

HEALTHY SIDE

SG AVOCADO TOAST	220
Fresh chopped avocado on whole wheat toast, topped with diced cherry tomatoes, arugula, hollandaise sauce and two poached eggs served with home fries.	
PROTEIN OMELETTE (turkey or chicken)	195
Egg whites, tomato, onion, spinach and feta cheese, served with mixed salad.	
ACAÍ BOWL	185
Acai base served with blueberries, red fruit coulis, granola, shaved coconut, kiwis, strawberries and banana.	
CHIA PUDDING	175
Almond milk, chia, berry coulis and fresh berries.	
GF OATMEAL BOWL	185
Bananas, blueberries, almonds and raspberries served with almond milk, agave syrup and raisins.	
GRANOLA BOWL	210
Greek yogurt, seasonal fruit, shaved coconut, berries and agave syrup.	
GF SEASONAL FRUIT PLATE	210

BENEDICTS

Served with home fries.

LOBSTER BENEDICT	310
Poached eggs, biscuit, grilled lobster cooked in fine herbs, sautéed spinach, roasted tomato and topped with hollandaise sauce.	
SERRANO HAM BENEDICT	230
Poached egg, biscuit, arugula, caramelized onion, and serrano ham, topped with chipotle hollandaise sauce.	
FLORENTINE BENEDICT	220
Poached egg, biscuit, spinach, mushrooms, onion and feta cheese, topped with hollandaise sauce.	
SALMON BENEDICT	230
Poached egg, biscuit, arugula, goat cheese, red pepper and smoked salmon, topped with hollandaise sauce.	
TRADITIONAL BENEDICT	200
Poached egg, English muffin, Canadian bacon, topped with hollandaise sauce.	
VEGETARIAN BENEDICT	195
Poached egg, biscuit, mushroom, bell pepper and goat cheese topped with a fine herb hollandaise sauce.	

• Home fries 50	• Bacon 80	• Sausage 65	• 2 Eggs 50
• Guacamole 80	• Avocado 60	• Seasonal fruit plate 90	
• Bagel 70	• Toasted bread 50	• Croissant 55	

Breakfast

8 am - 1 pm



RESTAURANTE & BAR

OMELETTES

Served with home fries.

VEGETARIAN OMELETTE	185
Spinach, mushroom, onion, tomato, goat cheese, red bell pepper and avocado.	
CHILE CHORIZO OMELETTE	220
Chorizo, avocado, caramelized onion, jalapeno pepper, Monterrey cheese and cheddar cheese, covered with sour cream and pico de gallo.	
WESTERN OMELETTE	200
Ham, green pepper, onion and cheddar cheese.	
FLORENTINE OMELETTE	200
Spinach, tomato and feta cheese.	
R RUSTIC OMELETTE	220
Ham, sausage, bacon, mushrooms, onion, tomatoes cheddar and Monterey cheese topped with sour cream.	
TRADITIONAL OMELETTE	180

• Ham and cheddar cheese • Bacon and cheddar cheese • Sausage and cheddar cheese

R RUSTICCO ESPECIAL	310
2 pancakes, 2 eggs your way, 2 pieces of bacon, 2 pieces of sausage, home fries and seasonal fruits	
STEAK & EGGS	310
10 oz. Arrachera, 2 eggs any style, served with home fries and toast.	
BISCUITS AND GRAVY	195
2 Biscuits covered in sausage gravy, served with home fries.	
BREAKFAST SANDWICH (bagel o croissant)	210
Fried egg, bacon or sausage, arugula, cheddar cheese and tomato. Served with home fires.	
CHORIZO HASH	215
Potato, chorizo, black beans, onion, avocado, bacon and 2 scrambled eggs.	

MEXICAN BREAKFASTS

CHILAQUILES	170
Green or red sauce, fried corn tortillas, onions, fresh cheese, coriander, sour cream and 2 eggs any style.	
EXTRA: • Chicken +70 • Skirt steak +90	
HUEVOS RANCHEROS	185
2 fried tortillas, beans and fried eggs, topped in red sauce. Served with avocado, fresh cheese and home fries.	
BREAKFAST QUESADILLA	185
Eggs, chorizo, pico de gallo and avocado. Accompanied by sour cream and home fries.	
CHICKENCHANGAS	220
Scrambled eggs with chicken breast, serrano pepper, Monterrey cheese, cheddar cheese, avocado covered with Veracruz sauce, sour cream, pico de gallo and served with home fries.	
BREAKFAST TACOS	200
Scrambled egg with Cajun chicken, chorizo, cheddar cheese, Monterrey cheese, avocado, pico de gallo, served with black beans.	
BREAKFAST EMPANADAS	190
Eggs, spinach, mushrooms, onions and Oaxaca cheese, served with home fries.	
BREAKFAST BURRITO	220
Eggs, pork sausage, Monterrey cheese, cheddar cheese, jalapenos, beans, served with home fries and pico de gallo.	

PANCAKES

• Lemon and ricotta pancakes	190	• Banana with Nutella pancakes	185
• Chocolate pancakes	185	• Blueberries pancakes	185
• Japanese pancakes	220		

WAFFLES

CHICKEN & WAFFLES	220	FRENCH TOAST	210
Fried chicken breast, topped with sriracha and honey sauce.		With a mix of blackberries, caramelized banana and Philadelphia cheese.	
STRAWBERRY, BANANA AND NUTELLA WAFFLE	195	BANANA FOSTER	210
		Banana, rum, raisins and pecan.	
WAFFLE WITH BERRIES	195		

CREPE

CREPE SURPRISE	195	BANANA CREPES	195
Stuffed with seasonal fruit and covered with Tres Leches sauce.		Bananas, berries and Nutella.	

BAM BAM SHRIMP	270
Shrimp tempura, bam bam sauce, scallions.	
FRIED CALAMARI	220
Fried calamari, zucchini served with chipotle aioli and marinara sauce.	
COCONUT SHRIMP	360
Shrimp breaded with coconut, served with jasmine rice, vegetables and pineapple sauce.	
MEXICAN FONDUE	240
Mixed Mexican cheese, chorizo, onion, mushrooms and arrachera.	
TRADITIONAL GUACAMOLE	220
Smashed avocado with lemon juice, coriander and pico de gallo.	
WATERMELON GUACAMOLE	280
Smashed avocado, lemon juice, coriander, watermelon cubes and panela cheese on the grill.	
STUFFED JALAPENOS (2 pcs)	200
Jalapenos stuffed with ground beef, wrapped in bacon and served with mango-sriracha sauce.	
TUNA TOSTADA	280
Tuna marinated in soy sauce, avocado, crispy fried onion, caramelized pineapple and chipotle aioli.	
TRADITIONALES NACHOS	220
Tortilla chips, beans, Monterrey cheese, pico de gallo, jalapeno pepper, sour cream, guacamole and corn. <i>EXTRA: • Chicken +70 • Skirt steak +90</i>	
STUFFED SHRIMP	270
Breaded stuffed shrimp with Philadelphia chesse, over platin pure, served with mango-habanero sauce.	
CHICKEN WINGS	240
10 pz. chicken wings <i>SAUCE: BBQ • Buffalo • Agridulce • Spicy garlic</i>	
QUESADILLA	Served with lettuce, pico de gallo and sour cream.
• Chicken	220
• Shrimp	240

CEVICHEs

PERUVIAN CEVICHE 280
Catch of the day, leche de tigre, coriander, onion, sweet potato and corn ribs.

RUSTICCO CEVICHE 280
Fish, shrimp and octopus marinated in ponzu sauce, serrano pepper, avocado and coriander.

POKE BOWL (vegan option with tofu)

Jasmine rice, cucumber, zucchini, avocado, carrot, edamame and ginger, served with poke sauce.

• Tuna 340 • Salmon 340 • Tofu 310

Lunch



12 pm - 5 pm

TACOS

LOBSTER TACOS 440
Grilled lobster in fine herbs, pico de mango, chipotle aioli served on flour tortillas.

FISH TACOS (Gluten free option grilled) 280
Served with flour tortilla, breaded catch of the day, coleslaw, mango pico de gallo, dressed in chipotle aioli.

TACOS GOBERNADOR 310
Grilled shrimp, cheese crust, bell peppers, onion and bacon. Served with guacamole and green tomato sauce.

BAJA STYLE TACOS
Battered shrimp or fish with coleslaw dressed in sriracha mayo.
• Fish 280 • Shrimp 310

ARRACHERA TACOS 285
Arrachera, Oaxaca cheese crust, avocado mouse, beans and pico de gallo. Served with green tomato sauce.

CHICKEN TACOS 240
Grilled chicken breast, Oaxaca cheese, pico de gallo and guacamole. Served with green tomato sauce.

VEGAN TACOS (Vegetarian option with grilled panela cheese) 190
Roasted vegetables, bell peppers, mushrooms, onions, corn and avocado, served with green tomato sauce.

BURRITOS

Rice, beans, Monterrey cheese and bacon. Served with guacamole, pico de gallo and sour cream.
• Chicken 220 • Skirt steak 280 • Shrimp 310

FAJITAS

Bell pepper and onions served with rice, black beans, guacamole and corn tortillas.
• Chicken 280 • Skirt steak 320
• Shrimp 360 • Vegetarian 240

SALADS

RUSTIC SALAD (vegan option with tofu) 240
Organic lettuce, apple, walnut, cherry tomato, carrot, grilled chicken, served with garlic aioli.

CHICKEN SATAY SALAD (vegan option with tofu) 240
A mix of organic lettuce, satay chicken skewers, spinach, gratin goat cheese, strawberries, julienne fried tortilla, cashews and balsamic vinaigrette.

CAESAR SALAD (vegetarian option) 180
Romaine lettuce, croutons and Parmesan cheese.
EXTRA: • Chicken +70 • Shrimp +110

COBB SALAD 240
Lettuce, hard-boiled eggs, cherry tomatoes, bacon, avocado, blue cheese and grilled chicken with a blue cheese dressing.

SANDWICHES

Served with french fries, sweet potato fries or salad.

BBQ PULL PORK SANDWICH 220
Coleslaw and pickles.

RUSTICCO SANDWICH 210
Ciabatta bun turkey ham, Monterrey cheese, caramelized onion, lettuce, tomato, avocado and chipotle mayonnaise.

CHICKEN SANDWICH 220
Ciabatta with fried or grilled chicken breast, arugula, garlic aioli, grilled panela cheese and caramelized onion.

PHILLY CHEESE STEAK SANDWICH 220
Bell pepper, onion and provolone cheese.

PO BOY SANDWICH • Fried shrimp 240 • Fried oyster 260
Lettuce, tomato and Bam Bam sauce.

BURGERS

"THE" BURGER 245
Bacon, cheddar cheese, caramelized onion, lettuce, tomato and avocado dressed with special sauce.

BLUE CHEESE BURGER 265
Angus burger, blue cheese, lettuce, tomato and onion.

VEGAN BURGER 260
Lentils, chickpeas, beans, lettuce and tomato.

Vegan Chef's recommendations Vegetarian Gluten free

APPETIZERS

BAM BAM SHRIMP Crispy shrimp tempura tossed in our bam bam sauce garnished with scallions.	270
MUSSELS IN GARLIC WHITE WINE SAUCE Steamed mussels in a white wine sauce with onion, tomato and parsley.	280
FRIED CALAMARI Fried calamari, and zucchini served with chipotle aioli and marinara sauce.	220
MEXICAN FONDUE Mixed Mexican cheese, chorizo, onion, mushrooms and arrachera. Served with flour tortillas.	240
TRADITIONAL GUACAMOLE Smashed avocado with lemon juice, cilantro and pico de gallo.	220
WATERMELON GUACAMOLE Smashed avocado, lemon juice, coriander, watermelon cubes and grilled panela cheese.	280
STUFFED JALAPENO (2 pieces) Stuffed jalapenos with ground beef and Monterey cheese, wrapped in bacon and served with mango-sriracha sauce.	220
TUNA TOSTADA Tuna marinated in soy sauce, avocado, fry porrum, caramelized pineapple and chipotle aioli.	280
TRADITIONAL NACHOS Tortilla chips, Monterey cheese, pico de gallo, guacamole, beans, jalapenos, corn, scallion, sour cream and guacamole. EXTRA: • Chicken +70 • Arrachera + 90 • Shrimp + 120	220
PERUVIAN CEVICHE Catch of the day, leche de tigre, cilantro, onion, sweet potato and corn rib.	280
RUSTICCO CEVICHE Fish, shrimp, and octopus marinated in ponzu sauce, serrano chili, avocado, onion and coriander.	280
STUFFED SHRIMP Breaded stuffed shrimp with Philadelphia chesse, over platin pure, served with mango-habanero sauce.	270

SALADS

RUSTIC SALAD (vegan option with tofu) Organic lettuce, apple, walnut, cherry tomato, carrot, grilled chicken, served with garlic aioli.	260
CHICKEN SATAY SALAD (vegan option with tofu) A mix of organic lettuce, satay chicken skewers, spinach, gratin goat cheese, strawberries, julienne fried tortilla, cashews and balsamic vinaigrette.	280
CAESAR SALAD (vegan option) Romaine lettuce, croutons and Parmesan cheese. EXTRA: • Chicken +70 • Shrimp +110	210
COBB SALAD Lettuce, hard-boiled eggs, cherry tomatoes, bacon, avocado, blue cheese and grilled chicken with a blue cheese dressing.	260

MAIN PLATES

FISH EN PAPILOTE Baked fish filet in parchment, bell peppers, onion, carrot, Kalamata olives, garlic, paprika, and chipotle cream served with mashed potato.	450	POMEGRANATE GROUPER Pomegranate sauce served with mashed potatoes and vegetables.	440
OSSOBUCO Braised veal shanks with vegetables and red wine over low heat for 4 hours, served with mashed potatoes and vegetables.	510	COCONUT SHRIMP Coconut breaded shrimp, served with jasmine rice, vegetables and pineapple sauce.	360
CAPTAINS SEAFOOD PLATTER (Fried or cajun) Catch of the day, shrimp and fried oyster, served with french fries and coleslaw and tarta sauce.	580	SURF AND TURF 10 oz Filet mignon, local lobster grilled in fine herbs served with baked potato and vegetables.	1100
GRILLED OCTOPUS Grilled octopus, served with roasted potatoes in fine herbs and vegetables.	420	SWEET POTATO RAVIOLI WITH TRUFFLE OIL Ravioli stuffed with sweet potato, ricotta cheese, caramelized onion, pecan, shiitake mushroom topped truffle oil.	340
SEAFOOD RISOTTO Risotto, shrimp, octopus, clams, mussels and fried fish.	410	PENNE ALA VODKA • Cajun chicken breast 310 • Cajun shrimp 380 Penne pasta with Vodka sauce.	380
STUFFED GROUPER Stuffed grouper with shrimp topped with lobster cream sauce, served with parmesan risotto and vegetables.	485	BLACKENED SALMON Cajun salmon filet, served with mushrooms rissotto and vegetables.	410
FILET MIGNON WITH BLUE CHEESE (CAB) 10 oz angus filet mignon, sautéed spinach, served with mashed potatoes and vegetables.	590	WHOLE FISH Fried catch of the day served with jasmine rice and salad.	440
FILET MIGNON AU POIVRE (CAB) 10 oz Angus filet mignon, shiitake mushroom, peppercorn sauce, sautéed spinach, served with mashed potatoes and vegetables.	590	BRAISED SHORT RIBS Slow cooked short ribs with red wine sauce, served with mash potato and vegetables.	540
STUFFED CHICKEN Stuffed chicken breast with spinach, ham, red bell pepper and Philadelphia cream cheese, 4 cheese sauce served with mashed potato and vegetables.	340	POKE BOWL (vegan option with tofu) Jasmine rice, cucumber, zucchini, avocado, carrot, edamame and ginger, served with poke sauce. • Tuna 340 • Salmon 340 • Tofu 310	340
PAN-SEARED DUCK BREAST Cranberry sauce served with mashed potato and vegetables.	485	LOBSTER MACARONI Baked with gouda cheese, Monterey cheese, cheddar cheese and panko breadcrumbs served with vegetables.	480
RIB-EYE (CAB) 16oz Angus Rib-Eye, herb butter, crispy fried onion served with baked potato and vegetables.	740	"THE" BURGER Bacon, cheddar cheese, caramelized onion, lettuce, tomato and avocado dressed with special sauce.	275
TACOS			
LOBSTER TACOS Grilled lobster in fine herbs, pico de mango, chipotle aioli served on flour tortillas.	440	FROM THE GRILL Served with baked potato and vegetables.	
FISH TACOS (Gluten free option grilled) Served with flour tortilla, breaded catch of the day, coleslaw, mango pico dressed in chipotle aioli.	280	• Ribeye 16 oz (CAB) 710	• Filet Mignon 10 oz (CAB) 550
TACOS GOBERNADOR Grilled shrimp, cheese crust, bell peppers, onion, and bacon. Served with guacamole and green tomato sauce.	310	• Arrachera 12 oz 410	• Lobster MP
BAJA STYLE TACOS • Fish 280 • Shrimp 310 Battered shrimp or fish with coleslaw dressed in sriracha mayo.	310	• Tuna 410	• Catch of the day 410
ARRACHERA TACOS Arrachera, Oaxaca cheese crust, avocado mouse, beans and pico de gallo. Served with green tomato sauce.	285	• Salmon 410	• Latin Surf & Turf 640 (Arrachera and shrimp)
CHICKEN TACOS Grilled chicken breast, Oaxaca cheese, coleslaw, pico de gallo and guacamole. Served with green tomato sauce.	260	FAJITAS Served with rice, beans, guacamole and corn tortillas.	
VEGAN TACOS (Vegetarian option with grilled panela cheese) Roasted vegetables, bell peppers, mushrooms, onions, corn and avocado, served with green tomato sauce.	190	• Chicken 280	• Arrachera 320
		• Shrimp 360	• Vegetarian 240

 Vegan  Vegetarian  GF Gluten free