

# cinco

ROOFTOP RESTAURANT  
BAR & POOL

## STARTERS

### GUACAMOLE

\$189

PICO DE GALLO, CHIPS, HABANERO SAUCE,  
CORIANDER

### EDAMAMES

\$159

SEA SALT, TOGARASHI

### CATCH OF THE DAY

\$239

CATCH OF THE DAY WITH "LECHE DE TIGRE". (ASK  
ABOUT THE SPECIAL PREPARATION)

### OYSTER 6 PIECES

\$389

OYSTERS OF ENSENADA BAJA CALIFORNIA, LIMA  
MIGNONETTE, CUCUMBER

### TUNA TOAST

(2 PIECES PER ORDER)

\$269

AVOCADO PURÉE, PINEAPPLE RELISH, CUCUMBER,  
MACHA SAUCE MAYONNAISE, CORIANDER,  
VERDOLAGA

### SCALLOP AGUACHILE

\$339

CILANTRO, HABANERO AND SOUR ORANGE  
AGUACHILE, CUCUMBER, RED ONION, AVOCADO,  
BLACK RECADO AIOLI

### KANI ROLLS

\$269

BRIOCHE BREAD STUFFED WITH KANIKAMA  
SALAD WITH MAYONNAISE, CHIVES, YELLOW  
LEMON, RED ONION, CUCUMBER

## SALADS

### CAESAR

\$159

TRADITIONAL DRESSING, PARMESAN CHEESE,  
CROUTONS, CHERRY TOMATO  
CHOICE OF CHICKEN OR SHRIMP + \$ 80

### HEALTHY QUINOA

\$209

QUINOA, AVOCADO, CUCUMBER, OLIVES, CHERRY  
TOMATO, PALMS, BRIE CHEESE WITH BASIL PESTO  
CHOICE OF CHICKEN OR SHRIMP + \$ 80

### GRILLED ZUCCHINI

\$209

PUMPKIN, ONION, PEPPERS WITH AVOCADO,  
TOMATO, CUCUMBER, GOAT CHEESE, TOASTED  
SESAME SEEDS, HERB VINAIGRETTE

## TACOS

(3 PIECES PER ORDER)

### PASTOR SHRIMP TACO

\$199

ROASTED PINEAPPLE, ONION, CORIANDER,  
AVOCADO GREEN SAUCE

### FLANK STEAK TACO

\$199

MONTERREY CHEESE CRUST, AVOCADO,  
CARAMELIZED ONION, PICO DE GALLO

### SAMURAI TACO

\$209

FISH, MONTERREY CHEESE CRUST, TOASTED WITH  
BEANS, AVOCADO, CHIPOTLE MAYONNAISE,  
PICKLED CABBAGE, CORIANDER

### MARINATED OCTOPUS TACO

\$229

OCTOPUS WITH DRY CHILEAN ADOBO, REFRIED  
BEANS, VALLADOLID LONGANIZA, PICKLED  
CABBAGE, CORIANDER

## EXTRAS

### French Fries

\$99

### Wedge Potatoes

\$129

with cheddar

### Grilled Vegetables

\$139

Squash, peppers, onion, carrot and  
mushrooms

## SANDWICHES

### CHICKEN SANDWICH

\$239

BREADED CHICKEN BREAST, CHIPOTLE  
MAYONNAISE, CHEDDAR AND MONTERREY  
CHEESE, PICKELS, LETTUCE, TOMATO AND  
BRIOCHE BREAD

### ANGUS BURGER 200 GRS

\$269

CHEDDAR CHEESE, CARAMELIZED ONION, BACON,  
CHIPOTLE MAYONNAISE, LETTUCE, TOMATO,  
PICKLES, BRIOCHE BREAD

### VEGGIE SANDWICH

\$179

GRILLED VEGETABLES WITH OREGANO AND PEANUT PESTO  
(SQUASH, PEPPERS, ONION, CARROT, MUSHROOM) ALFALFA  
SPROUTS, TOMATO, FRENCH LETTUCE, PICKLES, VEGAN  
SPICY MAYONNAISE ON ROLLED BRREAD

### CLASSIC SANDWICH

\$189

SPIRAL BREAD, SMOKED TURKEY BREAST,  
CHEDDAR CHEESE, MONTERREY CHEESE

### BLT

\$219

BRIOCHE BREAD, PORK BELLY, FRENCH LETTUCE,  
TOMATO

### BUFFALO CHICKEN

\$249

BREADED CHICKEN BREAST, BUFFALO SAUCE  
DRESSING, MONTERREY CHEESE, BLUE CHEESE  
DRESSING, RANCH DRESSING, LETTUCE, PICKLES

