

BREAKFAST

CLASSIC CHILAQUILES

Green or red sauce.

HUEVOS RANCHEROS

Fried eggs, chopped creamy tomatoes sauce, with cream, cotija cheese and avocado slices.

STUFFED EGGS ENCHILADAS

Stuffed corn tortilla with plain scrambled eggs and creamy tomatoes on top.

BURRITO BREAKFAST

Scramble Eggs, cheese, pico de gallo and, crispy bacon.

CLASSIC'S OMELETTE

CHEESE OMELETTE

GRILLED VEGGIES OMELETTE

BLACK FOREST HAM AND CHEESE OMELETTE

SPECIAL LOBSTER OMELETTE

Saute mexican style Omelette with creamy Bisque Lobster sauce.

POBLANO OMELETTE

Traditional Rajas Poblanas and cheese, creamy roasted poblano pepper sauce (MILD).

SCRAMBLED EGGS PITA

Pita bread with Hummus and Veggie Scrambled Eggs.

EGGS BENEDICT

Poached Eggs, Canadian Bacon or smoked salmon.

TRUFFLED EGGS BENEDICTS

Poached Eggs and Porto Bacon Jam.

HUEVOS VERDES BY TONY

Poached Eggs, crispy prosciutto, fresh rúcula, Parmesan cheese and infused Basil olive oil.

FOCACCIA TOAST

Poached Eggs, Whipped Burrata cheese, Grilled black forest ham, fresh baby spinach, Pecorino cheese Lemon infused olive oil and sundried tomatoes.

CROISSANT TOAST

Guacamole, Poached Eggs, Fresh arugula, Parmigiano Reggiano cheese, olive oil and balsamic reduction.

FOCACCIA EGGS SANDWICH

Scrambled Eggs, Porto Bacon Jam and Melted Provolone Cheese.

CILBIR TURKISH POACHED EGGS

Whipped Labneh, Poached Eggs, Infused Chile Guajillo Butter and fresh Fennel Garnish on the top.

BREAKFAST SIDES

ROASTED POTATOES

GARDENER ROASTED POTATOES

HASH BROWNS

GREEN SALAD

TWISTED CRISPY BACON

SWEET SIDES

ORANGE RICOTTA PAN CAKES

TASTY FRENCH TOAST

REGULAR PANCAKES

BANANA PANCAKES

CHOCO-CHIPS PANCAKES

BLUEBERRIE PANCAKES

WAFFLES



LUXMEX

SALADS

CLASSIC CEASAR SALAD

Fresh lettuce, Homemade Cesar dressing, Cherry Tomatoes, Parmesan Flakes and Crispy Focaccia Croutons.

GRILLED MISO CESAR SALAD

Grilled Romaine Lettuce, Home Made Miso Cesar Dressing, Grilled Cherry Tomatoes, Parmesan Flakes and Crispy Focaccia Croutons.

WATERMELON SALAD

Watermelon Pearls, Goat Cheese, Fresh Arugula and Hibiscus Balsamic Vinaigrette.

CAPRESSE SALAD

Mixed Baby's Tomatoes, Fresh Basil, Infused Basil olive oil, Fresh Mozzarella Cheese, Pesto and Balsamic reduction.

LEBANON FATTOSH SALAD

Persian Cucumbers, Red Radsih, Cherry Tomatoes, Fresh Mint, Fresh Fennel, Green Bell Pepper, Red Onion, Rùcula, Crispy Pita Bread, Italian Parsley, Romaine Lettuce, and Sumac Vinaigrette.

BABY SPINACH FIG SALAD

Fresh Baby Spinach, Goat Cheese, Caramelized Pecans, Preserved Figs, Cherry Tomatoes, Parmesan cheese and Basil Vinaigrette.

CACTUS LEAF SALAD (NOPAL):

Cactus Leaf Strips, Fresh Cherry Tomatoes, Local Panela Cheese, Fresh Diced Red Onion, Black Beans, Fresh Cilantro, Balsamic Vinaigrette and Crispy Corn Tortilla Strips.

MIXED LETTUCE SALAD

Grilled Cherry Tomatoes, Grilled Carrots, baked Beet Root, Palm Heart, Persian Cucumbers, Feta Cheese, Roasted Sunflower seeds, Feta Cheese and Mandarine Vinaigrette.

MIDDLE EASTERN SALAD

Classic Home Made Hummus, Persian Cucumbers, Mixed Cherry Tomatoes, Fresh Italian Parsely, Fresh Red Onion, Olive Oil, Fresh Squeezed Lemon Juice, Tahini Dressing and Dehydrated Chickpeas.

LABNEH ROASTED BEET ROOT

Roasted and Grilled Beet Root, Whipped Labneh, Fresh Lemon Zest, Pistachios, Fresh Fennel and Za'atar.

