

Uá | Culinary Artisans

Uá <HOME>

Our exquisite cuisine prepared with local ingredients will make you feel at home

LUNCH

— 11 - 18 hrs. —

*Average food weight before cooking
Consuming raw or undercooked meats, poultry
seafood, shellfish or eggs may increase your risk of
foodborne illness.*

SALADS

COBB SALAD \$14

With chicken (200 g), coriander ranch dressing, mix of lettuces, roast corn, heirloom tomatoes and tortilla strips

CUCUMBER AND SALMON SALAD \$11

With avocado, jicama and fennel citric vinaigrette

CAESAR SALAD \$14

The traditional one, with chicken (200 g) or shrimp (180 g)

CRUDITES (300 g) \$7

Jicama, carrot and cucumber with chamoy sauce

CLASSICS (1 piece)

All are served with French fries (200 g)

CLASSIC HAMBURGER \$15

Combination of beef steak and flank steak (200 g), with cheddar cheese and crispy bacon, onion, tomato, and lettuce on homemade bread

CLUB SANDWICH \$13

Chicken breast (150 g), turkey ham, bacon, manchego cheese, tomato and lettuce

GRILLED CHEESE \$9

SANDWICH (150 g)

Crunchy sandwich stuffed with Swiss cheese and provolone cheese

CORN DOGS \$9

Crispy jumbo sausage with cheese

MEXICAN SPECIALTIES

CHICKEN TORTA (150 g) \$9

Served with avocado, Oaxaca cheese and cilantro and lime mayonaise

DUCK GORDITA (200 g) \$10

Mexican apettizer with duck confit and red sauce

CEVICHE

**FISH WITH MANGO
AND GREEN APPLE** \$14
(180 g)

**FISH WITH COCONUT
MILK AND HABANERO
CHILI** (180 g) \$14
Scented with roasted garlic oil

SHRIMP COCKTAIL \$19
(200 g)
*Cocktail sauce, avocado and
radish*

**BLACK SEAFOOD
CEVICHE** (200 g) \$15
*Octopus, shrimp and scallops
with tortilla and onion
black sauce*

SNACKS

CHICKEN TENDERS \$8

Breaded breast seasoned with oregano and garlic

CRISPY AVOCADO \$12

Breaded and baked avocado wedges with pineapple, coconut and smoked chipotle chili sauce

FRENCH FRIES (200 g) \$8

NACHOS (200 g) \$15

With chicken or flank steak. With black olives and gratin with cheddar cheese and mozzarella cheese

MAC AND CHEESE (120 g) \$11

Gratin with parmesan cheese and bacon

GUACAMOLE (200 g) \$7
*Served with corn chips and
mexican sauce*

CAJUN STYLE \$12
CHICKEN QUESADILLA
*Flour tortilla stuffed with
mozzarella cheese and
chicken cajun style (100 g)*

WINGS (10 pieces) \$13
**BUFFALO, BBQ, CAJUN
STYLE**
*Served with celery sticks, carrot
and ranch dressing*

JALAPEÑO PRETZEL \$6
Mozzarella cheese filling

TACOS (1 PIECE)

SMOKED MARLIN \$8

TACO

Typical of Ensenada Baja California. With green olives and cheese from Miraflores

SHRIMP (100 g) \$8

In flour tortilla with Oaxaca cheese crust, tomato sauce, piloncillo and tree chili, avocado and sesame

PORK BELLY TACO \$7

Served with avocado and roasted mango and scented with sundried chile

AL PASTOR (100 g) \$8

Pork marinated in achiote, roasted pineapple, coriander and white onion

BRISKET TACO (100 g) \$8
*Braised beef served with
cheese and cactus salad*

**FISH "A LA TALLA"
STYLE TACO** \$8
*With mayonnaise sauce,
chili and fresh cilantro*

BASKET TACOS \$9
*Typical of Mexico City.
Beans, potato and pressed
pork rinds with green sauce*

**CRISPY CHICKEN
TACOS (2 pieces)** \$9
*Stuffed with chicken tinga
and served with lettuce, sour
cream and fresh cheese*

TACOS TRILOGY \$20
*(3 pieces)
Choose the three perfect
tacos to water your mouth*

PIZZAS

Stone oven cooked
(9 inch diameter)

CHEESE \$15

MARGARITA \$15

PEPPERONI \$19

SPECIALTIES

Served only at Uá Culinary
Artisans restaurant

BREADED CHICKEN \$18

BREAST (200 g)

*Served with mashed potatoes
and grilled asparagus*

FISH ZARANDEADO \$21

STYLE (200 g)

*Cooked to the grill and served
with relish of mango, peppers
and mint*

FLANK STEAK (200 g) \$20

*Accompanied with guacamole,
grilled cheese and beans*

BEVERAGES

BOTTLED WATER \$5
(Epora 1l)

BOTTLED WATER \$4
(Epora 600ml)

SOFT DRINK (355 ml) \$5

LEMONADE (refill) \$5

ORANGEADE (refill) \$5

ICED TEA (refill) \$5

DOMESTIC BEER \$8
(355 ml)

DESSERTS

\$10

CHEESECAKE (250 g)
Chocolate cookie

ICE CREAMS (120 g)

THREE MILK CAKE
(240 g)

SORBETS (120 g)

Prices are quoted in US Dollars and will be charge in Mexican pesos acording to daily prevailing exchange rate, 16 % tax included, service charge not included. Payment method, credit and debit card or room charge, we do not accept cash. June, 2020