos.





» NEW ◀

LOBINA TATEMADA - \$680

Fresh bass lion grill au natural
with baby vegetables.



▶ NEW ◀

TRES LECHES CAKE - \$175

» MAR AZUL «

The freshest of the Pacific ocean.

★ CEVICHE LORETO - \$290

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

AGUACHILE DE LA TÍA - \$235

Raw shrimp marinated with Lorena's dark sauce.

OSTIONES - \$215

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

★ JUREL LORENZA - \$250

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

★ CEVICHE MALECÓN - \$195

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.

LOBINA SASHIMI - \$295

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

CEVICHE MAZATLÁN

Shrimp \$215

Fish \$195

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

CALLO DE HACHA - \$468

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

» SOUPS & CREAMS «

Comforting and delicious.

★ TORTILLA - \$95

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 - \$115

Creamy grilled tomato soup, served with artisan bread.

★ MANOLO EL PESCADOR - \$120

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 - \$120

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

MARISCOS - \$195

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

BISQUE DE LANGOSTA - \$237

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

ALCACHOFA - \$135

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

» GRILLED CHEESE «

A craving that doesn't fail.

★ QUESO PORK BELLY - \$160

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

CHICHARRÓN - \$155

Melted cheese with Josper roasted pork rinds.

ASADERA - \$115

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

CAMARÓN BONITA - \$180

Melted cheese with spicy bonita shrimp.

★ CILANTRO - \$115

Breaded cheese fingers, served with grilled green salsa.

» SALADS «

Nature, flavors and colors.

★ DE LA CASA - \$149

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 - \$129

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

DEL VALLE - \$129

With salmón carpaccio \$155

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

DE LA PARCELA - \$173

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 - \$690

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

TARTAR DE ATÚN - \$244

Tuna tartare with avocado and oriental dark sauce.

CHICHARRONES DE RIB EYE - \$410

Crunchy slices Rib Eye with avocado and dark sauce.

CAMARÓN DON PEPE - \$240

Tempura shrimp, drizzled with Mexican chile and mayo sauce.

MACHACA ALTATA - \$258

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

CAMPECHANA AL JOSPER - \$399

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

ENCHILADAS DE LANGOSTA - \$475

Lobster enchiladas with guajillo and cream sauce.

» LA TAQUERÍA ◀

A tribute to the taco diversity.

TACO LORENZA - \$80

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

★ DEL PATRÓN - \$80

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

★ TACOS ENSENADA (3 PZAS) - \$216

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

KESITOS

Shrimp \$77

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

GOBERNADOR - \$77

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

MIXTA AHOGADA - \$95

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

COCHINITA (2 PIECES) - \$105

Pulled pork marinated with orange juice and annatto seeds.

TACOS BRAVOS (3 PIECES) - \$216

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

TACO MEXICALI - \$80

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

DE ATÚN - \$108

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

TACO DE FRIJOL - \$39

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

» STEAKS ◀

Coals in their full glory.

CABRERÍA (250 GR) - \$530

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

CAÑITA DE RES (200 GR) - \$450

Beef steak blown with, your choice, of butter.

★ RIB EYE CHOICE (600 GR) - \$820

★ RIB EYE PRIME (600 GR) - \$1350

POTERHOUSE (800 GR) - \$1900

ARRACHERA (280 GR) - \$380

» NOSTALGIC CUISINE ◀

Flavors that will awake unforgettable moments.

★ TUÉTANO MONGOL - \$415

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

ENMOLADAS - \$190

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

TRIPITA - \$185

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

» MAR FUEGO ◀

When the fire meets the sea.

LA MEJILLONERÍA - \$196

Enjoy our variety of fresh mussels baked with white wine.

★ LOBINA RALLADA 77 - \$395

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

★ CAMARÓN FUEGO - \$335

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

PULPO JOSPER - \$370

Octopus marinated with the unique house flavor.

PESCA DEL DÍA AL JOSPER - \$438

The freshest fish served with house aioli and salad.

SALMÓN - \$360

Grilled salmon over mashed potatoes and asparagus.

» TO COMPLETE ◀

Always in good company.

SHRIMPS (100 GR) - \$170

PULPO JOSPER (120 GR) - \$191

LOBSTER TAIL (190 GR) - \$505

» TO SHARE ◀

Always in good company.

AVOCADO SAUCE - \$110

MOLCAJETE SAUCE WITH BONE MARROW - \$165

ESQUITE/CORN - \$88

FIDEO SECO/NOODLES - \$88

GUACAMOLE - \$108

FRENCH FRIES - \$72

MASHED POTATOES - \$98

CORN CRÈME BRÛLÉE - \$108

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) - \$55

AGUA DE PIEDRA MINERAL (650 ML) - \$105

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 - \$49

PINEAPPLE, MINT, BASIL - \$56

JAMAICA, STRAWBERRY, CARDAMOM - \$56

CUCUMBER, CILANTRO, GINGER - \$56

DRINK OF THE DAY - \$56

2 LITER GARAFE - \$218

TOMATO & ORANGE JUICE - \$54

PIÑADA - \$88

» BEERS & CLAMATOS ◀

CORONA, PACÍFICO, VICTORIA (355 ML) - \$48

CORONA LIGHT, PACÍFICO LIGHT (355 ML) - \$48

NEGRA MODELO, MODELO ESPECIAL (355 ML) - \$52

MICHELOB ULTRA - \$59

STELLA ARTOIS (330 ML) - \$75

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 - \$39

CLAMATO NO ALCOHOL - \$75

CLAMATO WITH STOLICHNAYA - \$105

RED BULL (255 ML) - \$97

» DESSERTS ◀

Indulge and enjoy.

CHURROS EN EL RING - \$105

Boxing ring churros, served with cajeta and condensed milk.

★ PASTEL LORENZA - \$195

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 - \$120

Creamy corn and caramelized milk biscuit.

PASTEL DE CHOCOLATE - \$175

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

HELADO HÄAGEN DAZS - \$120

Vanilla ice cream.

CATALINA - \$180

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

PAY DE LIMÓN - \$125

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

CARROT CAKE - \$118

» COFFEE ◀

BLACK - \$45

ESPRESSO - \$45

DOUBLE ESPRESSO - \$90

CAPUCCINO - \$69

CARAJILLO - \$125

ESPRESSO MARTINI - \$123

(With "Mole" Bitter)

TEA - \$55

» ANÍS ◀

LAS CADENAS - \$92

CHINCHÓN DULCE / SECO - \$89

SAMBUCA VACCARI BLANCO / NERO - \$89

» LIQUORS ◀

BAILEYS - \$99

LÁGRIMA DE JAGUAR - JAMAICA - \$105

ANCHO REYES - \$81

AMARETTO DISARONNO - \$95

CAMPARI - \$81

LICOR 43 - \$105

CHARTREUSE VERDE - \$138

FRANGELICO - \$105

GRAN MARNIER - \$116

JÄGERMEISTER - \$95

FERNET BRANCA - \$93

PACHARAN ZOCO - \$78

APEROL - \$78

ZINZANO ROSO - \$71

STREGA - \$122

TIO PEPE - \$83

★ Chef's recommendation.