

MORNING STARTERS

MUFFIN \$35.00

Banana Chocolate Chip or Morning Glory. Baked in House

BAGEL \$65.00

With House Jam and Cream Cheese

FRENCH TOAST \$120.00

House-Made Brioche with Mixed Berry Sauce, Whipped Cream & Fruit

HOT CAKES \$110.00

With Syrup and Butter, Served with Fresh Fruit

FRUIT SALAD \$90.00

Fresh Seasonal Fruit Plate

FRUIT PARFAIT \$110.00

Seasonal Fruit with Yogurt, Granola & Honey

BREAKFAST SANDWICHES

Include Fruit Garnish

MONTE CRISTO \$145.00

Egg-Dipped, Grilled Ham and Grilled Cheese Sandwich

LOX BAGEL \$165.00

Salmon, Capers, Onion, Tomato, Cucumber & Cream Cheese

BLT SANDWICH \$145.00

Bacon, Lettuce, Tomato, Avocado & Mayo

BREAKFAST BAGEL O BAGUETTE \$145.00

Egg, Bacon, Cheese, Tomato, Lettuce, Onion & Mayo

EGGS BENEDICT

2 Poached Eggs on a English Muffin Accompanied with House Hash Browns.

We Make our Hollandaise Sauce Fresh Every Day!

TRADITIONAL \$165.00

With Hollandaise Sauce & Ham

BLACK STONE \$170.00

Hollandaise, Spinach, Tomato & Bacon

"EL CAJÚN" \$175.00

Hollandaise Sauce, Buttered Cajun Shrimp & Spinach

SALMON \$185.00

Grilled salmon, Dill, and Hollandaise Sauce

OMELETTES

Accompanied with Hash Browns, Toast & House-Made Jam

TRADICIONAL \$155.00

Ham, Mozzarella & Cheddar Cheese

GRIEGO (GREEK) \$160.00

Artichokes, Olives, Tomato, Spinach, Goat Cheese & Mozzarella

MARKY MARK \$155.00

Bacon, Mushroom, Tomato & Mozzarella Cheese

OAXAQUEÑO \$155.00

Mushrooms, Chorizo, Tomato, Onion, Spinach & Cheese

ESPECIAL "EL CAJÚN" \$165.00

Pesto, Cajún Shrimp, Spinach & Mozzarella Cheese



ENCHILADAS

ENCHILADAS SUIZAS \$160.00

Stuffed with Chicken, Baked with Green Salsa, Cream & Mozzarella Cheese

ENCHILADAS DIVORCIADAS \$160.00

Stuffed with Chicken, Baked with Green & Red Salsa, Cream and Topped with Manchego Cheese

ENCHILADAS PIBIL \$160.00

Stuffed with Pulled Pork Pibil Style, Baked with Red Salsa, Topped with Pickled Onions & Queso Fresco

ENMOLADAS OAXAQUENAS \$160.00

Enchiladas with Oaxacan Black Mole Sauce, Stuffed with Chicken & Topped with Queso Fresco, Sesame & Onion

ENFRIJOLADAS \$160.00

Enchiladas with Avocado Black Bean Sauce, Stuffed with Chicken Topped with Queso Fresco, Cream, Onion & Cilantro



CHILAQUILES

Traditional Mexican Dish with Fried Corn Tortillas, Cheese, Cream, Onion & Cilantro

CHOICE OF RED OR GREEN SALSA

With Egg \$140.00 With Chicken \$150.00 With Arrachera(skirt steak) \$160.00

BREAKFAST CLASICS

EGGS WITH BACON OR SAUSAGE \$155.00

Accompanied with Hash Browns, Toast and House-Made Jam

MEXICAN OR HAM SCRAMBLE \$150.00

Accompanied with Hash Browns and Beans

"EL CAJÚN" BREAKFAST \$180.00

Fried or Scrambled Eggs, Hot Cakes, Hash browns, Served with Bacon or Sausage

BREAKFAST PAELLA \$180.00

2 Poached Eggs over Hash Browns, Salmon, Prawns, Peppers and Onions Topped with our signature Hollandaise Sauce

SKILLET \$155.00

Oaxacan Chorizo Egg Scramble with Potatoes, Onions, Peppers & Mozzarella Cheese.

HUEVOS RANCHEROS \$150.00

Sunny Fried Eggs over Corn Tortilla, Topped with Red Salsa, Avocado & Cheese

DIVORCED EGGS \$150.00

Sunny Fried Eggs over Corn Tortilla, Topped with Green & Red Salsa with Refried Beans, Queso Fresco & Pico de Gallo

BREAKFAST BURRITO \$150.00

Flour Tortilla Stuffed with Egg, Cheese, Spinach, Peppers & Onions, Topped with Pico de Gallo, Lettuce & Avocado



KIDS BREAKFAST "EL CAJÚN" \$95.00

1 Hotcake, Scrambled Eggs with Ham & Hash Browns



LUNCH & DINNER

11:00 AM – 10:30PM



TASTE TEASERS

CHICKEN WINGS 500g aprox 8-10 pz \$155.00

Cajún Butter, Hot, Mango-Habanero, Jalapeño-Lime, Spicy Teriyaki, Louisiana Rub o BBQ

NACHOS "EL CAJÚN" \$160.00

Mix of Cheeses, Tomato, Onion, Olives, Jalapeños with Sour Cream & Salsa
Add Guacamole, Chorizo, Arrachera or Beef Chili for \$50

CALAMARI \$175.00

Crispy Breaded Calamari Rings served with Tzatziki Dip

MUSSELS \$200.00

Mussels in a White Wine Butter Sauce, Tomato and Fresh Herbs. Served with Garlic Bread

JALAPEÑO POPPERS \$150.00

Stuffed with Cream Cheese & Cheddar, Wrapped with Bacon

ONION RINGS \$135.00

Crispy Fried, Seasoned with Cajún and Served with House Ranch

FONDUE CHEESE \$165.00

Melted Mozzarella Cheese with Chistorra Sausage & Mushrooms

POUTINE \$145.00

French Fries with Cheese & Beef Gravy Made In House

CHILI FRIES \$155.00

French Fries with House Beef Chili & Cheese

PITA PIZZA \$145.00

Pita Bread with Pomodoro Sauce, Mozzarella, Mushrooms & Salami

GUACAMOLE \$120.00

Jalapeño, Tomato, Onion, Cilantro & Tortilla Chips

SALADS

Add Chicken \$50 or Cajún Shrimp \$65

CAESAR MEDIUM \$110.00 LARGE \$165.00

Romaine, Garlic Croutons, Bacon, Parmesan & House Caesar Dressing

SPANICH MEDIUM \$110.00 LARGE \$165.00

Spanich, Cranberry, Apple, Onion, Feta Cheese, Pecans, Vinaigrette & Balsamic Reduction

GREEK MEDIUM \$115.00 LARGE \$175.00

Bell Peppers, Tomato, Onion, Cucumber, Black Olive, Feta Cheese & Balsamic Reduction Over Lettuce & Spinach

QUINOA MEDIUM \$115.00 LARGE \$175.00

Organic Quinoa, Almonds, Cranberries, Cucumber, Carrots, Beats, Spinach, Avocado and Apple Vinaigrette

COBB SALAD MEDIUM \$115.00 LARGE \$175.00

Lettuce, Tomato, Crisp Bacon, Feta Cheese, Hard-Cooked Egg, Avocado & Onion (Vinaigrette or Ranch Dressing)

SOUPS

SEAFOOD CHOWDER \$120.00

Creamy with Mussels, Clams, Shrimp, Salmon, Bacon, Vegetables & Fine Herbs

ONION SOUP \$120.00

Traditional Beef Soup with Croutons & Cheese

BEEF CHILI \$120.00

Beans, Beef, and Vegetable Stew with Melted Cheese, Served with Garlic Toast



PASTAS

JAMBALAYA \$260.00

Shrimp, Chicken & Sausage, in a Spicy Cajún Style Tomato Sauce with Peppers & Onions over Fettuccine or Rice