WEDGE SALAD

Iceberg Lettuce, Homemade Blue cheese Dressing, Cherry Tomatoes and Crispy Bacon.

APPETIZERS

GRILLED SHRIMP SPRING ROLLS

Fried Egg Roll Skin Stuffed with Mascarpone Cheese, Grilled Shrimp, Shallot and Celery Mixture and Plume Sauce.

BACON DATES

Wrapped Bacon Dates Fried With Red Bell Pepper creamy Sauce.

SHRIMP EMPANADAS

Corn Dough, Shrimp, Corn Fungi, Cheese and Champagne Shrimp Bisque Sauce.

CRISPY SUSHI RICE TUNA

Deep Fried Sushi Rice, Spicy Tuna, Chive and Ponzu Sauce.

BURRATA ON THE TOP

Mixed Baby Tomatoes, Sundried Tomatoes, Romesco Sauce, and Fine Herbs Bread Crumbs.

BLUE FIN TUNA SASHIMI

Fresh Ahi Tuna, Ponzu Sauce, Cilantro Alioli, Coriander Sprouts.

SHRIMP ESQUITES

Grilled Tasty Shrimps, Giant White Corn Kernels, Gochujang Mayo and Cotija Cheese.

PERUVIAN FISH TIRADITO

Raw Fresh Fish, Tigers Milk Sauce, Dehydrate Corn Kernels, Baked Sweet Potatoe, thin sliced red Onion.

BABY TEMPURA SACALLOPS TOSTADAS

Wonton tostada, Avocado slices, Tempura Sacallops, Thai Plume Sweet Sauce and fried Crispy Leek.

CONFIT PULLED PORK MOLE EMPANADAS

Corn Dough, Pulled Pork Mole and Cheese, Esquites Garnish and Sour cream Home Made Dip.

COCONUT FISH CEVICHE

Ginger Coconut Sauce, Persian Cucumber, Thin Slices Red Onion, Fresh Cilantro, Dehydrated Corn Kernels and Crispy Leek.



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LUNCH

CLASSIC BURGUER

Beef Patties and BLT, fries or Sweet potatoes fries.

ROASTED LEG LAMB PITA SANDWICH

Roasted Lamb, Pita bread Hummus, Eastern Spices, Finely Chopped Israeli Salad, Sweet Potatoes Fries.

AU JUS BURGUER

Tasty Rib Eye and Brisket Patties, Baby Spinach, Balsamic Caramelized Onions, Blue Cheese and Au Jus Sauce.

GRILLED FLANK STEAK QUESADILLAS

Grilled Chicken Quesadilla: Corn Kernel, Green Onions, Red Wine Caramel Onion.

SURF AND TURF CEVICHE SALAD

Fine herbs Grilled Shrimp and Rib Eye, Diced Avocado, Cucumber, Thin Slices Red Onion, Fresh Squeezed Lime Juice, Toasted Sesame Oil and Abalone Paté.

RIB EYE AGUACHILE

Grilled Rib Eye Medium Well, Black Roasted Aguachile Sauce (Tasty and Mild Salsa), Avocado Slices, Crumb Raw Tomatillo Sauce and Crispy Leek for Garnish.

PULPO ZARANDEADO

Grilled Adobo Octopus, Grilled and Roasted Steak Potatoes, Tartar Sauce, Romaine Lettuce Salad, Pickled Red Onion and Tosazu Vinaigrette.

CHICKEN EASTERN

Grilled Chicken, Eggplant Dip, Fresh Cut Veggies Salad, and Labneh Sauce on Top.

CAPELLINI PASTA SALAD

Grilled Shrimp, Cherry Tomatoes, Cucumber, Feta Cheese, Ponzu Vinaigrette.

GRILLED FISH WITH SALAD

Mixed Baby Lettuce Salad, Grilled Vegetables, Goat Cheese Cashew's Croquette Lemon and Yuzu Vinaigrette.

BEEF OR CHICKEN FAJITAS

Homemade Corn Tortillas, Refried Beans, Mexican Rice, Pico, Guac and Salsas.

CLASSIC TRADICIONAL FISH CEVICHE

CLASSIC TRADICIONAL SHRIMP CEVICHE

SHRIMP OR SEAFOOD COCKTAIL

GRILLED FLANK STEAK QUESADILLAS

GRILLED CHICKEN QUESADILLA

Corn Kernel, Green Onions, Red Wine Caramelized Onion.

GRILLED FISH TACOS

FINE HERBS GRILLED SHRIMP TACOS

SOFT SHELL CRAB TEMPURA TACOS

GRILLED RIB EYE TACOS

GRILLED CHICKEN TACOS

SOFT FRIED CHICKEN TINGA TACOS

PARTY TACOS

Choose 3 Diferents Proteins*

Baja style tacos Fish, Shrimp or Lobster Crispy beer batter.

