

BREAKFASTS

CHILAQUILES

SERVED WITH FARM-STYLE POTATOES AND BEANS

ENTREVALLE 345

Two eggs served on a corn tortilla, topped with Mexican sauce, 150 grams of ribeye, Cotija cheese, and sour cream.

WITH A CHEAT SHEET 280

Pork chop served with a couple of eggs, cooked to order.

MEXICAN-STYLE 200

Scrambled eggs with tomatoes, onions, and cilantro.

TO YOUR TASTE 190

Two eggs with sides.

EXTRAS

HAM, CHORIZO, OR AVOCADO 40
BACON 60

RED OR GREEN 230

Served in red or green sauce with a slice of egg, cream cheese, and red onion.

WITH A BARBACOA BEEF 315

In a red sauce with barbacoa beef, cream, cotija cheese, and red onion.

CHIPOTLE WITH SHRIMP 315

In a chipotle cream sauce with shrimp, cotija cheese, and red onion.

CILANTRO WITH FLANK STEAK 315

In a cilantro cream sauce with flank steak, cotija cheese, and red onion.

EXTRAS

EGG 35
CHICKEN, PORK, OR BEEF 50
STRIP STEAK 80

EGGS

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BREAKFASTS

SPECIALTIES CHECK AVAILABILITY

CHAMORRO (FRIDAY THROUGH MONDAY) **360**

Served in our house marinade with a serving of chilaquiles (as desired), beans, onion, and cilantro.

ARRACHERA AND EGGS **360**

200 grams of flank steak served with two eggs cooked to order, beans, and country-style potatoes.

BEEF MACHACA **280**

Mexican-style shredded beef, served with a blue corn quesadilla, beans, and country-style potatoes.

RED OR GREEN ENCHILADAS **240**

Three pieces stuffed with cheese or chicken, served with lettuce, cheese, sour cream, beans, and country-style potatoes.

PORK RIND IN GREEN SAUCE **235**

Pork skin in green sauce, served with two pieces of egg (to taste), beans, and country-style potatoes.

AVOCADO OMELETTE **260**

Egg whites stuffed with broccoli, tomato, onion, and mushrooms, topped with avocado and seeds.

CHIPOTLE CREAM OMELETTE **250**

Topped with chipotle cream, stuffed with cheese, mushrooms, and ham, and finished with cotija cheese and red onion.

CILANTRO CREAM OMELET **250**

Topped with cilantro cream and filled with shrimp in a garlic and cheese sauce.

OUR OMELETS

SERVED WITH FARM-STYLE POTATOES AND BEANS

BREAKFASTS

HOT CAKES

SALTY **270**
Three pieces served with egg, ham, and bacon.

WITH SEASONAL FRUIT **245**
Three pieces served with select seasonal fruits.

HOT CAKES FOR KIDS **195**
A Mickey-shaped pastry filled with scrambled eggs and select seasonal fruits.

FRUIT TO SHARE **275**
A selection of seasonal fruits served with granola and yogurt.

AVOCADO TOAST **275**
Fresh guacamole, cherry tomatoes, and egg whites on homemade bread.

QUESADILLAS **165**
Three corn or flour tortillas stuffed with cheese, served with beans and country-style potatoes.

EXTRAS

HAM, CHORIZO, OR AVOCADO **40**
BACON **60**

LIGHT

SWEET

DESSERT OF THE DAY **135**

MEALS

APPETIZERS

SOUP OF THE DAY 155

Ask for our soup of the day.

ESQUITE 175

Yellow corn kernels with a cheese blend and chili mayonnaise.

GUACAMOLE 195

Fresh avocado topped with pico de gallo and tortilla chips.

SEASONAL SALAD 255

Mixed greens, caramelized apples, and house vinaigrette.

SEA AND LAND SKEWER 280

Shrimp, ribeye, onion, and bell pepper, served with a seasonal salad.

RIB EYE SOPES 345

Two pieces in red sauce, two pieces in green sauce, beans, melted cheese, onion, and cilantro.

CHEESE BOARD 445

A selection of specialty cheeses, cold cuts, fruit, and house-made toast.

TO SHARE

EVA BARBECUE 1250

400 g Choice ribeye steak served with grilled vegetables, French fries, cheese, chorizo, octopus, and shrimp.

INCLUDES DESSERT OF THE DAY

SHRIMP PIZZA 530

Four slices topped with mozzarella cheese and shrimp, served with pasta and a seasonal salad.

PEPPERONI PIZZA 480

Four slices topped with mozzarella cheese and pepperoni, served with pasta and a seasonal salad.

FISH CEVICHE 345

Made with the catch of the day, mixed with tomatoes, onions, cucumbers, cilantro, and avocado.