DELICIA DEL MAR \$260.00

Fettuccine with Calamari, Shrimp & Mussels in a White Wine Tomato Sauce with Fine Herbs & Parmesan Cheese

MAC & CHEESE \$235.00

Baked Macaroni in a 3 Cheese Sauce (Manchego, Mozzarella & Cheddar) Add Cajún Shrimp \$65

SHRIMP PASTA \$255.00

Fettuccine with Shrimp, Zucchini, Spinach in a Creamy White Wine Sauce & Parmesan

FETTUCCINE ALFREDO \$255.00

Chicken Breast, Bacon & Mushrooms in a Cream Sauce & Parmesan Cheese

LASAGÑA \$245.00

House Made Bolognese Sauce, Mozzarella & Parmesan Cheese



FISH & SEAFOOD

"EL CAJÚN" SHRIMP \$280.00

Buttery Cajún Style Whole-Shrimp Boil, with Baby Potatoes & Corn. Served with Garlic Toast. *Available without heads, ask your server (sin cabeza)

COCONUT SHRIMP \$280.00

Breaded in a Panko-Coconut Crust, Accompanied with Rice and House salad

SALMON FILET \$280.00

200g Salmon Filet served with Louisiana Butter & Grilled Vegetables. Choice of Baked Potato, Fries, Rice Pilaf or Salad.

BLACKENED MAHI MAHI \$280.00

200g Filet served with Cajun Buttered Shrimp and Grilled Vegetables. Choice of Baked Potato, Fries, Rice Pilaf or Salad.

MEATS & CHICKEN

BBQ PORK RIBS \$340.00

Our signature Pork Ribs grilled with BBQ Sauce, Served with Baked Potato, Fries, Rice Pilaf or Salad

STEAK SANDWICH \$360.00

300g New York Strip Served on Garlic Bread, Garnished with Onion Rings. Choice of Baked Potato, Fries, Rice Pilaf or Salad. Add Gravy \$35

ARRACHERA \$345.00

300g Tender Shirt Steak Served with Grilled Vegetables. Choice of Baked Potato, Fries, Rice Pilaf or Salad.

RIB EYE \$380.00

350g Rib Eye Steak Served with Grilled Vegetables. Choice of Choice of Baked Potato, Fries, Rice Pilaf or Salad.

NEW YORK \$345.00

350g New York Steak Served with Grilled Vegetables. Choice of Baked Potato, Fries, Rice Pilaf or Salad.

SURF N' TURF SKEWERS \$340.00

Grilled Skewers with Shrimp, Beef & Seasonal Vegetables. Choice of Baked Potato, Fries, Rice Pilaf or Salad.

CHICKEN BREAST \$225.00

Cajún Buttered Chicken Breast with Grilled Vegetables. Add Mushroom Cream Sauce for \$25 Extra. Choice of Baked Potato, Fries, Rice Pilaf or Salad.



Not all ingredients are specified. If you have any allergies or intolerances, please notify your server before ordering. No refunds are made.

HAMBURGERS

All Come with Lettuce, Onion, Tomato, Pickles & Mayo.
Served with Salad or Fries. Poutine Your Fries For \$35

TRADITIONAL \$170.00

200g of Premium Beef, Cheddar & Mozzarella Cheese

"EL CAJÚN" BURGER \$185.00

200g of Premium Beef, Bacon, Mushrooms, Cheddar, Mozzarella & House BBQ Sauce

HAWAIIAN \$180.00

200g of Premium Beef, Bacon, Cheddar, Mozzarella, Grilled Pineapple with Teriyaki Glaze

LA MEXA \$180.00

200g of Premium Beef, Chistorra Sausage, Avocado, Jalapeños, Mancho & Cheddar Cheese