### CHICKEN CAESAR PIADINA

\$229

PIADINA STUFFED WITH HERBAL MARINATED  
CHICKEN BREAST, CAESAR SALAD WITH CHERRY  
TOMATO AND AVOCADO

### CAJUN SHRIMP PIADINA

\$249

GRILLED CAJUN SHRIMP STUFFED PIADINA,  
AVOCADO RELISH WITH MANGO, BABY SPINACH,  
SWISS CHEESE

## ENTRÉES

### GRILLED WHOLE FISH

\$859

CORIANDER GREMOLATA, ROASTED TOMATOES,  
RED ONION, YELLOW LEMON

### BLACKENED SALMON

\$409

ORANGE JAM WITH GUAJILLO CHILI, CREAMY  
COCONUT RICE, ROASTED PINEAPPLE

### SHRIMP CAJUN

\$409

JUMBO SHRIMP, PINEAPPLE RELISH,  
CORIANDER, JALAPEÑO, CREAMY COCONUT  
RICE

### STEAK AND FRIES

\$909

NEW YORK ANGUS 450 GRS, ROSEMARY, BUTTER,  
FRENCH POTATOES WITH CHEDDAR CHEESE,  
BACON, ONION

## POKE BOWLS

(SERVED WITH RICE OR QUINOA)

### TUNA

\$229

AVOCADO, TOMATO, PINEAPPLE, CUCUMBER,  
LIME DRESSING, SERRANO CHILI

### SALMON

\$239

AVOCADO, PAPAYA, MANGO, PINEAPPLE, YOZU  
DRESSING, TOGARASHI AND FURIKAKE EBI

### VEGGIE

\$219

EDAMAMES, TOFU, CUCUMBER, TOMATO,  
AVOCADO, PINEAPPLE, APROUTS, YUZU  
VINAIGRETTE, TOGARASHI

## SUSHI ROLLS

(6 PIECES PER ORDEN)

### CALIFORNIA ROLL

\$199

KANIKAMA, CUCUMBER AND CREAM CHEESE  
WRAPPED IN AVOCADO AND TOBIKO

### SEARED SALMON

\$189

PINEAPPLE, AVOCADO, MANGO WRAPPED IN  
SEARED SALMON, MISO HONEY AND COCONUT,  
TOASTED COCONUT, SERRANO CHILI, SESAME SEEDS

### CAJUN ROLL

\$199

SEARED TUNA, CUCUMBER, AVOCADO AND  
CREAM CHEESE WRAPPED IN SOY LEAF, "CHILES  
TOREADOS"

### RAINBOW ROLL

\$239

TUNA, SALMON, CUCUMBER, AVOCADO, CHIVES,  
PONZU DRESSING, YUZU, TOGARASHI

### SEAFOOD ROLL

\$269

SHRIMP, KANIKAMA, CUCUMBER, AVOCADO  
WRAPPED IN SALMON, TUNA TARTAR WITH MISO  
BUTTER AND YUZU

## PIZZA

\$259

TOMATO SAUCE, MOZZARELLA CHEESE  
MEATS: PEPPERONI, TURKEY BREAST, PORK  
SAUSAGE  
VEGETABLES: MUSHROOMS, PEPPERS, ONION,  
SPINACH

### LOBSTER PIZZA

\$359

MOZZARELLA CHEESE, BRIE CHEESE, TOMATO  
SAUCE, LOBSTER, ARUGULA WITH OREGANO  
PESTO

## SNACKS

### STICKS MOZARELLA

(10 PIECES PER ORDEN)

\$229

RANCH DRESSING AND SRIRACHA SAUCE

### NACHOS

\$189

BEANS, CHEDDAR AND MONTERREY CHEESE,  
"PICO DE GALLO", SOUR CREAM, CHOICE OF  
ARRACHERA OR CHICKEN

### BONELESS

\$189

BUFFALO STYLE SPICY SAUCE, RANCH AND BLUE  
CHEESE DRESSING

## SWEET

### Fruit Plate

\$169

Seasonal fruit, mascarpone cream

### NY Cheese Cake

\$259

Berries sauce

### Chocolate Cake

\$259

\*PRICES ARE IN MEXICAN PESOS, 16% TAX INCLUDED / EXCHANGE RATE 20.00 MX = 1 USD

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS