

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),
peanuts and chips. Ideal for snacking.

\$270



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

CEVICHE MALECÓN - \$270



A combination of cooked and raw shrimp, octopus and fish with chamoy sauce. Served over a bed of churritos (crispy corn sticks), peanuts and chips. Ideal for snacking. 80 grs.

AGUACHILE DE LA TÍA - \$285

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

CALLO DE HACHA - \$790

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

PULPO NATURAL - \$345

CEVICHE LORETO - \$355



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

OSTIONES KUMAMOTO - \$260

8 pieces of natural Kumamoto oysters, let us win you over with our preparation.

COMBINACIÓN DE MARISCOS - \$1095

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

TOSTADA DE CALLO- \$170

Fresh scallops with a touch of salsa macha.

TOSTADA TULUM - \$135

Fresh sea bass with jaimaca aguachile.

TOSTADA COSTA AZUL - \$180

Scallops, octopus, clam and kumamoto oyster.

CEVICHE MAZATLÁN

Shrimp \$275

Fish \$270

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

SASHIMI LORENZA DE LOBINA RAYADA - \$330

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

LOBINA SASHIMI - \$345

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

TARTAR DE ATÚN - \$280

Tuna tartare with avocado and oriental dark sauce.

SASHIMI BRANZINO - \$495

Mediterranean fish with caper sauce and olive oil.

SOUPS & CREAMS

Comforting and delicious

MANOLO EL PESCADOR - \$175



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 - \$140



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 - \$175

Creamy grilled tomato soup, served with artisan bread.

MARISCOS - \$285

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

DOÑA REYNA - \$185

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

BISQUE DE LANGOSTA - \$310

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 - \$205

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

CHICHARRÓN - \$180

250 grs. of melted cheese with Josper roasted pork rinds.

ASADERA - \$135

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

CAMARÓN BONITA - \$235

250 grs. of melted cheese with 60 grs. of spicy bonita shrimp

CILANTRO - \$135



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

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.

T

T



TACOS DEL AMIGO

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

\$395



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.

L

J

STARTERS

You deserve a good star

SHORT RIB - \$820



Prepared with love. Slowly cooked on firewood for 24 hours, marinated with beer and fine herbs, wrapped in maguey leaves. 600 grs

CHICHARRÓN DE RIB EYE - \$485

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

CAMARONES EUROPEOS - \$235

Jumbo shrimp slow cooked with olive oil, chile de arbol and paprika.

ENCHILADAS DE LANGOSTA - \$535

Lobster enchiladas with guajillo and cream sauce. 150 grs.

TRIPITAS - \$255

Beef tripe your way! Grilled or fried to perfection. 500 grs.

MACHACA ALTATA - \$290

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

CAMARÓN DON MUNDO - \$280

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

CHICHARRÓN DE BOTETE - \$290

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

ENMOLADAS (3 PZAS) - \$220

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

JAMÓN IBÉRICO PATA NEGRA - \$1390

Slices of Iberico. Special edition from Arturo Sánchez. 5 years. Guijuelo España. 80 grs.

LA TAQUERÍA

A tribute to the taco diversity

TACO LORENZA - \$110



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

DEL PATRÓN - \$120

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 PZAS) - \$395



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

MIXTA AHOGADA - \$135

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

TACO MEXICALI - \$99

Spicy shrimp, cheese and chipotle dressing on a flour tortilla. 40 grs.

TACOS BRAVOS (2 PZAS) - \$255

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

COCHINITA (2 PZAS) - \$120

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

TACOS ENSENADA (2 PZAS) - \$275



Our version of fresh bass tacos. Enjoy the flavors of the sea.

TACO DE FRIJOL - \$48

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

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.



CAMARONES FUEGO

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

\$430

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.

MY FAMILY

Flavors that awake unforgettable moments

GOBERNADOR - \$105

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

KESITOS DE RES - \$125

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

KESITOS DE CAMARON - \$95

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

TACO LEO - \$145

Flour tortilla, cheese crust, beef fillet with pork rinds in salsa tatemada. 60 grs.

TUÉTANO MONGOL (3 PZAS) - \$570

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

ENSALADA DE AGUACATE - \$180

With our signature French dressing.

SALSA DE AGUACATE - \$145

Avocado pieces with spicy dark sauce.
150 grs.

LONJA BRASAS - \$470

Charbroiled fish fillet seasoned. 300 grs.

COPA DEL TÍN - \$140

Shrimp or Crab. 120 grs.

CÓCTEL SAN BLAS - \$185

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

SALADS

Nature, flavors and colors

ENSALADA CÉSAR - \$240

The original Tijuana 1926 recipe from Chef Caesar Cardini.

DE LA CASA - \$195

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

ENSALADA DE TOMATE - \$238

The freshest of Huertos del Pedregal.

BETABEL-ATE - \$185

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

DEL VALLE - \$175

Mixed greens, fried mexican asadera cheese and candied peanuts with berry glaze.

With Salmón \$190

MAR FUEGO

When the fire meets the sea

LOBINA RAYADA 77 - \$495

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

CAMARÓN FUEGO - \$430

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

PULPO JOSPER - \$495

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 - \$435

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

LOBINA TATEMADA - \$798

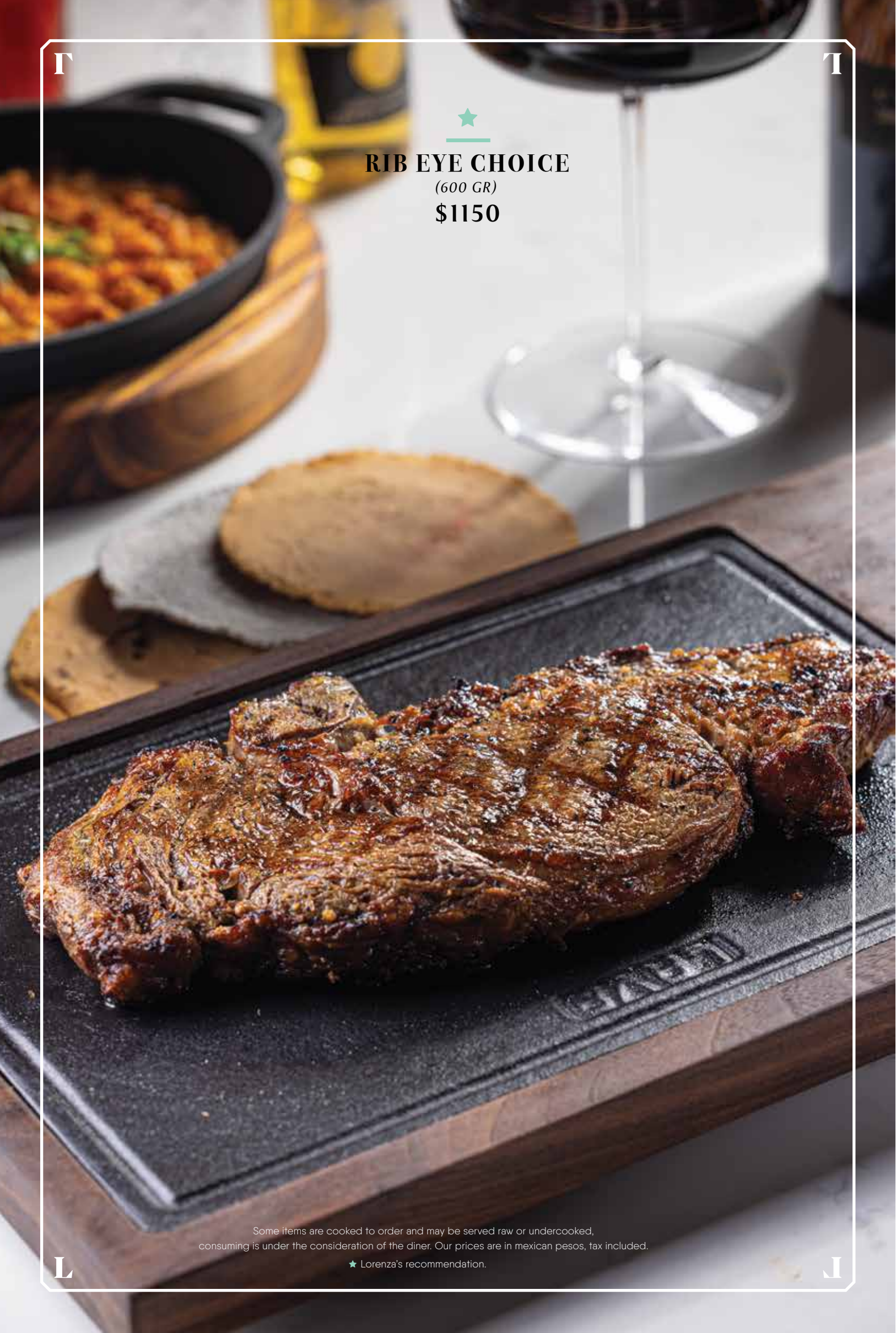
Fresh seared striped bass accompanied with jollof rice.
(Price per 700 grs.)

OSTIONES JOSPER - \$435

With the chef's special marinade.

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.



RIB EYE CHOICE

(600 GR)

\$1150

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.

STEAKS

Coals in their full glory

CABRERÍA (250 GR) - \$635

It's a feeling. Famblé on Oaxacan mezcal, served over grilled cheese, with fries.

CAÑITA DE FILETE (200 GR) - \$520

Beef steak blown with your choice of butter.

RIB EYE CHOICE (600 GR) - \$1150



RIB EYE PRIME (600 GR) - \$1640



COWBOY PRIME (800 GR) - \$1980

POTERHOUSE PRIME (800 GR) - \$2195

ARRACHERA (280 GR) - \$490

TO SHARE

Always in good compan

SHRIMPS (100GR) - \$192

JOSPER OCTOPUS (150 GR) - \$235

LOBSTER TAIL (250 GR) - \$645

MOLCAJETE SAUCE WITH TUÉTANO - \$215

250ML.



CORN CRÈME BRÛLÉE - \$170

300ML.

FIDEO SECO/NOODLES - \$100

150ML.

GUACAMOLE - \$145

200ML.

FRENCH FRIES - \$99

200ML.

MASHED POTATO - \$135

300ML.

ESQUITE / CORN - \$100

150ML.

DESSERTS

Indulge and enjoy.

PASTEL LORENZA - \$295



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.

PASTEL DE CHOCOLATE - \$285

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.

PASTEL DE ZANAHORIA - \$145

295 grs.

PAN ELOTE CON DULCE DE LECHE - \$145

Creamy corn and caramelized milk biscuit. 200 grs.

PAY DE LIMÓN - \$145

The traditional key lime pie over a layer of Mexican Maria cookies topped with merengue and a flamed finish!

PASTEL TRES LECHES - \$255

Vanilla 3 milk cake. Spectacular. 300 grs.

CRÈME BRÛLÉE - \$185

Rice pudding crème brûlée with red fruits. 250 grs.



HELADO HÄAGEN DAZS - \$165

Vanilla ice cream. 200 grs.

HELADO DE GARRAFA - \$160

Water mexican style ice cream, lemon or plum flavor. 200 grs.

PAN DEL GÜERO - \$140

Sourdough bread with dulce de leche and kosher sea salt. 3 pieces.

PAY DE QUESO CON COYOTAS - \$210

Creamy cheese cake with coyotas and piloncillo.

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.

F

T



PASTEL LORENZA

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.

\$295

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.

L

J

BEVERAGES

REFRESHERS

- LEMONADE OR ORANGE - \$54
- PINNEAPPLE, MINT, BASIL - \$65
- JAMAICA, STRAWBERRY, CARDAMOM - \$65
- CUCUMBER, CILANTRO, GINGER - \$65
- DRINK OF THE DAY - \$65
- TOMATO JUICE - \$61
- ORANGE JUICE - \$65
- PIÑADA - \$98

SPARKLING

- WATER HETHE 350 ML - \$52
- WATER HETHE 750 ML - \$110
- PERRIER 350 ML - \$74
- MINERAL WATER TOPOCHICO 750 ML - \$116
- COCA COLA, COCA COLA LIGHT 235 ML - \$42
- SPRITE, SIDRAL, SQUIRT, MINERAL 355 ML - \$50

BEERS & CLAMATOS

- CORONA, PACÍFICO, VICTORIA 355 ML - \$60
- PACIFÍCO SUAVE 355 ML - \$86
- TECATE LIGHT, INDIO, XX LAGER 355 ML - \$60
- BOHEMIA CLÁSICA, BOHEMIA OSCURA 355 ML - \$70
- NEGRA MODELO, MODELO ESPECIAL 355 ML - \$70
- MICHELOB ULTRA 355 ML - \$86
- STELLA ARTOIS 330 ML - \$96
- AGUAMALA SIRENA 355 ML - \$115
- AGUAMALA MANTARAYA 35 ML - \$120
- .394 IPA HAZZY - \$125
- .394 IPA SESSION - \$125
- MICHELADO OR CHELADO MIX - \$20

- CLAMATO FOR A BEER - \$70
- CLAMATO NO ALCOHOL - \$98
- CLAMATO W/STOLICHNAYA - \$130
- RED BULL 255 ML \$99

COFFEE

- BLACK - \$66
- ESPRESSO - \$72
- ESPRESSO DOUBLE - \$134
- CAPUCCINO - \$90
- CARAJILLO - \$185
- ESPRESSO MARTINI - \$155
- TEA - \$60

LIQUORS & ANÍS

- BAILEYS - \$145
- AMARETTO DISARONNO - \$147
- CAMPARI - \$135
- LICOR 43 - \$142
- CHARTREUSE VERDE - \$199
- FRANGELICO - \$147
- GRAN MARNIER - \$180
- JÄGERMEISTER - \$155
- FERNET BRANCA - \$140
- STREGA - \$175
- TIO PEPE - \$136
- LAS CADENAS - \$135
- CHINCHÓN DULCE O SECO - \$130
- SAMBUCA VACCARI BLANCO Y NERO - \$137
- OPORTO FERREIRA - \$150



LORENZA®

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.

7

7



LORENZA

Monkey 47 & handcrafted Currant liqueur.

\$300



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

★ Lorenza's recommendation.

L

J