


AQUA

TO SHARE

-HEALTHY AND ALL-TIME FAVORITES-

WATERMELON \$220 
Tajin, Lime, Salt

TOSTONES \$280 
Fried Plantain, Creamy Avocado

GUACAMOLE \$360
Pico de Gallo, Cilantro, Salsa Macha, Serrano
Chili, Crudités, Tortilla Chips

HUMMUS \$370 
Pepitas, Tahini, Confit Garlic, Local Vegetable
Crudités, Pita Bread

FRIED "PESCAITOS" 6 OZ \$480
Squid, Catch of the Day, Lemon,
Spicy Remoulade, Fries

FLAUTAS MINILA \$400
Stewed Huachinango, Lettuce, Tomato, Salsa
Verde Cruda, Sour Cream, Cotija Cheese

QUESADILLAS \$330 
Oaxaca Cheese, Avocado, Beans, Salsa Molcajete

Gulf Shrimp 4 oz \$290
Arrachera 100% Black Angus 4 oz \$280
Achiote Marinated Chicken 4 oz \$200

NACHOS \$360 
Corn Tortilla Chips, Cheddar Sauce, Beans,
Jalapeño Peppers, Avocado, Cilantro,
Pico de Gallo

Gulf Shrimp 4 oz \$290
Arrachera 100% Black Angus 4 oz \$280
Achiote Marinated Chicken 4 oz \$200


GO GREEN

-SALAD BOWLS-

ADD
GULF SHRIMP 4 oz \$290
ARRACHERA 100% Black Angus 4 oz \$280
CHICKEN MARINATED WITH ACHIOTE
4 oz \$200

AVOCADO SALAD \$380 
Heart of Romaine Lettuce, Cherry Tomatoes, Red
Onion, Toasted Pepitas, Garlic Cashew Dressing

MILPA SALAD \$360 
Spinach, Peppers, Onion, Tomato, Panela
Cheese, Xpelon Beans, Corn, Cucumber, Radish,
Tortilla Chips, Guajillo Dressing

GREEN BOWL \$390 
Kale, Quinoa, Chickpeas, Pickled Onion, Eda-
mame, Cabbage, Bok Choy, Avocado Poblano
Dressing

RAW

-100% MEXICAN SUSTAINABLE SEAFOOD-

OUR CEVICHE 4 OZ \$400
Catch of the Day, Tomato, Local Citrus, Red Onion,
Avocado, Cucumber, Black Huichol

SHRIMP COCKTAIL 4 OZ \$410
Mexican Cocktail Sauce, Avocado, Cilantro, Red
Onion, Chile Xcatic

CHICKPEA AGUACHILE \$340 
Cucumber, Cilantro, Pickled Onion, Tomato,
Corn Tostadas



Vegan



Vegetarian



Spa Recommend



AQUA

SANDWICHES

-**FRIES, SWEET POTATO FRIES OR SALAD-

CUBAN SANDWICH \$490

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

FALAFEL WRAP \$460

Flour Tortilla, Hummus, Falafel, Tahini, Avocado, Cilantro, Parsley, Tomato, Onion, Cucumber, Lettuce

BURGER 7 OZ \$570

Linz Angus Short Rib-Brisket-Chuck, Double Patty, Brioche Bun, Aged Cheddar, Pickles, Onion, Tomato, Mayo, Mustard

Add Applewood Smoked Bacon \$150

JOCHO 3 OZ \$390

Linz Angus Beef Franks, Bread, Tomato, Güero Chili, Pickles, Mustard, Celery Salt, Onion

Add Applewood Smoked Bacon \$150

TACOS

-SALSA VERDE, SALSA TATEMADA, LIME-

BAJA TACOS 5 OZ \$470

Battered Snapper, Red Cabbage, Scallion, Mayonnaise, Cilantro, Serrano, Avocado

TACOS ASADOS

Protein of Choice

Gulf Shrimp 5 oz \$430

Arrachera 100% Black Angus 5 oz \$460

Achiote Marinated Chicken 5 oz \$400

FLATBREAD 10"

-GLUTEN-FREE DOUGH AVAILABLE-

TOMATO & BASIL \$400

Fresh Mozzarella

Add Pepperoni \$100

AVOCADO & HEART OF PALM \$430

Jocoque, Cilantro, Olive Oil, Arugula

MEAT LOVER \$450

Tomato, Mozzarella, Bacon, Pepperoni, Beef, Spring Onion, Kalamata Olives

MARKET MUSHROOM \$470

Pecorino, Seasonal Mushrooms, Chives, Roasted Garlic Cream

DESSERT

ICE CREAM SANDWICH \$250

Vanilla, Chocolate Chip

CHURRO BITES \$220

Chocolate & Cajeta Sauce

ASSORTED ARTISAN ICE CREAM \$230

