

Entree

Tuna Tartar	\$225.00
Tower dressed with dried chiles, pineapple with ponzu sauce, served with creamy avocado sauce	
Salmon Carpaccio	\$265.00
Thinslices of Salmon dressed with yellow lemon vinaigrette with a touch of capers and parmesan cheese	
Clams Los Olivos	\$185.00
With Mexican chimichurri au gratin with parmesan cheese	
Loretan Entree	\$255.00
Mixed olives, regional fresh cheese, datiles, cream cheese truffles with almonds, dressed with red wine and balsamic reduction	

Salads

Spinach	\$215.00
Walnuts, datiles, goat cheese and sweet pistachio vinaigrette	
Supreme	\$175.00
Lettuce, arugula, green apple, strawberries, walnuts, cranberries, orange supremes, fresh mozzarella cheese, dressed with red wine and balsamic reduction	
Greek	\$145.00
Lettuce, cucumber, feta cheese, cherry tomato, black olives, avocado, dressed with limoneta	
Cesar	\$145.00
Lettuce, homemade Cesar dressing and parmesan cheese	
With Chicken	\$195.00
With Arrachera	\$335.00
With Shrimp	\$295.00

Soups

Regional Soup	\$125.00
Roasted regional cheese cubes, tatemado guajillo chile, potato curls	
Clam Chowder	\$145.00
Tortilla Soup	\$125.00
The traditional one, with cream, mozzarella cheese, avocado, crispy tortilla strips	
With chicken	\$145.00

Steak House

Porter House	\$1575.00
Porter house , roasted baby vegetables, black pepper gravy, artisanal mashed potatoes	
Rib Eye Steak	\$1120.00
Oven seared and finished, roasted vegetables, baked potato, mushroom and pepper gravy	
Filet Migñon	\$715.00
Beef fillet marinated in fine herbs, asparagus wrapped in bacon, artisanal mashed potatoes , red wine reduction	
Suft and Turf	\$925.00
Grilled shrimp with butter and garlic, beef fillet, asparagus wrapped in bacon, wild rice	
Citrus Chicken breast	\$325.00
Grilled chicken breast, ginger and orange sauce, basmati rice, baby vegetables	
Parmesana Chicken breast	\$345.00
Parmesan cheese crusted chicken breast over pomodoro sauce mirror and grilled vegetables	

Prices are in Mexican pesos taxes included

From the Sea

Menier Lobster	\$1795.00
Grilled with Menier sauce served with mushroom risotto and baby carrots	
Jamaican Shrimp	\$425.00
Sautéed with rosemary and cajun, finished on grill over baby vegetables, cherry tomato, with Jamaica sauce, cous cous	
Crusted Fish	\$395.00
Sea bass Fillet covered with walnuts, almonds, sesame seeds, and coconut over grilled pineapple, blanched asparagus and jalapeño sauce	
Curry Fish	\$385.00
Grilled Sea bass fillet with curry sauce, a touch of pistachio, couscous and roasted asparagus	
Cortez Fish	\$450.00
Baked fish fillet, menier sauce, served with mushroom risotto, baby carrots	
Teriyaki Salmon	\$395.00
Seared salmon with teriyaki sauce, beet puree with anise, roasted vegetables and a touch of sesame seeds	
Mediterranean Tuna	\$395.00
Sesame crusted tuna slices, lettuce, spinach, cucumber slices, cherry tomato, avocado with mango sauce	

Pastas

Bongole	\$285.00
Linguini with mixed clams, scallops with a touch of saffron and lemon	
Alfredo	\$255.00
Creamy linguini with a touch of basil pesto	
Linguini Chipotle Chicken Breast	\$285.00
Chicken breast in creamy chipotle sauce, parmesan cheese	
Capellini Scampi	\$395.00
Sautéed shrimps with white wine, over fine capellini	

The Classics

Los Olivos Fish	\$395.00
Sea bass Fillet in butter, capers, olives, lemon and white wine, served with mashed potatoes and sautéed vegetables	
Coconut Shrimp	\$445.00
Coconut breaded shrimp, house tequila and curry sauces, served with mashed potatoes and seasonal vegetables	
Seafood Risotto	\$445.00
Delicious combination of scallops, shrimp and clams, sautéed with white wine, pesto, cream and parmesan reggiano cheese	

Desserts

Vainilla Flan	\$75.00
Creamy house recipe	
Brownie a la Mode	\$120.00
Chocolate brownie, vanilla ice cream, cracked walnuts	
Cheesecake	\$115.00
With red fruits sauce	
Lemon pie	\$110.00
Ice cream	
Vanilla, strawberry or chocolate	
Single 1 scoop	\$65.00
Ice cream trio	\$185.00
Fried ice cream	\$125.00
Apple pie a la Mode	\$135.00
Bananas flambée	\$145.00

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