

Lunch Menu



For lunch, enjoy the best dishes of national and international cuisine from our chefs.

Daily from 12:00 pm to 4:00 pm.

Starters

Fresh Guacamole	\$110.00 MXN
Served with Mexican salsa and tortilla chips	
Nachos River Café	\$145.00 MXN
Topped with shredded beef, refried beans, Mexican salsa au gratin	
Calamari Rings	\$155.00 MXN
Beer battered, served with our house Aioli	
Spicy Shrimp	\$185.00 MXN
Sautéed in olive oil, garlic and crushed chili	
Peruvian Ceviche	\$210.00 MXN
Catch of the day in "leche de tigre", manzano chili, sweet potato and baby corn	
Baja Style Ceviche	\$210.00 MXN
Catch of the day marinated in lime juice with cucumber, red onion, serrano chili and avocado slices	

Nikei Tuna Ceviche \$210.00 MXN
Fresh tuna, mango and cucumber and habanero with sweet soy sauce

Stuffed Avocado \$195.00 MXN
Your choice of Shrimp or Ahí Poke

Salads

Sicilian Salad \$125.00 MXN
Tomato, mozzarella cheese and basil pesto with prosciutto di Parma

Citrus Salad \$115.00 MXN
Carrot, jicama, cucumber, orange wedges and pumpkin seeds with Tamarind Vinaigrette

Vegetable Salad \$115.00 MXN
Organic greens, grilled thyme-infused vegetables and aged balsamic dressing

Soups

Tortilla Soup \$89.00 MXN
Traditional soup with epazote, ranchero cheese and avocado slices

Black Bean Soup \$95.00 MXN
With bacon and vegetables, served with sour cream and corn tortillas

Seafood Cocktail \$165.00 MXN
Shrimp, scallops and octopus in shrimp stock with avocado and cilantro

Mexican Food

Shrimp Al Pastor Quesadillas \$185.00 MXN
Marinated in dried chili with pineapple slices and fresh guacamole

Blackened Fish Tacos \$150.00 MXN
Grilled fish with creamy chipotle sauce and salsa Mexicana

Mexican Platter	\$175.00 MXN
With cheese-stuffed poblano	
Rolled taco, chicken enchilada, rice, refried beans and guacamole.	
Mexican Platter	\$185.00 MXN
With grilled flank steaks	
Rolled taco, chicken enchilada, rice, refried beans and guacamole.	
Chicken Enchiladas	\$175.00 MXN
Choice of red or green sauce au gratin served with refried beans and fresh guacamole	
Crab Meat Enchiladas	\$185.00 MXN
Covered in a mild chipotle sauce au gratin	
Fajitas	\$185.00 MXN
Sautéed with bell peppers, onion and mushrooms served with refried beans and guacamole.	
- Chicken / Flank Steak / Shrimp	

Specialties

Shrimp Crepes	\$185.00 MXN
Baked on a creamy tomato sauce au gratin	
Roasted Mahi Mahi	\$265.00 MXN
Fine herbed served with rice and sautéed organic vegetables	
Shrimp Portuguesa	\$320.00 MXN
Over mashed potato, vegetables and White wine-garlic	
Garlic Shrimp Linguini	\$210.00 MXN
Sautéed in olive oil, mushrooms and parsley	

Burritos & Wraps

Shrimp Burrito	\$185.00 MXN
Sautéed bell pepper, smoked chili cream - sauce and Gouda cheese	

Smoked Turkey Wrap \$165.00 MXN

Panela cheese lettuce, tomato, avocado, bacon and with Serrano-garlic aioli

Chicken Burrito \$165.00 MXN

Mushroom, onion, bell pepper, Gouda and fine herbs

Vegetarian Wrap \$165.00 MXN

Guacamole, lettuce, Mexican salsa, panela cheese, alfalfa sprouts, spinach and lime creamy sauce

Sandwiches and Burgers

Tuna Caprese Sandwich \$165.00 MXN

Seared tuna, tomato, goat cheese, arugula and basil pesto

Veggie Panini \$149.00 MXN

Eggplant, zucchini, Portobello mushroom, bell pepper and avocado with basil pesto and mozzarella cheese on rye

Grilled Chipotle Chicken Panini \$155.00 MXN

With mushrooms, Gouda cheese and chipotle aioli on house ciabatta

Classic Burger \$155.00 MXN

Grilled with cheese, lettuce, tomato and onion served with French fries

Add your favorite topping (extra charge)

Mexicana: Guacamole and jalapeños

The Melt: Sautéed mushrooms and onion

American: Bacon