

# AQUA

## TO SHARE

-HEALTHY AND ALL-TIME FAVORITES-

**WATERMELON** \$250   
Tajin, Lime, Salt

**GUACAMOLE** \$330   
Pico De Gallo, Cilantro, Macha Sauce, Serrano  
Chili, Crudites, Tortilla Chips

**HUMMUS** \$350    
Pepitas, Tahini, Confit Garlic, Local Vegetable  
Crudites, Pita

**FRIED "PESCAITOS"** \$500  
Squid, Catch Of The Day, Lemon,  
Spicy Remoulade, Fries

**FLAUTAS MINILA** \$420  
Stewed Huachinango, Lettuce, Tomato, Green  
Raw Sauce, Sour Cream, Cotija Cheese

**QUESADILLAS** \$400   
Oaxaca Cheese, Avocado, Beans, Molcajete  
Sauce

**Gulf Shrimp** 4 oz \$300  
**Arrachera** 100% Black Angus 4 oz \$280  
**Achiote Marinated Chicken** 4 oz \$200


**NACHOS** \$330   
Corn Tortilla, Cheddar Sauce, Beans, Jalapeño  
Peppers, Avocado, Cilantro, Pico De Gallo

**Gulf Shrimp** 4 oz \$300  
**Arrachera** 100% Black Angus 4 oz \$280  
**Chicken Marinated With Achiote** 4 oz \$200


## GO GREEN

-SALAD BOWLS-

**GULF SHRIMP** 4 oz \$300  
**ARRACHERA** \$100% Black Angus 4 oz \$280  
**CHICKEN MARINATED WITH ACHIOTE**  
4 oz \$200

**AVOCADO SALAD** \$380   
Gem Lettuce, Cherry Tomatoes, Red Onion,  
Toasted Pepitas, Garlic Cashew Dressing

**MILPA SALAD** \$385   
Malabar Spinach, Red Peppers, Red Onion,  
Cilantro, Tomato, Panela Cheese, Espelon  
Beans, Corn, Local Cucumber, Radishes, Agave  
And Guajillo Chile Dressing, Tortilla Chips


**GREEN BOWL** \$390    
Avocado, Poblano Dressing, Kale, Quinoa, Chick-  
peas, Pickled Onion, Edamame, Cabbage, Pack  
Choy And Snow Peas

## CRUDO

-100% MEXICAN SUSTAINABLE SEAFOOD-

**OUR CEVICHE** \$560  
Catch Of The Day, Tomato, Local Citrus, Red Onion,  
Avocado, Cucumber, Black Huichol, Serrano

**SHRIMP COCKTAIL** \$590  
Cocktail Sauce, Avocado, Lettuce, Cilantro, Red  
Onion, Chile Xcatic

**CHICKPEA AGUACHILE** \$390   
Cucumber, Cilantro, Pickled Onion, Tomato, Corn  
Tostadas




Vegan



Vegetarian



Spa Recommend



# AQUA

## SANDWICHES, BURGER & TACOS

\*\*SIDES FRIES, SWEET POTATO FRIES OR SALAD

### CUBAN SANDWICH \$520

Swiss Cheese, Smoked Pork, Dijonnaise, Pickles,  
Turkey Ham, Pepperoncini

### VEGGIE GYRO \$430

Lebanese Flat Bread, Hummus, Falafel, Tahini,  
Avocado, Cilantro, Parsley, Tomato, Onion,  
Cucumber, Spicy Chickpeas

### BAJA TACOS \$480

Battered Snapper, Red Cabbage, Scallion,  
Mayonaisse, Cilantro, Serrano, Avocado, Salsa Verde

### BURGER \$600

Double Patty, Brioche Bun, Aged Cheddar,  
Pickles, Onion, Tomato, Mayo, Mustard  
Linz 6 oz

Add Applewood Smoked Bacon \$150

### TACOS ASADOS

Protein Of Choice, Onion, Cilantro, Salsa Tatemada

Gulf Shrimp 4 oz \$500


Arrachera 100% Black Angus 4 oz \$490

Chicken Marinated With Achiote 4 oz \$480

## FLATBREAD 10"

SLOW FERMENTATION DOUGH 48HS  
ANY FLATBREAD CAN BE MADE IN GLUTEN FREE  
DOUGH WITH PRIOR NOTICE

**TOMATO & BASIL \$400**    
Mozzarella, Balsamic Glaze

**AVOCADO & HEART OF PALM \$430**   
Jocoque, Cilantro, Olive Oil, Arugula

**MARKET MUSHROOM \$490**   
Peccorino, Seasonal Mushrooms, Chives,  
Roasted Garlic Cream

**THREE MEAT \$420**  
Tomato, Mozzarella, Bacon, Pepperoni, Beef,  
Green Onion, Kalamatas

## DESSERT

**CHOCOLATE CHIPS SANDWICH \$250**  
Vanilla Ice Cream

**CHURRO BITES \$220**  
Chocolate, Cajeta Sauce

**ASSORTED ARTISAN ICE CREAM \$230**