LA COQUETA \$185.00

200g of Premium Beef, Bacon, Caramelized Onions, Pesto, Brie & Mozzarella Cheese

CRISPY CHICKEN \$170.00

Breaded Chicken Breast Topped with Franks Hot Sauce, Mozzarella & Cheddar Cheese

PULLED PORK BURGER \$170.00

BBQ Pork with Chipotle Coleslaw & Pickled Onions

SANDWICHES & MORE

Served with House Salad or Fries.
Poutine your Fries for \$35.00

SHRIMP PO' BOY \$180.00

Breaded shrimp, lettuce, tomato, onion & chipotle coleslaw on baguette

CHICKEN & BRIE BAGUETTE \$180.00

Baked Chicken Breast, Caramelized Onion, Cranberries, Spinach, Pesto Mayo, Brie & Mozzarella Cheese

SHAWARMA \$175.00

Pita Bread Stuffed with Chicken Breast, Lettuce, Tomato, Onion, Black Olives & Tzatziki

CLUB SANDWICH \$180.00

Chicken Breast, Bacon, Cheese, Avocado, Lettuce, Tomato & Mayo

PHILLY BEEF \$175.00

Arrachera Sandwich Baked with Cheese, Sautéed Peppers & Onions
Add gravy \$25

DESSERTS

All Made In House

CHEERY CHOCOLATE CAKE \$90.00

TROPICAL COCONUT & PINEAPPLE CAKE \$90.00

ADD ICE CREAM TO YOUR DESSERT \$37.00



TACOS & BURRITOS

BAJA STYLE FISH TACOS (3) \$160.00

Breaded Fish with Chipotle Coleslaw and Pickled Onions

BAJA STYLE SHRIMP TACOS (3) \$160.00

Breaded Shrimp with Chipotle Coleslaw and Pickled Onions

SHRIMP GOBERNADOR TACOS (3) \$160.00

Grilled shrimp, with Sautéed Onions, Peppers & Mancho Cheese

ARRACHERA & MANCHEGO TACOS (3) \$160.00

Shirt Steak Tacos With Sautéed Onions, Peppers & Cheese

BURRITOS: CHICKEN OR BEEF \$175.00

With Beans, Cheese, Sautéed Onions & Peppers. Lettuce, Cream, Cheese, Pico de Gallo & Avocado

VEGAN OPTIONS

VEGAN BURRITO \$160.00

Quinoa, Beans, Tomatoes, Zucchini, Sautéed Peppers & Onions with Vegan Cheese, Lettuce, Pico de Gallo and Avocado

VEGAN TACOS \$150.00

Sautéed Mushrooms, Peppers, Onions, Zucchini & Tomato with Vegan Cheese & Avocado

VEGAN BAGUETTE \$150.00

Sautéed Mushrooms, Peppers, Onions and Zucchini with Pesto, Pomodoro Sauce & Spinach

VEGAN FETTUCCINI \$230.00

Artichokes, Olives, Pesto, Tomato, Zucchini, Spinach, Onions Peppers & Vegan Cheese

KIDS MENU

HOT DOG WITH FRIES \$75.00

TOMATO & CHEESE PASTA \$90.00

MINI HAMBURGER WITH CHEESE AND FRIES \$95.00

CHICKEN FINGERS AND FRIES \$110.00

Not all ingredients are specified. If you have any allergies or intolerances, please notify your server before ordering. No refunds are made.

DRINKS



COFFEE BAR

- CAFÉ AMERICANO** (Refillable Before 1pm) \$45.00
ESPRESSO AMERICANO M-\$45.00 / L-\$55.00
ESPRESSO \$40.00 / DBL-\$50.00
CAPPUCCINO M-\$50.00 / L-\$70.00
MOCACCINO (Chocolate, Coffee & Milk) M-\$55.00 / L-\$75.00
CARAMEL MACCHIATO (Coffee, Cream & Caramel) M-\$55.00 / L-\$75.00
LATTE M-\$50.00 / L-\$70.00
CHAI LATTE M-\$50.00 / L-\$70.00
DIRTY CHAI Chai Latte with Espresso M-\$55.00 / L-\$75.00
TARO OR MATCHA LATTE M-\$50.00 / L-\$70.00
CHOCOLATE OXAQUEÑO M-\$50.00 / L-\$70.00
TEA (Green, Black, Mint, Chai, Red Fruits or Chamomile & Vanilla) \$40.00

