

ENTREES	APPETIZERS
<p>G GUADIANA CHEESE (80gr) crumbed breaded manchego cheese, green sauce and morita hot pepper, topped with potato skins</p> <p>POBLANO ENCHILADAS (3 pcs) banana-based tortilla filled with black beans and goat cheese in a mole sauce</p> <p>“HUAUZONTLE TORTAS” (3 pcs)..... filled with goat cheese in a black tomato sauce</p> <p>🍷 PERUVIAN CEVICHE (200gr)..... with scallops</p> <p>SLICED AVALON (70gr)..... in chipotle dressing</p> <p>SHRIMP COCKTAIL (160gr).....</p>	<p>“PANUCHOS” (3 pcs)</p> <p>“CHALUPAS” (3 pcs)..... made with banana mixture and pulled beef</p> <p>FRIED PORK RINDS (50gr)..... with guacamole</p> <p>POTATO SKIN (80gr).....</p> <p>G GUADIANA APPETIZER* (200gr)..... thin breaded slices of beef with melted cheese and guacamole</p> <p>🍷 FRESH TUNA TOSTADAS (6 pcs)..... with soy sauce and lemon</p> <p>CHICKEN TOSTADAS (6 pcs)</p> <p>MARCO “CAZUELA” (150gr)..... chicken with green “pipian” sauce</p> <p>GUADIANA PEPITO* (180gr)</p>

TACOS	
<p>ROSARITO STYLE SHRIMP (3 pcs).....</p> <p>PIBIL PORK (5 pcs)</p> <p>PAILLARD* (5 pcs)</p> <p>with guacamole</p> <p>PASTOR STYLE FISH (5 pcs).....</p>	<p>SHRIMP (5 pcs)</p> <p>with chipotle dressing</p> <p>G FRIED PORK RINDS (5 pcs)..... with spicy red sauce</p> <p>G BEEF TONGUE (5 pcs).....</p> <p>G RIB EYE (5 pcs)</p> <p>PORK (120gr).....</p>

SOUPS	SALADS	CARPACCIO
<p>🍷 CHICKEN BROTH</p> <p>hearty chicken broth with vegetables and rice</p> <p>G GUADIANA BEAN BROTH</p> <p>THREE MUSHROOM SOUP</p> <p>with brie cheese</p> <p>LENTIL SOUP</p> <p>HOMESTYLE NOODLE SOUP.....</p> <p>LEEK AND POTATO SOUP</p> <p>🍷 COUNTRY STYLE VEGETABLE SOUP.....</p> <p>OYSTER SOUP</p> <p>with a Pernod liqueur scent</p>	<p>🍷 GRILLED ARTICHOKE</p> <p>with mustard dressing</p> <p>MONICA SALAD</p> <p>fresh spinach with goat cheese and nuts</p> <p>CAESAR SALAD</p> <p>for two people</p> <p>🍷 FRESH ASPARAGUS</p> <p>with balsamic dressing and parmesan cheese</p> <p>🍷 MARCO SALAD</p> <p>fresh tomatoes with Oaxaca cheese and basil</p> <p>🍷 “NOPALITOS”</p> <p>with cheese</p> <p>GARDEN VEGETABLES</p> <p>nut, grapes, parmesan, goat cheese and lemon seasoning</p>	<p>🍷 SALMON (120gr).....</p> <p>with citrus juice</p> <p>OCTOPUS (120gr).....</p> <p>with citrus juice</p> <p>🍷 BEEF* (120gr).....</p> <p>with soy sauce and lemon juice</p> <p>🍷 ARTICHOKE (195gr).....</p> <p>with mushroom, apple and parmesan cheese</p> <p>PORK TROTTERS (120gr).....</p> <p>in jalapeño vinaigrette</p>

PASTAS	
	<p>G MEXICAN NOODLE CASSEROLE in a three-chile sauce</p> <p>MEXICAN NOODLE CASSEROLE WITH BEAN SAUCE pork rinds, and avocado</p> <p>HUITLACOCHÉ RAVIOLEE with poblano sauce</p> <p>FETTUCCHINI in squash blossom sauce</p>

