VILLA Torél

FROM THE MAJESTIC PENINSULA OF BAJA CALIFORNIA TO THE VIBRANT SHORES OF THE BAHAMAS, CHEF ALFREDO VILLANUEVA MASTERFULLY UNITES TWO CULINARY WORLDS CONNECTED BY THE SEA. THROUGH HIS CUISINE, THE BOLD TRADITIONS OF MEXICO INTERTWINE WITH THE ABUNDANCE OF CARIBBEAN INGREDIENTS, CREATING A JOURNEY OF FLAVORS THAT HONORS HERITAGE, CELEBRATES LOCAL BOUNTY, AND REFLECTS THE SPIRIT OF BOTH DESTINATIONS.

ANTOJITOS

SMALL PLATES & RAW

CONCH "TIRADITO" (S) 34
Oyster Sauce with Olives

ORIGINAL TIJUANA CAESAR SALAD 38
Caesar Dressing, Parmesan Cheese, Croutons
ADD-ONS: LOBSTER 24 | CHICKEN 19

KAMPACHI RED CEVICHE (S)(N) 38
Pomegranate & Sesame Sauce

LOS TACOS

TACOS

OCTOPUS CHORIZO TACO (S)(D) 40
Corn Tortilla, Spicy Octopus, Served with Aguachile

BAJA-STYLE FISH TACOS (S)(D) 40
Marinated Cabbage, Chipotle Sauce, Lime
GRILLED FISH AVAILABLE

PLATOS FUERTES

MAIN COURSE

BUTTER-POACHED LOCAL LOBSTER (L)(S) 54
Bean Sauce, Rice, Flour Tortilla

"ZARANDEADO" STYLE SNAPPER (L)(S) 52
Grilled Snapper, Green Poblano Chili Mojo, Charred Seasonal Vegetables

FAVA BEAN TLACOYO WITH CARNE ASADA (N) 32
Green Raw Sauce, Avocado, Cilantro, Mint Salad

SHREDDED DUCK "TOSTADA" (D)(G) 43
Avocado Sauce, Crème Fraîche & Pickled Jalapeño

FIRE-ROASTED LAMB BIRRIA (N) 45
Cabbage, Mint, Parsley, Aubergine Purée

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. TO SERVE YOU WELL, PLEASE COMMUNICATE WITH THE SERVICE STAFF IF YOU HAVE ANY FOOD INTOLERANCE OR ALLERGY. PRICES ARE SUBJECT TO 15% SERVICE CHARGE AND 10% VAT.

COSTA

INSPIRED BY THE RICH CULINARY TRADITIONS OF MEXICO'S COASTLINE, COSTA REFLECTS CHEF JUAN'S PASSION FOR THE SEA AND THE VIBRANT FLAVORS IT INSPIRES. FRESH SEAFOOD, SEASONAL INGREDIENTS, AND AUTHENTIC REGIONAL INFLUENCES COME TOGETHER TO CREATE A DINING EXPERIENCE THAT CAPTURES THE WARMTH, CULTURE, AND SPIRIT OF COASTAL MEXICO.

ANTOJITOS

SMALL PLATES

GUACAMOLE DE MOLCAJETE (VG) 26
Fresh Smashed Avocado, Traditional Mexican Salsas, House-Made Corn Chips

QUESO FUNDIDO (D)(G)(P) 36
Melted Oaxaca Cheese, Roasted Tomato Sauce, Crumbled Pork, & Handmade Corn or Flour Tortillas

COSTA GARDEN SALAD (VG) 24
Mixed Greens, Red Cabbage, Cucumber, Onions, Corn, Cherry Tomato, House Dressing
ADD-ONS: MAHI MAHI 23 | SHRIMP 23 | CHICKEN 19

SHRIMP SPICY TOSTADA (S) 39
Rock Shrimp, Chipotle Sauce, Cabbage & Red Onion, Lime

PLATOS FUERTES

MAIN COURSE

ENCHILADAS ROJAS RANCHERAS DE POLLO (D) 43
Corn Tortilla, Chicken Tinga, Oaxaca Cheese, Mexican Cream, Fresh Cheese

