

PRICES ARE SHOWN IN MEXICAN PESOS, TAXES INCLUDED

## SALADS & DIPS

**HEARTS OF ROMAINE SALAD** \$280  
CAESAR DRESSING OUR WAY, ROASTED GARLIC, CROUTONS, ANCHOVY, SHAVED PARMESAN

**TOMATOES & MOZZARELLA SALAD** \$270  
HEIRLOOM TOMATOES, ARTISAN FRESH MOZZARELLA, ARUGULA, LOCAL BASIL, OLIVE OIL, SEA SALT

**TRENDY GUACAMOLE** \$260  
COMPRESSED WATERMELON, SERRANO CHILI, GOAT CHEESE, HEMP SEED, CILANTRO OIL

**CHICKPEA HUMMUS** \$240  
MARINATED CUCUMBER, CUMIN, CHIPOTLE, PEPITAS, OLIVE OIL, FLAT BREAD

**CRUDITÉS & AVOCUYA DIP** \$250  
JICAMA, CUCUMBER, CARROTS, CELERY, RADISHES, AVOCADO-PASSION FRUIT DIP

**SPICY SMOKED TUNA SPREAD** \$280  
SRIRACHA, SESAME OIL, SEAWEED, CUCUMBER-JALAPEÑO SALAD, CHIPS

# HAO

GOOD EATS



ALWAYS FRESH

## CRUDOS & CEVICHES

**CRUDO OF THE DAY** \$320  
THICKLY SLICED CATCH OF THE DAY, CITRUS-SERRANO PONZU, RADISH, AVOCADO, RED ONION, WASABI, PICKLED GINGER

**ZIHUA TIRITAS** \$290  
SAIL FISH, LIME, OREGANO, HABANERO, RED ONION, AVOCADO, CILANTRO

**ACAPULCO STYLE SHRIMP COCKTAIL** \$295  
POACHED SHRIMP, TOMATO, AVOCADO, RED ONION, CUCUMBER, OUR COCKTAIL SAUCE

**SEARED TUNA TOSTADAS** \$280  
BAKED CRISPY TORTILLA, SEARED CHILI CRUSTED TUNA, CHIPOTLE AIOLI, TOMATO, PICKLED ONION

**SPICY TUNA ROLL** \$280  
SRIRACHA AIOLI, AHI TUNA TARTARE, CUCUMBER, AVOCADO

**SUSTAINABLE SALMON TROUT ROLL** \$280  
SPICY AGAVE GLAZE, CRISPY LEEK, AVOCADO, CUCUMBER

**CRISPY SHRIMP ROLL** \$300  
WASABI EMULSION, CUCUMBER, AVOCADO, CREAM CHEESE, FURIKAKE

**DRAGON ROLL** \$320  
TEMPURA VEGGIES, POACHED SHRIMP, SPICY LOCAL CRAB SALAD, CREAM CHEESE, SHAVED AVOCADO

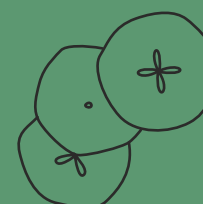
**VEGAN ROLL** \$260  
MANGO, JICAMA, CUCUMBER, CARROT, ASPARAGUS, AVOCADO, AGAVE-SOY GLAZE

**TUNA POKE BOWL** \$340  
STEAMED GINGER RICE, MANGO, JALAPEÑO, RADISH, AVOCADO, SEAWEED-SESAME DRESSING

**ROCK SHRIMP BOWL** \$360  
STEAMED GINGER RICE, SPICY LOCAL CRAB SALAD, JICAMA-CABBAGE SLAW, AVOCADO, SOY-AGAVE GLAZE, SESAME

**SUSTAINABLE SALMON TROUT BOWL** \$350  
STEAMED GINGER RICE, EDAMAME, PINEAPPLE, JALAPEÑO, RADISH, AVOCADO, SEAWEED-SESAME DRESSING, FURIKAKE

**QUINOA & KALE BOWL** \$320  
TEMPURA VEGGIES, AVOCADO, RADISH, PICKLED ONION, GINGER-CILANTRO DRESSING, TOASTED PEANUTS



ROLLS & BOWLS

# ZIHUA CLASSICS

# HAO

GOOD EATS

## COCONUT SHRIMP \$420

CRISPY BLUE SHRIMP IN HOMEMADE COCONUT CRUST, MANGO SALSA, GARDEN SALAD AND STEAMED GINGER RICE

## WHOLE CATCH OF THE DAY (PRICE PER SIZE) \*

## WHOLE LOCAL SPINY LOBSTER (PRIZE PER SIZE) \*

### \*SERVED WITH YOUR CHOICE OF TWO SIDES:

- RICE
- GRILLED SEASONAL VEGGIES
- GREEN SALAD
- FRENCH FRIES

### YOUR SELECTION OF MARINATION

- GARLIC MOJO
- AJILLLO SAUCE
- TALLA



ESTD.

2018

ALWAYS FRESH

**SLIDERS TRIO \$380**  
BACON CHEESEBURGER, ALE BATTERED FISH WITH TARTAR SAUCE, BLACKENED SHRIMP WITH CHIPOTLE BBQ, FRENCH FRIES

**SHRIMP EMPANADAS (X2) \$290**  
OAXACA CHEESE, GARDEN SALAD, MOLCAJETE SALSA, SOUR CREAM, QUESO FRESCO

**CRISPY FISH TACOS (X2) \$295**  
ALE BATTER, FLOUR TORTILLA, JICAMA-CABBAGE SLAW, CHIPOTLE AIOLI, AVOCADO, SALSA DE MOLCAJETE

**SEAFOOD CHICHARRON \$300**  
CRISPY BITES OF OCTOPUS, SHRIMP AND CATCH OF THE DAY, SERVED WITH FRENCH FRIES, AVOCADO SPREAD AND SPICY TARTARE SAUCE

**GRILLED CHEESE RIB EYE TACOS \$325**  
SPRING ONION, AVOCADO, CILANTRO, FRESH-MADE CORN TORTILLA, SALSA VERDE

**HAO CLUB \$370**  
KALAMATA BREAD, GRILLED CHICKEN PESTO, CRISPY BACON, MELTED MOZZARELLA, OVER EASY EGG, HEIRLOOM TOMATO, BUTTER LETTUCE, DIJON DRESSING

**MUNCHIN´NACHOS \$320**  
REFRIED RANCHERO BEANS, OAXACA CHEESE, GUACAMOLE, PICO DE GALLO, PICKLED JALAPEÑOS, SOUR CREAM, GRILLED ANGUS FLANK STEAK



POOLSIDE INDULGENCES

PRICES ARE SHOWN IN MEXICAN PESOS, TAXES INCLUDED