FISH & SHRIMP	MEAT
<p>G GRILLED OCTOPUS (250gr)..... with paprika and fries</p> <p>FISH MEATBALLS (210gr)..... filled with huauzontle and black tomato sauce</p> <p>🍴 YOUR CHOICE OF TUNA FISH (200gr)..... grilled or with pepper sauce</p> <p>FRESH SEA BASS (200gr)..... in habanero butter sauce</p> <p>SEABASS WITH PURSLANE (200gr)..... and beans covered in green chile sauce</p> <p>TUNA FISH FAJITAS (200gr)..... with avocado slices and french fries</p> <p>🍴 GRILLED SALMON (200gr)..... with mashed potatoes and mixed green salad</p> <p>🍴 FRESH SALMON IN SOY SAUCE (200gr) with asparagus</p> <p>🍴 SEA SALT COOKED SEA BASS (240gr)</p> <p>G FISH FILLET (200gr)..... with roquefort and chipotle sauce</p> <p>FISH FILLET WRAPPED WITH HOJA SANTA (200gr)..... topped with green sauce</p> <p>🍴 FRESH TUNA IN A PISTACCIO CRUST (200gr).....</p> <p>🍴 MONICA FISH FILLET (200gr)..... with coriander, soy sauce and chopped onions</p> <p>GRILLED SEA BASS WITH PIBIL SAUCE AND BANANA (200gr).....</p> <p>CORIANDER FISH FILLET (200gr)..... in a banana leaf</p> <p>G “VERACRUZANA” STYLE FISH FILLET (200gr)</p> <p>“TALLA” BRAISED RED SNAPPER (800gr)..... with Mexican style rice and beans</p> <p>SHRIMP MARCO (200gr)..... au gratin in chipotle sauce, accompanied with white rice</p> <p>MEZQUITE GRILLED SHRIMP (200gr).....</p> <p>COCONUT SHRIMP (200gr)..... with mango sauce</p>	<p>🍴 STEAK TARTAR* (170gr)</p> <p>G DON PEPE BEEF TENDERLOIN* (200gr)..... soft tenderloin cooked in its own juice, with onion and green pepper</p> <p>GUADIANA THIN BREADED BEEF* (200gr)..... au gratin with a touch of chipotle</p> <p>G MEAT BALLS (210gr)..... in green pepper, chipotle, pasilla, guajillo, or morita sauce</p> <p>JERKED BEEF (200gr)..... with “chilaquiles”</p> <p>SÁBANA AZTECA* (200gr)..... au gratin with green pepper and bean sauce</p> <p>ARRACHERA (200gr)..... with “quesadillas”, prickly pears, onions and guacamole</p> <p>PAILLARD* (200gr)..... with green chilaquiles and beans</p> <p>GRILLED TAMPIQUEÑA BEEF (200gr)..... with a side of Mexican rice, guacamole, black beans and a tortilla in Mole sauce</p> <p>FRENCH DIP RIB EYE (160gr)..... with beef broth</p> <p>FILET MIGNON* (200gr)..... cooked in sea salt with potato slices</p> <p>BEEF TENDERLOIN* (200gr)..... with roquefort sauce and thin slices of fried potatoes</p> <p>G POBLANO CHILE FILLED WITH FRIED PORK RINDS (200gr)..... with bean sauce</p> <p>CUBAN MINCED MEAT* (170gr)</p> <p>PORK WITH PURSLANE (300gr)..... with green pepper sauce</p> <p>POBLANO CHILE FILLED WITH MINCED MEAT (250gr)..... in a guajillo sauce</p>
<p>CHICKEN</p> <p>🍴 MEZQUITE GRILLED CHICKEN BREAST soy sauce, mashed potatoes and cream spinach (200gr).....</p> <p>G CHICKEN BREAST STUFFED WITH GOAT CHEESE in chile morita sauce (200gr)</p> <p>CHICKEN BREAST topped with green or poblano mole (200gr)</p> <p>CHICKEN MEATBALLS with black tomato sauce and prickly pear (200gr)</p> <p>CHICKEN BREAST FILLED WITH FRIED PORK RINDS (200gr)</p>	<p style="text-align: center;">COSTA GUADIANA</p>

Our tortillas are prepared daily and come from Santa Ana Xilotzingo, Estado de México.

G *Best Seller*
🍴 *Light and healthy*

All our dishes are cooked with the minimum amount of fat. The weight of our dishes is prior to cooking.

Eating raw or undercooked seafood or shellfish is the responsibility of the person who ingests it.

* *Choice quality*

