

LORENZA®



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



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★ 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.



Los platillos que se sirven crudos son bajo la consideración del comensal. El gramaje del platillo es de la proteína en crudo.
El grado de cocción de cada platillo influye en el peso del producto terminado. Nuestros precios son en moneda nacional e incluyen IVA.

★ Recomendación de Lorenza.

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MAR AZUL

The freshest of Pacific Ocean

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. 80 grs.

AGUACHILE DE LA TÍA -

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

CALLO DE HACHA -

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

CEVICHE LORETO - ★

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

COMBINACIÓN DE MARISCOS -

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

TOSTADA DE CALLO-

Fresh scallops with a touch of salsa macha 50 grs.

OSTIONES KUMAMOTO -

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

CEVICHE MAZATLÁN DE CAMARÓN -

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

SASHIMI LORENZA DE LOBINA RAYADA -

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

LOBINA SASHIMI -

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

COPITA DEL TÍN -

Shrimp or Crab. 120 grs.

SOUPS & CREAMS

Comforting and delicious

MANOLO EL PESCADOR - ★

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 -

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 -

Creamy grilled tomato soup, served with artisan bread.

MARISCOS -

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

DOÑA REYNA -

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

BISQUE DE LANGOSTA -

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 -

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

CHICHARRÓN -

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

ASADERA -

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

CAMARÓN BONITA -

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

CILANTRO - ★

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.



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TO SHARE

You deserve a good star

SHORT RIB - ★

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 -

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

OSTIONES AL JOSPER -

6 oysters with the chef's special marinade.

ENCHILADAS DE LANGOSTA -

Lobster enchiladas with guajillo and cream sauce. 150 grs.

LECHÓN - ★

Slow cooked piglet. To enjoy any time. 600 grs.

MOLLEJAS DE RES -

If you don't like it, Lorenza pays. 300 grs.

TRIPITAS -

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

MACHACA ALTATA -

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

CAMARÓN DON MUNDO -

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

CHICHARRÓN DE BOTETE -

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

ENMOLADAS (3 PIECES) -

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

JAMÓN IBÉRICO PATA NEGRA - ★

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

LA TAQUERÍA

A tribute to the taco diversity

TACO LORENZA - ★

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

DEL PATRÓN -

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) - ★

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

MIXTA AHOGADA -

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

TACO MEXICALI -

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

TACOS BRAVOS (2 PIECES) -

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

COCHINITA (2 PIECES) -

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

TACOS ENSENADA (2 PIECES) -

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

TACO CAVIAR MEXICANO -

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

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CAMARONES FUEGO

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

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MY FAMILY

Flavors that awake unforgettable moments

GOBERNADOR -

The most famous creation of Los Arcos 80 grs.

KESITOS DE RES -

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

KESITOS DE CAMARON -

El preferido de los patronos, camarón, queso, aguacate y aderezo de la casa. 60 grs. ★

TACO LEO -

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

TUÉTANO MONGOL (3 PIECES) -

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

MANGOCHILE

Shrimp / Fish

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

CEVICHE ESPECIAL DE ROBALO -

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

TOSTADA DE ATÚN -

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

TACO DE JÍCAMA -

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

LONJA DE ROBALO A LAS BRASAS -

Charbroiled fish fillet seasoned. 300 grs.

SALSA DE AGUACATE -

Avocado pieces with spicy dark sauce. 150 grs.

CÓCTEL SAN BLAS -

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

SALADS

Nature, flavors and colors

ENSALADA DE AGUACATE -

With our signature French dressing. ★

ENSALADA CÉSAR -

The original Tijuana 1926 recipe from Chef Caesar Cardini.

DE LA CASA -

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 -

The freshest of Huertos del Pedregal.

BETABEL-ATE -

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

DEL VALLE -

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

With Salmon

MAR FUEGO

When the fire meets the sea

LOBINA RAYADA 77 -

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

CAMARÓN FUEGO -

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

PULPO JOSPER -

Octopus marinated with the unique house flavor. 250 grs.

PESCA DEL DÍA AL JOSPER -

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

SALMÓN -

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

LOBINA TATEMADA -

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

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RIB EYE CHOICE

(600 GR)



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STEAKS

Coals in their full glory

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

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

RIB EYE CHOICE (600 GR) - ★

RIB EYE PRIME (600 GR) -

COWBOY PRIME (800 GR) - ★

POTERHOUSE PRIME (800 GR) -

TOMAHAWK PRIME (100 GR) -

ARRACHERA (280 GR) -

TO SHARE

Always in good company

MOLCAJETE SAUCE WITH TUÉTANO - ★
250ML.

CORN CRÈME BRÛLÉE - ★
300ML.

FIDEO SECO/NOODLES -
150ML.

GUACAMOLE -
200ML.

FRENCH FRIES -
200ML.

MASHED POTATOES -
300ML.

ESQUITE/COR -
150ML.

SINALOA STYLE BEANS -
350ML.

SHRIMPS (100GR) -

JOSPER OCTOPUS (150 GR) -

DESSERTS

Indulge and enjoy

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.

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

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

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

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

PASTEL TRES LECHEs -
Vanilla 3 milk cake. Spectacular. 300 grs.

CRÈME BRÛLÉE - ★
Rice pudding crème brûlée with red fruits. 250 grs.

HELADO HÄAGEN DAZS -
Vanilla ice cream. 200 grs.

HELADO DE GARRAFA -
Water mexican style ice cream, lemon or plum flavor. 200 grs.

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

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