CAMARONES A LA DIABLA (S) 53
Prawns, Chipotle Sauce, Charred Lime, Warm Tortillas

COWBOY SONORENSE (D) 150
32 oz Fired Cowboy Steak, Roasted Green Chiles, Grilled Onion
CHOICE OF TWO SIDES

FLAUTAS DE POLLO (D)(G) 39
Creamy Jalapeño Sauce, Sour Cream, Panela Cheese, Cilantro

MOLOTE DE LA MILPA (D)(V)(L) 28
Plantain Filled with Wild Mushrooms, Roasted Tomato Salsa, Fresh Cheese, Pickled Onion

ACOMPAÑAMIENTOS

SIDES

FRIJOLES NEGROS (VG) 12
Black Beans, Jalapeño, Herb Salsa

ARROZ BLANCO (VG) 12
White Rice, Green Onion

ESQUITES TRADICIONALES (VG)(D) 13
Mexican Street Corn, Panela Cheese, Tajín Chili

(L) Locally Sourced* | (V) Vegetarian| (VG) Vegan | (G) Contains Gluten
(D) Contains Dairy | (N) Contains Nuts | (P) Contains Pork | (S) Contains Seafood
**all micro greens used to garnish are locally sourced*

BEBIDAS ❁ DRINKS

mi casa es su casa

BEBIDAS
BEVERAGES

TEA 8
Iced Tea | Protect Tea | Soothe Tea | Nectar Sun Tea | Jasmine Song Tea
Royal Breakfast Tea | Imperial Earl Grey Tea | Black Orchid Tea | Lush Orchard Tea

COFFEE (HOT)
Americano **10** | Espresso **8** | Decaffeinated **8**

COFFEE (ICED) 10
Iced Caramel | Iced Hazelnut | Iced Vanilla | Iced Coffee

WATER 12
Still Water 750ml | Sparkling Water 750ml

SODA 10
Coca-Cola | Coke Zero | Diet Coke | Sprite
Fever Tree Gingerale | Fever Tree Soda Water | Fever Tree Ginger Beer
Fever Tree Mediterranean Tonic Water **8**

SIGNATURE MEZCALITA

MEZCALITA DE TAMARINDO 28
Casamigos Mezcal, Tamarind Purée, Fresh Lime, Agave Syrup, Tajín

MICHELADAS
MEXICAN BLOODY MARY

LA CLÁSICA 18
Corona Extra, Clamato, Fresh Lime, Worcestershire Sauce, Maggi Sauce, Hot Sauce, Tajín

LA COSTA 18
Corona Extra, Clamato, Fresh Lime, Worcestershire Sauce, Hot Sauce, Homemade Chamoy, Tajín

MEXICAN COCKTAILS

MEDICINA ALTERNATIVA 20
Silver Tequila, Cucumber Infused, Lemon Juice, Agave Syrup, St-Germain, Soda

MANGO PASSION 20
Mango Rum, Lime Juice, Passion Fruit, Pineapple Juice

CARAJILLO 20
Espresso, Licor 43

PISTACCHIO MARTINI 28
Amaretto, Baileys, Curaçao

SAK' PAKAL 22
Tequila Reposado, Soda, Lime Juice, Grapefruit Simple Syrup, Mint Leaf

BAHA-RITA 22
Mezcal Casamigos, Pineapple Liqueur, Cointreau Liqueur Lime Juice, Pineapple Juice, Coconut Cream

SPICY LYCHEE MARGARITA 28
Tequila Blanco, Lychee, Lime Juice, Jalapeño, Simple Syrup

PICOSA MULE 20
Infused Serrano Pepper Tequila, Grand Marnier, Orange Juice, Simple Syrup, Lime Juice

SMOKE MOCO 28
Mezcal Casamigos, Chocolate, Simple Syrup, Lime Juice

CHERRY MULE 22
Ghost Tequila, Lime Juice, Simple Syrup, Cucumber, Cherry, Ginger Beer

