

LORENZA[®]

COCINA APASIONADA

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

MENÚ



» NEW «

TACOS DEL AMIGO - \$345

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





» NEW ◀

LOBINA TATEMADA - \$715

Fresh bass lion grill au natural
with baby vegetables.



➤ NEW ◀

TRES LECHEs CAKE - \$188

» MAR AZUL «

The freshest of the Pacific ocean.

★ CEVICHE LORETO - \$310

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

AGUACHILE DE LA TÍA - \$248

Raw shrimp marinated with Lorentza's dark sauce.

OSTIONES - \$235

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

★ JUREL LORENZA - \$265

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

★ CEVICHE MALECÓN - \$227

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.

PULPO NATURAL - \$315

LOBINA SASHIMI - \$308

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

CEVICHE MAZATLÁN

Shrimp \$235

Fish \$227

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

CALLO DE HACHA - \$695

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

» SOUPS & CREAMS «

Comforting and delicious.

★ TORTILLA - \$105

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 - \$120

Creamy grilled tomato soup, served with artisan bread.

★ MANOLO EL PESCADOR - \$130

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 - \$145

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

MARISCOS - \$231

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

BISQUE DE LANGOSTA - \$255

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

ALCACHOFA - \$155

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

» GRILLED CHEESE «

A craving that doesn't fail.

★ QUESO PORK BELLY - \$175

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

CHICHARRÓN - \$160

Melted cheese with Josper roasted pork rinds.

ASADERA - \$120

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

CAMARÓN BONITA - \$190

Melted cheese with spicy bonita shrimp.

★ CILANTRO - \$120

Breaded cheese fingers, served with grilled green salsa.

» SALADS «

Nature, flavors and colors.

★ DE LA CASA - \$155

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 - \$135

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

DEL VALLE - \$155

With salmón carpaccio \$160

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

DE LA PARCELA - \$180

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

» STARTERS «

You deserve a good start.

★ SHORT RIB - \$710

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

TARTAR DE ATÚN - \$250

Tuna tartare with avocado and oriental dark sauce.

CHICHARRONES DE RIB EYE - \$430

Crunchy slices Rib Eye with avocado and dark sauce.

CAMARÓN DON PEPE - \$250

Tempura shrimp, drizzled with Mexican chile and mayo sauce.

MACHACA ALTATA - \$260

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

CAMPECHANA AL JOSPER - \$399

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

ENCHILADAS DE LANGOSTA - \$485

Lobster enchiladas with guajillo and cream sauce.

» LA TAQUERÍA ◀

A tribute to the taco diversity.

TACO LORENZA - \$85

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

★ DEL PATRÓN - \$87

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

★ TACOS ENSENADA (3 PZAS) - \$231

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

KESITOS

Shrimp \$80

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

GOBERNADOR - \$82

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

MIXTA AHOGADA - \$109

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) - \$220

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 - \$112

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

TACO DE FRIJOL - \$40

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

» STEAKS ◀

Coals in their full glory.

CABRERÍA (250 GR) - \$555

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

CAÑITA DE RES (200 GR) - \$475

Beef steak blown with, your choice, of butter.

★ RIB EYE CHOICE (600 GR) - \$960

★ RIB EYE PRIME (600 GR) - \$1,490

POTERHOUSE (800 GR) - \$1,995

ARRACHERA (280 GR) - \$418

» NOSTALGIC CUISINE ◀

Flavors that will awake unforgettable moments.

★ TUÉTANO MONGOL - \$448

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

ENMOLADAS - \$198

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

TRIPITA - \$198

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

» MAR FUEGO ◀

When the fire meets the sea.

LA MEJILLONERÍA - \$215

Enjoy our variety of fresh mussels baked with white wine.

★ LOBINA RALLADA 77 - \$418

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

★ CAMARÓN FUEGO - \$385

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

PULPO JOSPER - \$399

Octopus marinated with the unique house flavor.

PESCA DEL DÍA AL JOSPER - \$475

The freshest fish served with house aioli and salad.

SALMÓN - \$380

Grilled salmon over mashed potatoes and asparagus.

» TO COMPLETE ◀

Always in good company.

SHRIMPS (100 GR) - \$175

PULPO JOSPER (120 GR) - \$208

LOBSTER TAIL (190 GR) - \$529

» TO SHARE ◀

Always in good company.

AVOCADO SAUCE - \$125

MOLCAJETE SAUCE WITH BONE MARROW - \$180

ESQUITE/CORN - \$88

FIDEO SECO/NOODLES - \$88

GUACAMOLE - \$128

FRENCH FRIES - \$80

MASHED POTATOES - \$115

CORN CRÈME BRÛLÉE - \$120

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) - \$108

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 - \$115

Boxing ring churros, served with cajeta and condensed milk.

★ PASTEL LORENZA - \$205

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 - \$120

Creamy corn and caramelized milk biscuit.

PASTEL DE CHOCOLATE - \$198

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

HELADO HÄAGEN DAZS - \$135

Vanilla ice cream.

CATALINA - \$185

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

PAY DE LIMÓN - \$130

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

CARROT CAKE - \$125

» COFFEE ◀

BLACK - \$46

ESPRESSO - \$46

DOUBLE ESPRESSO - \$92

CAPUCCINO - \$75

CARAJILLO - \$151

ESPRESSO MARTINI - \$145

(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.

» **NEW** «

Surprise yourself with the newest additions to our menu.

CEVICHE LATINO - \$230

Fall in love with the flavor of our mixture of fish, coconut, onion, and matcha bathed in our coconut sauce.

OSTIONES AL JOSPER - \$385

With the chef's special marinade.

ESPINA DE RIB EYE - \$1,450

Only suitable for experts, the best part of the ribeye that can't be compared.

TACOS DE LANGOSTA - \$485

Lobster baked with habanero butter served in tortillas.

COMBINACIÓN DE MARISCOS - \$990

Shrimp, octopus and scallops in a cocktail sauce and a touch of chiltepin.

RACK DE CORDERO - \$880

COWBOY - \$1,770