MEAT

VALLE RICE	515
Creamy rice infused with guajillo chili and tomato. Served with a variety of seafood and rib-eye cracklings.	
CATCH OF THE DAY	425
Perfectly seasoned fish served over creamy rice with cherry tomatoes and broccoli.	
BLACK AGUACHILE	355
Shrimp, red onion, cucumber, with black sauce—a fresh combination with a hint of smokiness.	
FETUCCINI	335
Fresh pasta served with a cheese sauce, topped with shrimp or chicken, garlic, onion, and toasted bread.	
PASTA DI MARE	345
Sautéed pasta with a selection of seafood in a light white wine sauce.	
ENSENADA FISH TACOS	250
Three pieces of Ensenada-style battered fish with fresh cabbage and bandera sauce.	

RIB EYE	755
400 grams choice ribeye steak served with grilled vegetables.	
FILETE MIGNON	545
200 grams of juicy meat served with mushroom sauce, mashed potatoes, and sautéed vegetables.	
VALLE TAMPIQUENA	485
200 grams of Tampico-style roast beef, served with two red enchiladas, baked potatoes with mushroom cream sauce, nopal salad, and beans.	
ARRACHERA	415
Grilled, served with potato wedges, beans, and a seasonal salad.	
TLACOYO	285
Oval corn tortilla filled with beans and cheese, served with braised pork or vegetables.	
SIRLOIN BURGUER	255
Sirloin burger with cheese, bacon, and potato wedges.	
EXTRAS	
	AVOCADO OR ROASTED CHILIES 40
	POTATO WEDGES 80

SEAFOOD

WINE

RED WINE

LINAJE 1250

Petite Sirah 70% / Nebbiolo 30%

600 REALES 990

Sangiovese 60% / Nebbiolo 40%

ETNIA 850

Cabernet Sauvignon 60% / Merlot, 20%

Tempranillo 15% / Nebbiolo 5%

ARMONIA DE TINTOS 600

Cabernet Sauvignon / Cabernet Franc

Syrah / Merlot

KUMMEY 590

Cabernet Sauvignon 50% / Merlot 25%

Cabernet Franc 25%

KOTIP 590

Chenin blanc 80% / Chardonnay 20%

ISABELLA 760

Chardonnay / Sauvignon blanc Viognier

ROSÉ WINE

WHITE WINE

KEKOO 590

Garnacha 100%

ASK FOR OUR GUEST TAGS

DRINKS

COFFEE

REGULAR COFFEE	85
ESSPRESO	80
LATTE	110
CAPUCCINO	110
ICE COFFEE	105
HOT OR ICE CHOCOLATE	95
MATCHA	110
ORANGE COFFEE	115
HOT TEA	80

MIMOSA	180
CLAMATO	130
BLOODY MARY	215
RUSA	95
CARAJILLO	250
HOUSE SANGRÍA	180
APEROL SPRITZ	250
FRENCH 75	180

GOOD MORNING AT VALLE

NO ALCOHOL

SOFT DRINKS	75
JUICES	65
BOTTLE OF WATER	55
TOPO CHICO	75
LEMONADE	85
ORANGEADE	85
HETHE WATER	145
SEASONAL MOCTEL	125
WATER OF THE DAY	115
PINEAPPLE JUICE	125

CLASSIC COCKTAILS

TEQUILA

LEMON DROP FLAVOR	250
BLOODY MARY	225
EXPRESO MARTINI	225
COSMOPOLITAN	225

MEZCAL

WHISKY SOUR	235
OLD FASHION	235
MANHATTAN	235

RON

GARDEN GIN	260
GIN AND TONIC	235
CLASSIC NEGRONI	235
CLASSIC MARTINI	235

HOUSE MARGARITA	255
CLASSIC MARGARITA	225
HOUSE PALOMA	225
TEQUILA SUNRISE	225

VODKA

MEZCALITA FLAVORS	255
CLASSIC MEZCALITA	235
NEGRETE	235
GAVILÁN	235

WHISKY

SEASONAL DAIQUIRI	250
CLASSIC MOJITO	225
PIÑA COLADA	225
CUBA LIBRE	225

GINEBRA

SHOTS

ORDER THEM AS A COCKTAIL +\$50

TEQUILA

MATUZALEN	195
BACARDÍ	195

WHISKY

ABSOLUT	205
TITOS	215
GREYGOOSE	255

GINEBRA

JACK DANIELS	195
JIN BEAM	195

BRANDY Y MEZCAL

DON JULIO BLANCO	195
DON JULIO REPOSADO	205
DON JULIO 70	275
MAESTRO DOBEL	205

RON

BLACK LABEL	235
GOLD LABEL	290
BUCHANANS	275
CHIVA 12	215

VODKA

HENRICKS	205
TANQUERAY	215
BOMBAY	255

BOURBON

TORRES 10	215
400 CONEJOS	215
