

LORENZA®



KNOWING THE ROAD
IS NOT THE SAME
AS WALKING THE ROAD.





CEVICHE MALECÓN

A combination of shrimp, octopus and fish with chamoy sauce.
Served over a bed of churritos (crispy corn sticks)
and chips. Ideal for snacking.

\$290



Some items are cooked to-order and may be served raw or undercooked,
consuming is under the consideration of the diner. Our prices are in Mexican pesos, tax included.

★ Lorenza's recommendation.

MAR AZUL

The freshest of Pacific Ocean

CEVICHE MALECÓN - \$290



A combination of shrimp, octopus and fish with chamoy sauce. Served over a bed of churritos (crispy corn sticks) and chips. Ideal for snacking. 100 grs.

AGUACHILE DE LA TÍA - \$285

Raw shrimp marinated with Lorenza's dark sauce. 180 grs.

CALLO DE HACHA - \$860

Just the Best! Fresh scallops served with cucumber, red onion and lime. 200 grs.

CEVICHE LORETO - \$350



Refreshing tuna ceviche combined with red onion, sweet potato, pistachio and avocado. Topped with habanero aioli. 120 grs.

COMBINACIÓN DE MARISCOS - \$940

Cooked shrimp, octopus and scallops with a special sauce with clamato, tajín and salted peanuts. 420 grs.

TOSTADA DE CALLO- \$180

Fresh scallops with a touch of salsa macha 50 grs.

CEVICHE MAZATLÁN DE CAMARÓN - \$265

Finely chopped with cucumber, red onion and red serrano slices. 180 grs.

SASHIMI LORENZA DE LOBINA RAYADA - \$365

Fresh seasonal fish sashimi with chipotle escabeche sauce and cucumber. 150 grs.

LOBINA SASHIMI - \$290

Slices of fresh striped bass in yuzu, ponzu and soy sauces. 120 grs.

COPITA DEL TÍN -

Shrimp 100 grs. - \$145

Crab 70 grs. - \$195

Mixed shrimp and crab. 100 grs. - \$175

SOUPS & CREAMS

Comforting and delicious

MANOLO EL PESCADOR - \$165



Delicious cream of bean soup served with mexican noodles and diced chiltepin shrimp, with fresh grated panela cheese and a touch of sour cream.

TORTILLA - \$130

The traditional tortilla soup with our special touch. Grilled tomato and chipotle broth, fried tortilla strips, avocado, cheese and a touch of sour cream.

TOMÁS - \$160

Creamy grilled tomato soup, served with artisan bread.

MARISCOS - \$275

Traditional seafood soup, made to order with shrimp, octopus and fish. 150 grs.

DOÑA REYNA - \$175

The comforting house beef broth with chunks of vegetables, corn and chickpeas.

BISQUE DE LANGOSTA - \$295

Lobster bisque with a touch of red peppers and celery. Served with artisan bread.

GRILLED CHEESE

A craving that doesn't fail

QUESO PORK BELLY - \$225

350 grs. of josper melted cheese, served with a side of slow cooked Pork Belly. Our perfect combination to melt away.

CHICHARRÓN - \$210

350 grs. of melted cheese with 120 grs. pork rinds on green sauce.

ASADERA - \$145

Grilled queso fresco slices served with refried beans, tomato and grilled onions. 200 grs.

CAMARÓN BONITA - \$240

350 grs. of melted cheese with 100 grs. of spicy bonita shrimp

CILANTRO - \$140



Breaded cheese fingers, served with grilled green salsa. 100 grs.

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TACOS DEL AMIGO

(3 Pieces) Short Rib tacos, tuétano (bone marrow) and corn.

\$380



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TO SHARE

You deserve a good star

SHORT RIB - \$780



Prepared with love. Slowly cooked on firewood for 24 hours, marinated with beer and fine herbs, wrapped in maguey leaves. 300 grs

CHICHARRÓN DE RIB EYE - \$480

Crunchy slices Rib Eye with avocado and dark sauce. 250 grs.

OSTIONES AL JOSPER - \$285

6 oysters with the chef's special marinade.

LECHÓN - \$755



Slow coocked piglet. To enjoy any time. 300 grs.

TRIPITAS - \$255

Beef tripe your way! Grilled or fried to perfection. 250 grs.

MACHACA ALTATA - \$295

Shredded fish grilled with onions and serrano. Our boss's favorite. 200 grs.

CAMARÓN DON MUNDO - \$295

Lightly tempura shrimp, topped with mayo dressing and Mexican chiles. 180 grs.

CHICHARRÓN DE BOTETE - \$280

Crunchy cubes of botete fish with peanut sauce accompanied with guacamole. 180 grs.

ENMOLADAS (3 PIECES) - \$220

A traditional one. Exquisite chicken enmoladas topped with homemade mole. 90 grs.

LA TAQUERÍA

A tribute to the taco diversity

TACO LORENZA - \$115



Chipotle adobo tortilla with a layer of grilled cheese, grilled tenderloin, onions, jocoque and cilantro. 30 grs.