TACOS SIDES

SOUR CREAM

REFRIED BEANS

MEXICAN RICE

GUAC AND PICO

MILD SALSAS

COLESLAW

PINEAPPLE PICO



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DINNER

MISO GLAZED TOTOABA

(Endemic Sea of Cortes Fish) Jasmin Rice, and Sautéed Vegetable Batayaki-Style.

NIKKEI SEARED TUNA

Sweet Potatoes strings, Avocado Slices, Asparagus, Grilled Heirloom Tomatoes and Gochujang Mayo.

MORROCAN MARINADE TOTOABA

Fresh Coriander, Snap Peas, Asparagus, Grilled Corn Ribs, Zucchini and Coliflower Puree.

BAKED BREAD CRUMBS TOTOABA

Roasted Red Bell Pepper Pesto, Parmesan Fine Herb Bread Crumbs, Grilled Vegetables.

GRILLED JUMBO U-8 SHRIMPS

Cheesey Cherry Tomatoes Risotto, Asparagus and Infused Savory Butter.

GRILLED SCAMPI PRAWNS

Asparagus and Edamame Puree, Roasted Heirloom Tomatoes, Enoki Mushrooms, Roasted Baby Squash and Beurre Blanc Sauce.

MEZCAL JUMBO U-8 SHRIMPS

Creamy Pomodoro Sauce Linguine.

N.Y. STEAK

Creamy Mascarpone and Mole Sauce, Classic Baked Potato, Roasted Asparagus and Mushrooms.

RIB EYE STEAK

Chimichurri and Demi Glace Sauce, Rosemary Potatoes and Grilled Vegetables.

NEW ZEALAND LAMB CHOPS

Tequila Flambe Lady Finger Banana Butter Swiss Chard And Tamarind Mole Sauce.

HARISSA ROASTED LAMB SHANK

Curried Sweet Potatoes Puree, Chermoula Sauce and Crispy Chick Peas.

HOISIN BBQ RIBS

Home Made Hoisin BBQ Sauce, Rustic Mashed Potatoes Grilled Vegetables, Roasted Corn on the Cob.

SEAFOOD CHILE RELLENO

Mexican Style Sauted Seafood, Shrimp, Abalone, Octopus, Fish and Gouda Cheese, Creamy Shrimp Bisque Sauce, Served With Mexican Rice or Poblano Rice, Refried Beans.

POBLANO CHICKEN ENCHILADAS

Stuffed With Chicken Tinga, Creamy Roasted Poblano Sauce (Mild), Served With Mexican Rice and Refried Beans.

SURF & TURF COMBINATION

Rib Eye and Lobster

Beef Tenderloin and Lobster

Rib Eye and Jumbo Shrimp

Beef Tenderloin and Shrimp

SURF AND TURF SIDES

DAUPHINOISE POTATOES

GRILLED VEGETABLES

CHIMICHURRI AND DEMI GLACE SALSA

VEGETARIAN

ROASTED HARISSA WHOLE CAULIFLOWER

QUINOA TACOS

HIBISCUS FAJITAS TACOS

INDIAN ALOO TACOS

VEGETARIAN CHILE RELLENO

PALM HEART CEVICHE

PLANTAIN CEVICHE

FALAFEL PITA SANDWICH

AJILLO OYSTER'S MUSHROOMS



LUXMEX

DESSERTS

CHERRY CHOCOLATE MOLTEN
LAVA CAKE AND VANILLA ICE
CREAM

KEY LIME PIE

CLASSIC APPLE TART AND
VANILLA ICE CREAM

RICOTTA CHEESECAKE WITH
TOMATO JAM

TRADITIONAL CHEESECAKE
WITH BERRIES JAM

GUAVA AND CHILE
HABANERO PIE
(Mild)

PROFITEROLES
Cherry Maraschino Ice Cream
and Chocolate Sauce

CLASSIC TIRAMISU

PASSIONFRUIT CREME
BRULEE

BLACK AND WHITE
CHOCOLATE MOUSE

KIDS MENU

POMODORO PASTA WITH
MEATBALLS

PASTA WITH BUTTER

CLASSIC LASAGNA

GRILLED CHICKEN BREAST
WITH SALAD, FRIES OR PASTA

GRILLED FISH WITH
SALAD, FRIES OR PASTA

CHEESE PIZZA

MAC AND CHEESE

MINI CHEESE BURGERS

GRILLED CHEESE SANDWICH

CHEESE QUESADILLAS

CHICKEN FINGERS AND FRIES

CRISPY PANKO FISH FINGERS
AND FRIES

