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| QUESADILLA CON QUESO (3 pzas) | 205 |
| tortillas de harina con queso jack acompañadas con guacamole, salsa mexicana y salsa tatemada | |
| • con arrachera a la parrilla | 325 |
| • con camarón a la plancha | 335 |
| • con pechuga de pollo a la plancha | 230 |
| TACOS AL PASTOR (4 piezas) | 230 |
| carne de cerdo marinada al estilo pastor con piña acompañados con cebolla, cilantro y cebollitas cambray asadas. | |
| MINI TROMPO AL PASTOR (2 personas) | 350 |
| haga sus tacos al pastor en su mesa, acompañado de tortillas, cebolla, cilantro y piña | |
| TACOS DE ARRACHERA (4 piezas) | 325 |
| con cebolla, cilantro y cebollitas cambray asadas | |
| TACOS DE FAJITAS (4 piezas) | |
| con pimientos mixtos y cebolla morada | |
| • pechuga de pollo | 240 |
| • res | 365 |
| • mixtas | 305 |
| TACOS DE PESCADO ESTILO BAJA (4 piezas) | 320 |
| pescado fresco rebosado con mayonesa de chipotle servidos con ensalada de col, granitos de elote y rabanitos | |
| TACOS DE CAMARÓN (4 piezas) | 320 |
| camarones rebosados con mayonesa de chipotle servidos con ensalada de col, granitos de elote y rabanitos | |
| TACOS DE RIB EYE (3 piezas) | 420 |
| con guacamole y cilantro acompañado de cebolla cambray asadas y salsa tatemada | |
| TACOS DE LANGOSTA (3 piezas) | 595 |
| acompañados de salsa pico de gallo con mango, aguacate y aceite de ajonjolí y mayonesa de chipotle | |
| **carga extra PLAN TODO INLUÍDO | 150 |
| MOLCAJETE "EL EDÉN" | 420 |
| queso gratinado con un toque de mezcal, arrachera, pechuga de pollo, cebollitas cambray, nopales y queso panela | |
| MOLCAJETE DEL PATRÓN (2 personas) | 795 |
| queso gratinado con un toque de mezcal, rib eye, camarones, cebollitas cambray, nopales y queso panela | |
| **carga extra PLAN TODO INLUÍDO | 250 |
| CHURROS | 160 |
| acompañados de salsa de cajeta, chocolate y leche condensada | |
| HELADO DE TEQUILA | 210 |
| HELADO DE COCO | 210 |
| SORBETE DE LIMÓN CON MENTA | 210 |

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| CHEESE QUESADILLAS (3 pieces) | 205 |
| flour tortilla filled with creamy monterrey jack cheese, served with guacamole, mexican sauce and roasted red sauce | |
| • with grilled flank steak | 325 |
| • with grilled shrimps | 335 |
| • with grilled chicken breast | 230 |
| TACOS AL PASTOR (4 pieces) | 230 |
| pork marinated with dried chillies and spices served with slice of pineapple, onion, coriander and roasted baby onions | |
| SMALL "TROMPO AL PASTOR" (2 persons) | 350 |
| make your own "tacos al pastor" on your table served with corn or flour tortillas, onion, coriander and pineapple | |
| FLANK STEAK TACOS (4 pieces) | 325 |
| with onion and coriander served with roasted baby onions | |
| FAJITAS TACOS (4 pieces) | |
| with mixed peppers and red onion | |
| • chicken breast | 240 |
| • beef | 365 |
| • mixed | 305 |
| BAJA STYLE FISH TACOS (4 pieces) | 320 |
| tempura fish with sweet chilli "chipotle" mayonnaise served with cabbage salad, corn kernels and radishes | |
| SHRIMP TACOS (4 pieces) | 320 |
| tempura shrimps with sweet chilli "chipotle" mayonnaise served with cabbage salad, corn kernels and radishes | |
| RIB EYE TACOS (3 pieces) | 420 |
| with guacamole and coriander served with roasted baby onions and roasted red sauce | |
| LOBSTER TACOS (3 pieces) | 595 |
| accompanied by mexican sauce with mango, avocado and sesame oil and sweet chilli "chipotle" mayonnaise | |
| **extra charge ALL INCLUSIVE PLAN | 150 |
| "EL EDEN" MOLCAJETE | 420 |
| hot stone container with gratin cheese and a touch of mezcal, flank steak, chicken breast, roasted baby onions, nopal and panela cheese | |
| "PATRÓN" MOLCAJETE | 795 |
| hot stone container with gratin cheese and a touch of mezcal, rib eye, shrimps, roasted baby onions, nopal and panela cheese | |
| **extra charge ALL INCLUSIVE PLAN | 250 |
| MEXICAN CHURROS | 160 |
| served with caramel sauce, chocolate sauce and evaporated milk | |
| TEQUILA ICE CREAM | 210 |
| COCONUT ICE CREAM | 210 |
| LEMON MINT SHERBET | 210 |

