

Dinner Menu



Enjoy the best romantic dinner by candlelight and soft music with Live Jazz.

Our chefs pamper you with exquisite flavors and fine wines for an unforgettable night.

Daily from 4:00 pm to 11:30 pm.

Appetizers

Peruvian Ceviche	\$210.00 MXN
Catch of the day with manzano chili, baby corn and sweet potato	
Crispy Calamari Rings	\$155.00 MXN
Battered and served with sweet mustard homemade aioli	
Nikei Tuna Ceviche	\$210.00 MXN
Fresh diced tuna with mango, cucumber and sweet soy sauce	
Smoked Salmon Crostini	\$175.00 MXN
With sliced avocado, white onion and lime-dill cream sauce	
Cheese Board	\$175.00 MXN
Cheese selection, served with dried fruit and spiced olives	

River Mexican Platter	\$155.00 MXN
Quesadillas and nachos served with guacamole and Mexican salsa	
Tuna Carpaccio	\$160.00 MXN
Citrus-soy sauce and chili with kalamata olives tapenade crostini	
Ensenada Mussels	220.00 MXN
Sautéed with garlic, chipotle, white wine and cilantro	
Spiced Grilled Octopus	\$195.00 MXN
With spring potatoes and flambéed garlic aioli	

Salads

Quinoa and Shrimp Salad	\$145.00 MXN
Adobo shrimp, avocado and grilled pineapple with mango and cilantro vinaigrette	
Roasted Apple Salad	\$125.00 MXN
Organic greens, fried cambembert cheese and raspberry vinaigrette	
River Cafe Salad	\$125.00 MXN
Roasted eggplant, fresh tomato, goat cheese and basil vinaigrette	
Roasted Pear Salad	\$125.00 MXN
Blue cheese vinaigrette with pecans, chives and balsamic vinegar reduction	

Soups

Cream of Asparagus Soup	\$95.00 MXN
With roasted garlic and thyme with prosciutto salt	
Button Mushroom Soup	\$95.00 MXN
Roasted with fine herbs, white wine and truffle essence	

Pasta

Homemade Artichoke Ravioli	\$210.00 MXN
Sautéed with garlic, tomato cocansse and Portobello mushrooms	
Linguini Frutti di Mare	\$255.00 MXN
Shrimp, scallops and mussels with white wine and pomodoro sauce	
Homemade Andean Ravioli	\$220.00 MXN
Stuffed with calamari and shrimp with prawn sauce and mozzarella	
Lamb Lasagna al Forno	\$225.00 MXN
Wild mushrooms, goat cheese, mozzarella and tomato sauce	

Seafood

Pacific Jumbo Shrimp	\$325.00 MXN
Grilled over mashed potato with cauliflower and citrus sauce	
Seared Tuna Caprese	\$295.00 MXN
Over roasted tomato and goat cheese with basil pesto	
Grilled Spiny Lobster	Market Price (28 oz.)
Choice of Classic garlic-butter, Thermidor or Puerto Nuevo style	
Catch of the Day “A lo Macho”	\$320.00 MXN
With mussels, shrimp, octopus and calamari with seafood sauce	
Grilled Catch of the Day	\$295.00 MXN
With habanero caramel, tomato confit, sprouts and macadamia nut or lemon-garlic butter and Gremolata souce over spinach and broccoli	
Coconut Jumbo Shrimp	\$325.00 MXN
Crusted with coconut and pecans wth orange and beet sauce	
Atlantic Salmon	\$295.00 MXN
Coated with sesame seed over roasted potato and dill-paprika sauce	

Meat and Poultry

Grilled Flank Steak	\$295.00 MXN
8 oz. With potato wedges and vegetables, chimichurri and Bordelaise sauce	
Sonora Beef Tenderloin	\$320.00 MXN
8 oz. With mushroom and red chili sauce over potato and vegetables	
Grilled Rack of Lamb	\$375.00 MXN
10 oz. Over creamy polenta and vegetables with mint-rosemary sauce	
Duo of Duck	\$335.00 MXN
12 oz. Roasted breast and leg confit, served with potato-goat cheese gratin, sautéed asparagus and blackberry sauce	
Grilled Angus Rib Eye	\$345.00 MXN
10 oz. With baked potato, root vegetables and black pepper-cognac sauce	
Adobo Chicken Breast	\$285.00 MXN
8 oz. Over vegetable quinoa, topped with mango-mint marmalade	
Braised Short Ribs	\$325.00 MXN
8 oz. Served with mashed potato, tomato concasse and garlic wafers	