DEL PATRÓN - \$110

You will not regret this! Jumbo shrimp taco on a blue corn tortilla with fried asadera cheese and grilled onion. 60 grs.

TACOS DEL AMIGO (3 PIECES) - \$380



Short Rib, tuétano (bone marrow) and corn. 240 grs.

MIXTA AHOGADA - \$140

Irresistible. Flour quesadilla filled with carne asada topped with beef broth.

TACO MEXICALI - \$105

Spicy shrimp, cheese and chipotle dressing on a flour tortilla. 60 grs.

TACOS BRAVOS (2 PIECES) - \$175

Cooked shrimp with our amazing salsa macha served over a layer of noodles, on a blue corn tortilla. 100 grs.

COCHINITA (2 PIECES) - \$110

Pulled pork marinated with orange juice and annatto seeds. 60 grs.

TACOS ENSENADA (2 PIECES) - \$180

Our version of fish tacos. Enjoy the flavors of the sea.

TACO CAVIAR MEXICANO - \$45

Crispy, grilled on charcoal taco filled with our delicious house beans and asadera cheese.

TACO REGIO - \$140

Finely chopped octopus cooked with olive oil, olives, onions and chili. 60 grs.

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CAMARONES FUEGO

An unforgettable flavor. Jospier shrimp marinated with our house aioli. 250 grs.

\$375

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MY FAMILY

Flavors that awake unforgettable moments

GOBERNADOR - \$95

The most famous creation of Los Arcos 80 grs.
Shrimp machaca with poblano peppers, onion and melted cheese.

KESITOS DE RES - \$99

Arrachera, crunchy cheese, avocado and chipotle mayo.
60 grs.

KESITOS DE CAMARON - \$95

Shrimp taco. Grilled cheese topped with chipotle and avocado dressing over a corn tortilla. 60 grs.

TACO LEO - \$135

Flour tortilla, cheese crust, beef fillet with pork rinds in salsa tatemada. 80 grs.

TUÉTANO MONGOL (3 PIECES) - \$395

Exotic and delicious! Bone marrow served with house style octopus, with jocoque and avocado puree.
80 grs.

MANGOCHILE

Shrimp \$225 / Fish \$245

Marinated with mango and habanero chili and lime.
120 grs.

CEVICHE ESPECIAL DE ROBALO - \$345

A family classic. Fish with tomato, red onion, chili and lemon. 160 grs.

TOSTADA DE ATÚN - \$99

Bluefin tuna with our oriental dressing with fried leek on top. 50 grs.

TACO DE JÍCAMA - \$90

Crunchy shrimp on a jicama "tortilla". 40 grs.

LONJA DE ROBALO A LAS BRASAS - \$415

Charbroiled fish fillet seasoned. 300 grs.

SALSA DE AGUACATE - \$120

Avocado pieces with spicy dark sauce.
150 grs.

CÓCTEL SAN BLAS - \$198

Fresh fish and coconut with cherry tomato and red chili.
100 grs.

SALADS

Nature, flavors and colors

ENSALADA DE AGUACATE - \$185

With our signature French dressing.

ENSALADA CÉSAR - \$260

The original Tijuana 1926 recipe from Chef Caesar Cardini.
Prepared on your table.

DE LA CASA - \$250

A true pleasure, without regrets. Hearts of palms, tender baby corn, tomato and grilled beets, served over a bed of mixed greens, drizzled with balsamic vinaigrette.

BETABEL-ATE - \$190

Mix of beets, candied guava, cranberries, alfalfa sprouts and beef carpaccio. Garnished with edible flowers and balsamic.

DEL VALLE - \$190

Mixed greens, fried mexican asadera cheese and candied peanuts with berry glaze.
With salmon \$240

TROPICAL - \$190

Lettuce, mango, green apple, mandarin orange, caramelized peanuts and goat cheese with mandarin orange dressing.
With 100 grs sesame-seared tuna \$280

MAR FUEGO

When the fire meets the sea

LOBINA RAYADA 77 - \$460

A good decision. Fresh striped bass, gently baked in butter with a touch of habanero pepper. 200 grs.

CAMARÓN FUEGO - \$375

An unforgettable flavor. Jospier shrimp marinated with our house aioli. 250 grs.

PULPO JOSPER - \$560

Octopus marinated with the unique house flavor. 250 grs.

PESCA DEL DÍA AL JOSPER - \$595

The freshest fish served with house aioli and salad.
(Price per 1 Kg.)

SALMÓN - \$440

The one you can't miss. Grilled salmon over mashed potatoes and asparagus. 200 grs.

LOBINA TATEMADA - \$780

Fresh seared striped bass accompanied with jollof rice.
(Price per 700 grs.)

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CABRERÍA

(250 GR)

\$610



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STEAKS

Coals in their full glory

CABRERÍA (250 GR) - \$610 ★
It's a feeling. Famblé on Oaxacan mezcal, served over grilled cheese, with fries.