FRAPPES

- FRAPPUCCINO** (Coffee) \$80.00
MOKA (Coffee & Chocolate) \$80.00
OREO (Coffee, Oreo & Chocolate) \$85.00
TARO O MATCHA (with Green Tea & Tapioca) \$85.00
PIÑADA Coconut & Pineapple \$80.00

- ICED COFFEE** \$80.00
Freshly Prepared with Milk & Sugar



- ICED TEA** \$55.00
Sweetened Black Tea & Lemon

- BOBA TEA** \$80.00
(Tea Based with Tapioca & Milk)
(Strawberry, Mango, Passion Fruit, Black Tea, Taro, or Matcha)



FRESH JUICES



- ORANGE** M-\$55.00 / L-\$70.00
GREEN M-\$55.00 / L-\$70.00
STRAWBERRY - ORANGE M-\$60.00 / L-\$75.00
PAPAYA M-\$55.00 / L-\$70.00

SMOOTHIES

(Yogurt Based)

- TROPICAL** (Banana, Pineapple, Mango & Orange) \$75.00
GREEN (Pineapple, Orange, Apple, Spinach & Celery) \$75.00
BERRY (Strawberry, Blue Berry & Black Berry) \$80.00
EL CAJUN (Passion Fruit, Mango & Papaya) \$80.00

- LICUADOS** \$65.00
(Flavored Milk Blend)

Banana, Strawberry, Papaya, Chocolate or Vanilla Oat

- MILKSHAKE** \$100.00
(Ice Cream Based)

Strawberry, Vanilla or Chocolate

HOUSE SODAS

- ENERGÉTICA** (Orange, Ginger & Mint) \$55.00
REFRESCANTE (Lime, Chia & Cucumber) \$55.00
DÉTOX (Hibiscus, Apple & Lime) \$55.00
LIME OR ORANGE SODA Glass \$50.00 / Pitcher \$160.00

FRUIT WATER

(Orange, Lime, Tamarind or Hibiscus)
Glass \$40.00 / Pitcher \$120.00

- POP** \$40.00 **BOTTLE OF WATER** \$30.00



OUR WINES

RED

- MERLOT (CHILE)** 6oz/\$100 9oz/\$120 Bottle/\$370
CABERNET SAUVIGNON (CHILE) 6oz/\$100 9oz/\$120 Bottle/\$370
MALBEC (ARGENTINA) \$400.00
CABERNET SAUVIGNON (ARGENTINA) \$400.00
RESERVA CASILLERO DEL DIABLO (CHILE) \$510.00
RESERVA TRIO MERLOT (CHILE) \$510.00
TARAPACA RESERVA (CHILE) \$510.00
ALTA MORA (ITALIA) \$870.00



WHITE & SPARKLING

- CHARDONAY (CHILE)** 6oz/\$100 9oz/\$120 Bottle/\$370
SAUVIGNON BLANC (CHILE) 6oz/\$100 9oz/\$120 Bottle/\$370
SAUVIGNON BLANC (ARGENTINA) \$400.00
CHARDONAY CASILLERO DEL DIABLO \$510.00
PROSECCO RICADONA \$510.00
MOSCATO SPARKLING SWEET \$520.00
BLUE NUN SPARKLING WITH GOLDEN FLAKES \$600.00



MIXOLOGY

MARGARITAS Jalapeño-Mandarin, Passion Fruit, Strawberry, Mango, Hibiscus, Tamarind or Lime \$135.00

