

CASA LAGUNA COMBO \$250

Fresh seasonal fruit, black coffee or flavored water, toast, and eggs any style (Mexican, fried, scrambled with ham, bacon, plain, or omelette).

HUEVOS MOTULEÑOS \$220

Eggs on crispy tortillas over black beans, topped with red sauce, ham, and fried plantain.

EGGS BENEDICT \$210

Toasted bread topped with poached eggs and hollandaise sauce, served with chaya and ham.

HOUSE BURRITO \$195

Our signature burrito filled with chorizo, avocado, cilantro, and scrambled eggs.

CHILAQUILES (CHICKEN OR SHRIMP) \$195

Tortilla chips with beans, cream, cheese, cilantro, and pickled red onion, served with your choice of green or red sauce.

SWISS ENCHILADAS WITH CHICKEN \$220

Chicken enchiladas in green sauce, topped with melted cheese, served with tomato wedges and fried chaya.

MOLLETES \$170

Toasted bread topped with beans, chorizo, and melted cheese.

SEAFOOD QUESADILLAS \$195

Crispy quesadillas filled with cheese and shrimp.

AVOCADO TOAST \$195

Toasted bread topped with avocado, fried egg, and cherry tomatoes.

OUR SWEET SPECIALS

SEASONAL FRUIT PLATE \$175

Fresh seasonal fruit served with yogurt and granola.

FRUITY PANCAKES \$190

Fluffy pancakes served with fresh fruit, chocolate chips and artisanal caramel.

TIRAMISU FRENCH TOAST \$190

Brioche French toast topped with a blend of greek yogurt and cream cheese, finished with artisanal caramel, cocoa, and fresh fruit.

STARTERS

SHRIMP GUACAMOLE \$320

Guacamole with shrimp, pico de gallo, pumpkin seeds, and pea shoots.

CLASSIC GUACAMOLE \$220

Avocado with red onion, cucumber, ponzu, sesame seeds, and pea shoots.

RIBEYE TIRADITO \$380

Thinly sliced ribeye with ponzu and bone marrow sauce.

FRENCH FRIES \$170

Potato and sweet potato fries with parmesan cheese, truffle oil, and Colima salt.

MAC AND CHEESE \$210

Homemade pasta with creamy brie cheese sauce.

FRESH TUNA TOSTADA \$165

Fresh tuna with spicy mayo, avocado, cucumber, red cabbage, ponzu, and pea shoots.

MIXED VEGETARIAN SALPICÓN \$170

Mango, avocado, parsley, radish, and pea shoots with mustard and olive oil.

SALADS

MEDITERRANEAN SALAD \$250

Mixed greens with panela cheese, cherry tomatoes, strawberries, mango chutney, peanut oil, and dried chilies.

BEET SALAD \$210

Beetroot with honey mustard dressing, jocoque, pistachio, soybean sprouts, and truffle oil.

CAESAR SALAD \$230

Romaine lettuce with Caesar dressing, croutons, and parmesan cheese.

With chicken \$290
With shrimp \$350

CEVICHEs & RAW

CASA LAGUNA CEVICHE \$320

Fish and shrimp with lime juice, celery, sweet potato, and corn.

FRESH TUNA TARTARE \$260

Fresh tuna with avocado, cucumber, red onion, ponzu, sesame seeds, and pea shoots.

MAIN COURSES

CRISPY CHICKEN BREAST \$320

Breaded chicken breast marinated with salt, pepper, and lemon, topped with cheese sauce.

TUSCAN SALMON \$480

Grilled salmon served with bone marrow sauce and mixed vegetables.

FISH FILLET \$390

Grilled fish fillet served with sautéed vegetables and fresh herbs.

ROCK SHRIMP TACOS \$290

Crispy shrimp tacos with avocado, spinach, scallions, and yuzu dressing.

FISH AND CHIPS \$320

Crispy battered sea bass served with fries, tartar sauce, and malt vinegar.

RIBEYE \$600

Grilled ribeye served with bone marrow sauce and mixed vegetables.

CASA LAGUNA BURGER \$360

Brioche bun with shrimp, manchego cheese, lettuce, tomato, onion, mushrooms, and pickles, served with fries.

BEEF BURGER \$340

Brioche bun with premium beef patty, american cheese, lettuce, tomato, onion, and pickles, served with fries.

CLUB SANDWICH \$320

Artisan bread with chicken, ham, lettuce, and tomato, served with fries.

DESSERTS

BROWNIE WITH ICE CREAM \$210

Brownie served with artisanal ice cream.

PANNA COTA WITH MELIPONA HONEY \$180

Creamy panna cotta with melipona honey, red berries, and citrus zest.



DRINKS

LAGOON FRONT
RESTAURANT

HOUSE COCKTAILS \$220

CASA LAGUNA MARGARITA

A twist on the classic margarita with a touch of blue curaçao and hibiscus salt.

PASSION FRUIT MEZCALITA

Mezcal infused with delicious passion fruit pulp.

CUCUMBER VODKA

Refreshing vodka with a hint of lime and cucumber.

CLASSIC \$180

PIÑA COLADA

MARTINI

SANGRIA

APEROL SPRITZ

MIMOSA

CAIPIRIÑA

BLOODY MARY

MARGARITA (FLAVORS)

MOJITO

MAI TAI

COSMOPOLITAN

DAIQUIRI (FLAVORS)

TEQUILA SUNRISE

SEX ON THE LAGOON

CAIPIROSKA

BLUE LAGOON

PALOMA

CUBA LIBRE

GIN TONIC

MEZCALITA (FLAVORS)

\$200

WHISKYS

BUCHANAN'S 12 \$190

BLACK LABEL \$210

TEQUILA

DON JULIO REPOSADO \$200

DON JULIO 70 \$220

HERRADURA ULTRA \$220

RUM

FLOR DE CAÑA \$180

BACARDI WHITE \$190

ZACAPA 18 \$220

GIN

BOMBAY \$190

DIEGA \$220

MEZCAL

400 CONEJOS \$190

MONTELOBOS \$220

DIGESTIFS

CARAJILLO \$180

WHITE RUSSIAN \$160

BLACK RUSSIAN \$160

KALHUA \$120

BEERS \$80

CORONA

MODELO ESPECIAL

BOHEMIA

HEINEKEN

All prices are in Mexican pesos (MXN).

DRINKS



COFFEE

AMERICANO	\$60
ESPRESSO	\$60
LATTE	\$80
CAPUCCINO	\$80
FLAT WHITE	\$80
MACCHIATO	\$80

SOFT DRINKS & WATERS

SOFT DRINKS 355 ML	\$75
STILL WATER 600 ML	\$60
SPARKLING WATER 355 ML	\$80
FLAVORED WATERS	\$80

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LAGOON FRONT
RESTAURANT