







APPETIZERS

GUACAMOLE Served pico de gallo and baked corn tortilla chips. \$230 MXN  

CALAMARI Breaded in panko calamari strips, served with cocktail and marinara sauce. \$230 MXN

SOLOMONS SIGNATURE CEVICHE Salmon, tuna, fresh white fish marinated in a juice of lime and orange, soy sauce and rayu with mango, cucumber, red onion, cilantro, avocado, mint and a fried chile de arbol, served with baked corn tortilla chips. \$330 MXN  

SCALLOP MANGO CEVICHE Magdalena Bay scallops, mango, mint, cilantro, lemon, cucumber, cherry tomato, red onion, avocado and olive oil served with baked corn tortilla chips. \$250 MXN 

GOURMET NACHOS Corn tortilla chips, pinto bean cream sauce, four chili sauce, cheddar cheese, monterey jack cheese, pico de gallo, jalapeño, guacamole and sour cream. \$235 MXN 

CHICKEN \$310 MXN

FLANK STEAK \$360 MXN

SHRIMP \$355 MXN

CRAB DIP Fresh blue crab sauteed in white wine, topped with parmesan and served with baked pita bread. \$240 MXN



SALADS


TACO SALAD Organic lettuce, roasted corn, carrot shavings, cherry tomato, cheddar cheese, jack cheese and avocado, with a homemade ranch dressing served in a flour tortilla basket. \$200 MXN

WITH CHICKEN \$240 MXN

WITH SHRIMP \$315 MXN

WITH STEAK \$320 MXN

HOUSE SALAD Mixed organic lettuce, avocado, grape, orange slices, pistachios, gorgonzola and cherry tomatoes with a raspberry balsamic vinaigrette. \$230 MXN  

CAESAR SALAD Traditional homemade Caesar dressing, romaine lettuce and a slice of homemade garlic bread with parmesan. \$210 MXN 

WITH CHICKEN \$260 MXN

WITH SHRIMP \$320 MXN

BURGERS & PANINIS

Our buns and paninis are artisanal and baked in our kitchen.

Comes with choice of sweet potato fries, french fries, or a side house salad.

CLASSIC BURGER Homemade 8 oz. beef patty with cheddar cheese, tomato, onion lettuce, pickles and a homemade bun. \$275 MXN

WESTERN BURGER Homemade 8 oz. beef patty with cheddar cheese, bacon, smoked BBQ sauce, breaded shallot rings and a homemade bun. \$305 MXN

CLUB PANINI Black Forest ham, applewood bacon, provolone cheese, avocado, tomato, lettuce and a homemade ranch and chipotle dressing with artisanal homemade ciabatta bread. \$360 MXN

MEXICAN SPECIALTIES

SUMMER SPECIALS

FISH TACO Lightly crispy breaded fish on a flour tortilla served with coleslaw, chipotle dressing and a red onion salad with cilantro, serrano chile, cucumber and oregano, served with guacamole, pico de gallo and homemade salsas. \$45 MXN

SHRIMP TACO Lightly crispy breaded shrimp on a flour tortilla served with coleslaw, chipotle dressing and a red onion salad with cilantro, serrano chile, cucumber and oregano, served with guacamole, pico de gallo and homemade salsas. \$45 MXN

SCALLOP TACO Sautéed Magdalena Bay scallops with tomato, onion, melted monterey jack cheese and cilantro on a flour tortilla with chipotle sauce and guacamole on the side. \$40 MXN ✂

CARNITAS TACO Pork carnitas served with handmade nixtamal corn tortilla, cilantro, onion, guacamole, pico de gallo and homemade salsas. \$40 MXN ✂

SIGNATURE GRILLED TACO Arrachera steak, monterey jack cheese and caramelized onion on a handmade nixtamal corn tortilla with guacamole, pico de gallo and homemade salsas on the side. \$50 MXN ✂

FAJITAS Served in a hot rock molcajete with cactus, panela farm cheese, sauce with peppers and onions, with pinto beans, guacamole and pico de gallo on the side, choice of flour or corn tortillas.

CHICKEN \$300 MXN

SHRIMP \$390 MXN

STEAK \$405 MXN

SEAFOOD

SUMMER SPECIALS

TROPICAL SHRIMP TOSTADA Homemade tostada with cooked shrimp, mango, cucumber, cilantro, red onion and avocado marinated with a citrus sauce over a bed of avocado pure topped with crispy onion. \$50 MXN

SCALLOP AGUACHILE TOSTADA Homemade tostada with scallops marinated in a aguachile sauce over a bed of avocado olive oil pure topped with crispy onion. \$50 MXN

CHEFS TOSTADA Homemade tostada with cooked shrimp, kanikama and massago marinated in a creamy sriracha sauce over a bed of avocado olive oil pure, topped with crispy onion. \$50 MXN 🍷

YOU HOOK IT WE COOK IT Four styles of preparations to choose from, includes wild rice and seasonal vegetables. \$260 MXN (Per person)

OPTIONS Garlic, creamy cilantro, lemon pepper, signature grilled, cajun blackened, crispy coconut, capers & wine, rockefeller or medallion.

SASHIMI PREPARATION OR CEVICHE PREPARATION \$145 MXN

SOLOMON'S CATCH OF THE DAY Served with mexican rice and seasonal vegetables, choice of preparation ; garlic, creamy cilantro, lemon pepper, signature grilled, cajun blackened, crispy coconut, capers & wine or rockefeller. \$530 MXN

SHRIMP PREPARED TO YOUR LIKING Choice of ajillo, garlic butter, scampi, cilantro, cappers and white wine or breaded, comes with mexican rice and seasonal vegetables. \$555 MXN

COCONUT SHRIMP Over a bed of apple compote, comes with mango sauce and seasonal vegetables. \$555 MXN

VEGETARIAN ✓

GLUTEN FREE ✂

SPICY 🍷