HURACAN Passion Fruit, Orange, Lime, Grenadine, White & Dark Rum \$135.00

APEROL SPRITZ Aperol, White Wine & Sparkling Water \$150.00

BAHÍA SPRITZ Curazao, Lime, Vodka, White Wine & Sparkling Water \$150.00

GIN & TONIC Berry, Citrus, Classic or El Cajun Special \$140.00

MOJITO Traditional, Mandarin-Jalapeño or Passion Fruit \$130.00

PARALYZER Vodka, Kahlua, Milk, Cherry & Coke \$135.00

MEZCALITA DE PIÑA Mezcal On The Rocks with Pineapple Juice & Mint \$110.00

FROZEN LONG ISLAND Rum, Vodka, Tequila, Gin, Lime, Coke \$135.00

DAIQUIRI Strawberry, Tamarind, Lime or Passion Fruit \$135.00

PIÑA COLADA Pineapple, Coconut & Rum \$130.00

COCO LOCO Mezcal, Coconut Frappe, Cinnamon, Lime & Grenadine \$110.00

COSTEÑITO Mezcal on the Rocks with Passion Fruit & Orange \$110.00

ESPRESSO MARTINI Vodka, Espresso, Kahlua \$130.00

MARTINI SUCIO Vodka, Vermouth & Olive \$130.00

AMARETTO COLADO Piña Colada with Amaretto \$135.00

PALOMA Tequila & Fresca Served on the Rocks \$120.00

CARAJILLO Licor 43, Espresso, Shaken on the Rocks \$130.00

OLD FASHION Jack Daniels, Bitters, Orange, & Cherry \$135.00

NEGRONI Gin, Campari & Cinzano on the Rocks \$135.00

MIJITO Mezcal Frappe, Mint, Lime with a Tajín Rim \$110.00

MEZCAL SOUR A Peruvian Style Drink with Lime, Bitters & Egg White \$110.00

FRESAMAICA Mezcal Frappe with Hibiscus, Strawberry & Lime \$110.00

FROZEN DE TAMARINDO Mezcal, Controy, Jalapeño, with a Tajín Rim \$110.00

SANGRIA Red or white Glass \$ 115 / Pitcher \$325

CLERICOT Glass \$ 115 / Pitcher \$325

CAESAR Clamato, Vodka, Lime & Seasonings \$120.00

PREPARED CLAMATO Clamato, House Sauces, Lime, Cucumber, Celery & Beer \$110.00

MICHELADAS Traditional, Chamoy, Mango, Tamarind or Passion Fruit. With Beer \$95.00

BULLDOG Giant Margarita with a Mini Beer \$150.00

MIMOSA Orange Juice & Sparkling Wine \$80.00

BEER

CORONA \$45.00

VICTORIA \$45.00

MODELO ESPECIAL \$55.00

NEGRA MODELO \$55.00

PACIFICO \$55.00

TECATE LIGHT \$45.00

MICHELOB ULTRA \$50.00

SPECIAL LIQUEURS

LICOR 43 \$120.00

KAHLUA \$100.00

SAMBUCA \$100.00

BAILEYS \$120.00

ANIS \$100.00

AMARETTO \$120.00

JAGERMEISTER \$120.00



MEZCAL & TEQUILA

HOUSE ESPADIN \$95.00

UNION UNO JOVEN \$135.00

JOYA AZUL JOVEN \$135.00

JOYA AZUL REPOSADO \$145.00

400 CONEJOS JOVEN \$150.00

400 CONEJOS ESPADIN TOBALA \$160.00

AMARAS \$160.00

MONTELOBOS ESPADIN \$170.00

JIMADOR \$100.00

TRADICIONAL \$100.00

HORNITOS \$110.00

DON JULIO BLANCO \$130.00

DON JULIO REPOSADO \$140.00

DON JULIO 70 \$180.00



WHISKY

RED LABEL \$120.00

BLACK LABEL \$150.00

CROWN ROYAL \$155.00

CHIVAS REGAL \$155.00

BUCHANAN'S \$145.00

JACK DANIELS \$145.00

SAZERAC \$170.00

GIN & BRANDY

TANQUERAY \$140.00

BOMBAY \$140.00

TORRES 5 \$125.00

TORRES 10 \$130.00

VODKA & RUM

WYBOROWA \$120.00

SMIRNOFF \$130.00

ABSOLUT \$130.00

STOLICHNAYA \$150.00

GREY GOOSE \$170.00

BACARDI WHITE \$110.00

BACARDI DARK \$120.00

APPLETON STATE \$130.00

CAPTAIN MORGAN \$130.00

FLOR DE CAÑA \$100.00

HABANA CLUB \$130.00

MALIBU \$140.00