SIGNATURE MARGARITAS

MARGARITA CLÁSICA 27
Tequila Blanco, Fresh Lime, Orange Liqueur, Agave Syrup, Sea Salt

MANGO CHAMOY 28
Tequila Blanco, Mango Purée, Agave Syrup, Fresh Lime, Homemade Chamoy, Tajín

MARACUYÁ 28
Tequila Blanco, Passion Fruit Purée, Agave Syrup, Fresh Lime, Orange Liqueur

GUAYABA & ROMERO 28
Tequila Blanco, Guava Purée, Fresh Lime, Agave Syrup, Rosemary

TAMARINDO PICANTE 28
Tequila Reposado, Tamarind Purée, Fresh Lime, Agave Syrup, Tajín

SANDÍA CHAMOY 28
Tequila Blanco, Watermelon Purée, Fresh Lime, Agave Syrup, Homemade Chamoy, Tajín

NON-ALCOHOLIC COCKTAILS

AGUA DE JAMAICA 18
Hibiscus, Fresh Lime, Agave Syrup, Sparkling Water

BAHAMIAN SUNRISE 18
Pineapple Juice, Strawberry Purée, Lime Juice, Soda Water

WINE BY THE GLASS

CHAMPAGNE / SPARKLING

Providence, Cava, by Rimarts, Penedès, Spain NV	15 | 66
Bortolomiol 'Miòl', Prosecco, Brut, Treviso, Italy 2024	25 | 90
Perrier-Jouët, Grand Brut, Champagne, France NV	36 | 175

WHITE

Albariño, Pazo de San Mauro, Rías Biaxas, Spain 2024	25 | 120
Sauvignon Blanc, Providence, Loire Valley, France 2024	15 | 58
Chardonnay, Grayson Cellars, Chardonnay, California, USA 2021	23 | 100
Riesling, Weingut Dr. Loosen, Mosel, Germany 2024	22 | 100
Pinot Grigio, Scarpetta, Friuli, Italy 2025	20 | 90

ROSÉ

Château d'Esclans Whispering Angel, Provence, France 2023	35 | 150

RED

Pinot Noir, Providence by Collovray et Terrier, Loire Valley, France 2024	15 | 73
Garnacha, Providence by Bodegas Aragonesas, Aragón, Spain 2022	15 | 50
Tempranillo, Marques de Vargas Reserva, Rioja, Spain 2020	30 | 125
Malbec Bodega Catena Zapata, Mendoza, Argentina 2024	30 | 80
Foxglove, Paso Robles, California, USA, 2018	28 | 120
Clarendelle by Château Haut-Brion, Pessac- Léognan, France, 2018	30 | 180
Providence by Château de Cérons, Bordeaux, France 2020	20 | 66

CERVEZAS

MEXICAN BEER 12
Modelo Especial | Negra Modelo
Corona Light | Corona Extra

PREMIUM MEXICAN BEER 16
Victoria | Pacifico

BAHAMIAN BEER 12
Kalik | Kalik Light | Kalik Gold
Kalik Light Platinum
Sands | Sands Light

INTERNATIONAL BEER 12
Coors Light | Heineken 0

COFFEE LIQUOR
CAFETO 25

COSTA

MI CASA ES TU CASA

COASTAL MEXICAN

DULCE

SWEETS

TRADITIONAL MEXICAN CHURROS (D)(G) 18
Cinnamon Sugar, Cajeta

TRES LECHES (D)(G) 16
Vanilla Cream, Fresh Berries

VOLTEADO DE PIÑA (D)(G) 18
Pineapple Upside-Down Cake, Mezcal Caramel,
Toasted Coconut Sorbet, Pumpkin Seed Praline

ICE CREAM & SORBET SELECTION (D) 12
ICE CREAM Strawberry, Chocolate, Vanilla
SORBET Mango, Raspberry, Passion Fruit

VILLA Torél

"MARQUESITA" (D)(G) 16
Ripe Plantain Sauce

PISTACHIO FLAN (D)(N) 15
Chocolate Sauce