



Golden Zone
LA MARINA

R: (624) 145.60.11 Ext. 8012
www.marinagoldenzone.com

Lunch / Dinner

Appetizers

GUACAMOLE	\$ 50
Served with chips and made fresh to order.	
CEVICHE DE CAMARON	\$ 120
Seasoned with lime juice, tomatoes, onions and cilantro, served with chips.	
SHRIMP AND CHORIZO QUESO FUNDIDO	\$ 115
Melted mozzarella & Chihuahua cheese with poblano peppers, Mexican sausage and shrimp served with corn or flour tortillas.	
NACHOS LA CANTINA	\$ 118
Topped with melted cheese, chicken or steak, jalapeños and Pico de gallon.	
MEXICAN SHRIMP COCKTAIL	\$ 120
Shrimp layered with avocado, cocktail sauce, olive oil, and cilantro, onion and lime juice.	
QUESADILLAS	\$ 78
Flour tortillas felled with chicken or steak sautéed with onion, and poblano peppers and melted together with Chihuahua cheese and rice.	

Salads

SHRIMP / FISH WITH MANGO SALSAS	\$ 115
Sautéed or coconut batterd, shrimp or coconut fish on a bed of romaine's lettuce topped with mango salsa, black beans and hany lime dressing.	
CHIKEN CITRUS SALAD	\$ 100
Romaine lettuce topped with grilled chicken black beans & corn picot orange tortilla strips, with hony lime dressing.	
TACO SALAD	\$ 110
Romaine lettuce with beans, cheese steak or chicken, pico de gallo sour cream, tortilla strips guacamole and salsa ranch dressing.	
DRESSINGS, RANCH, LOW FAT HONY MUSTARD, BLUE CHEESE AND ITALIAN	
SOUP OF THE DAY	\$ 60

Main Dish

SPINACH ENCHILADAS	\$ 124
Fresh spinach sautéed with onion & garlic topped with a chipotle cream sauce and malted Monterey jacks cheese, rice, beans and guacamole.	
CHIMICHANGA ESPECIAL	\$ 120
Filled with sautéed veggies, topped with cheese and green Chile sauce, cooked to perfection served with rice.	
SHRIMP BUFALO SAUCE	\$ 294
Delicious spicy shrimp served a chef's especial sauce.	
SHRIMP B B Q SAUCE	\$ 294
Delicious shrimp on B B Q sauce served with rice and beans.	

Especialidades del Museo del Tequila

CARNE AZADA COMBO	\$ 220
Skirt steak served with two red chicken enchiladas or one Chile Rellenos.	
AUTHENTIC QUESADILLA	\$ 118
Tree hand made tortillas pockets stuffed with mushroom and cheese or groun pork and deep fried served with rice, beans and guacamole.	

Molcajetes

SEA AND LAND MOLCAJETE	\$ 250
<i>Sea and land molcajete</i>	
A rich combination with flank steak and shrimp are told to supplement with fresh panela cheese a nopal grilled green onions tossed with a special red sauce served in the house molcajete.	
MIX MOLCAJETE	\$ 260
A delicious combination of chicken breast, flank steak carbon and shrimp served with panel cheese green onions served a molcajete topped with a delicious chef's special green sauce.	
PARRILLADA POBLANA	\$ 250
Poblana Grill, arrachera beef, chicken corn poblano chile strips and cheese and one Chile relleno, rice, beans and guacamole.	

Dessert

LEMON PIE	\$ 55
Vagaries lemon pie home made	
DELICIOUS ARTISAN ICE CREAM	\$ 48
TEQUILA ORANGE ICE CREAM	
JAMAICA DELICIOUS ARTISAN ICE CREAM	