CAÑITA DE FILETE (200 GR) - \$420
Beef steak blown with your choice of butter.

RIB EYE CHOICE (600 GR) - \$1100 ★

RIB EYE PRIME (600 GR) - \$1620

COWBOY PRIME (800 GR) - \$2200

POTERHOUSE PRIME (800 GR) - \$1900

ARRACHERA (280 GR) - \$450

TO SHARE

Always in good company

MOLCAJETE SAUCE WITH TUÉTANO - \$195★
250GR.

CORN CRÈME BRÛLÉE - \$140 ★
300GR.

FIDEO SECO/NOODLES - \$98
150GR.

GUACAMOLE - \$125
200GR.

FRENCH FRIES - \$85
200GR.

MASHED POTATOES - \$110
300GR.

ESQUITE/COR - \$95
150GR.

SINALOA STYLE BEANS - \$130
350GR.

SHRIMPS (100 GR) - \$180

JOSPER OCTOPUS (150 GR) - \$295

DESSERTS

Indulge and enjoy

PASTEL TRES LECHES - \$280 ★
Vanilla 3 milk cake. Spectacular.
300 grs.

PASTEL DE CHOCOLATE - \$350
Our amazing layered chocolate cake that will win you over with the delicious icing. 550 grs.

CHURROS EN EL RING - \$145
Served with cajeta and condensed milk. 250 grs.

PAY DE PLÁTANO LOTUS - \$250
Banana pie with lotus. On my own tradition. 295 grs.

PAN ELOTE CON DULCE DE LECHE - \$160
Creamy corn and caramelized milk biscuit. 200 grs.

PASTEL LORENZA - \$350 ★
A tasty pleasure. A delicious tower of vanilla ice cream, creamy goat milk and pecan candy, served with our house cookies, cajeta (mexican caramelized milk) and pecans. 500 grs.

CRÈME BRÛLÉE - \$210
Rice pudding crème brûlée with red fruits. 250 grs.

HELADO HÄAGEN DAZS - \$160
Vanilla ice cream. 200 grs.

PAN DEL GÜERO - \$145
Sourdough bread with dulce de leche and kosher sea salt. 3 pieces.

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PASTEL TRES LECHES

Vanilla 3 milk cake. 300 grs.

\$280

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BEVERAGES

REFRESHERS

- LEMONADE OR ORANGE - \$60
- PINNEAPPLE, MINT, BASIL - \$68
- JAMAICA, STRAWBERRY, CARDAMOM - \$68
- CUCUMBER, CILANTRO, GINGER - \$68
- DRINK OF THE DAY - \$68
- TOMATO JUICE - \$56
- ORANGE JUICE - \$61
- PIÑADA - \$95

SPARKLING

- HEITHE WATER 350 ML - \$49
- HEITHE WATER 750 ML - \$135
- PERRIER 350 ML - \$68
- AGUA DE PIEDRA MINERAL 650 ML - \$110
- COCA COLA, COCA COLA LIGHT 235 ML - \$40
- COCA COLA, COCA COLA LIGHT L 355 ML - \$52
- SPRITE, SIDRAL, SQUIRT, AGUA MINERAL 355 ML - \$52
- FEVER TREE TONIC WATER 200 ML - \$60

BEERS & CLAMATOS

- TECATE LIGHT, PACÍFICO LIGHT 190 ML \$35
- CAGUAMITA CARTA BLANCA 300 ML \$50
- CORONA, CORONA LIGHT 355 ML - \$57
- PACIFICO, PACÍFICO LIGHT, VICTORIA 355 ML - \$57
- NEGRA MODELO, MODELO ESPECIAL 355 ML - \$60
- PACIFICO SUAVE 355 ML \$74
- MICHELOB ULTRA 355 ML - \$74
- STELLA ARTOIS 330 ML - \$108
- MINERVA SAN CRISTOBAL 355 ML - \$130

- VASO MICHELADO O CHELADO - \$25
- CLAMATO FOR BEERS - \$63
- CLAMATO NO ALCOHOL - \$85
- CLAMATO WITH STOLICHNAYA - \$113

COFFEE

- BLACK - \$60
- ESPRESSO - \$55
- DOUBLE ESPRESSO - \$92
- CAPUCCINO - \$85
- CARAJILLO - \$167
- ESPRESSO MARTINI - \$185
- TEA - \$55

LIQUORS & ANÍS

- BAILEYS - \$125
- AMARETTO DISARONNO - \$118
- CAMPARI - \$105
- LICOR 43 - \$125
- CHARTREUSE VERDE - \$182
- FRANGELICO - \$125
- GRAN MARNIER - \$125
- FERNET BRANCA - \$114
- STREGA - \$125
- TIO PEPE - \$102
- CHINCHÓN DULCE O SECO - \$118
- SAMBUCA VACCARI BLANCO Y NERO - \$118



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APEROL SPRITZ

\$190



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