

JETTY LUNCH

DEL HUERTO

Rooted in the land, fresh herbs, vibrant vegetables, and native fruits are prepared using time-honored techniques to bring the soul of Mexico to the table

Crudités (350gr) |V| \$420

Fresh Seasonal Vegetables with Chili Powder, Homemade Chamoy

Guacamole (190gr) |V| \$490

Made with Ripe Avocados From Michoacán with a Hint of Lime and Coriander

Kale Salad (400gr) |N-D-VT| \$580

Goat Cheese, Sweet Potato, Plantain, Almonds, Cashew Tahini

Watermelon Salad (170gr) |VT-D| \$580

Watermelon From Sonora, Seasonal Greens, Apricot Vinaigrette, Grapefruit Olives, Parmesan Cheese

Caesar Salad (200gr) |S-D-GI| \$580

Romaine Lettuce, Grilled Chicken, Garlic-Anchovy Dressing, Parmesan Cheese, Croutons

DE LA BRASA

Fire is our oldest ingredient. Cooked over embers and open flame, these dishes capture Mexico's deep tradition of wood-fired cooking.

Catch of the Day (180gr) |G| \$950

Fresh Fish Cooked Over Embers, served with a touch of Coastal Mexican Character – Zarandeado Style or Grilled

Hamburger (200gr) |G-D| \$860

VT - VEGETARIAN | V - VEGAN | G - GLUTEN | N - NUTS | D - DAIRY |
AL - ALCOHOL | P - PORK | S - SEAFOOD | R-RAW | ● - SUSTAINABLE

*DISHES MARKED WITH AN ASTERISK HAVE BEEN IN AN ENVIRONMENT THAT IS NOT GLUTEN FREE
CONSUMING RAW FOOD OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.
OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE PEANUTS/NUTS AND OTHER ALLERGENS ARE HANDLED.
CURRENTLY THERE IS NO SEPARATE ALLERGEN-FREE PREPARATION AREA. DRAWING ON THE LOCAL
SURROUNDINGS. OUR MENUS ARE CRAFTED USING THE FRESHEST, LOCALLY SOURCED INGREDIENTS INCLUDING
SEAFOOD, PRODUCE, COFFEE AND TEA FROM SUPPLIERS IN THE NAYARIT AND JALISCO REGIONS

DELMAR

From the Pacific coast, ceviches, aguachiles, and tiraditos celebrate Mexico's coastal roots and seaside traditions, alive with citrus, freshness, and the purity of the catch.

Coconut Ceviche |V| \$510

Tender Cucumber with Apple, Pineapple, Clementine Confit

With Catch of the Day (170gr) |S| \$620

With Shrimp (150gr) |S| \$640

With Octopus (170gr) |S| \$640

San Pancho Ceviche

Inspired by Nayarit Coastal Flavors Lime, Olive Oil, Cucumber, Tomato, Red Onion

With Catch of the Day (170gr) \$620

With Shrimp (150gr) |S| \$640

With Octopus (170gr) |S| \$640

Tuna Crudo (160gr) |R| \$690

Mexican Style Ponzu, Serrano Pepper, Creamy Avocado, red Onion

Sinaloa-Style Aguachile (150gr) |R-S| \$650

Shrimp, Chiltepin Pepper, Cucumber, Red Onion, Coriander, Lime, Avocado

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DEL MAÍZ

Fire is our oldest ingredient. Cooked over embers and open flame, these dishes capture Mexico's deep tradition of wood-fired cooking.

“Arrachera” Tacos (180gr) | D | \$720

Classic Street-Style Beef Taco with Melted Cheese, Guacamole, Mexican Salsa

Potato “Flautas” & Cured Fish (140gr) | G-R | \$650

Pacific Creation with Green Aguachile, Cabbage, Carrot, Cucumber

Jalisco Style-Tacos (180gr) | G | \$650

Slow-Cooked Beef, Served with Pickled Cabbage, Red Onion, Warm Tortilla

Tacos From My Hometown (200gr) | D | \$690

Brisket Tacos, Served with Cooked Pot Beans, Pickled Onion, Green Sauce, Fresh Coriander

Nachos (250gr) | D-G | \$560

Cheddar Cheese, Black Beans, Guacamole, Mexican Sauce

With Chicken \$690

With Flank Steak \$720

Whit Shrimp | S | \$740

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SIDES

Mexican Rice (200gr) |V| \$320

French Fries (180gr) |G| \$320

Black Beans (200gr) |V| \$320

Mezclum (120gr) |V| \$320

DESSERTS

Corn Cake (90gr) |D| \$350

Cinnamon Ice Cream

Mexican Brownie (180grs) |D-N| \$350

Caramel, Nuts, Vanilla Ice Cream

Homemade Sorbets & Gelatos \$320

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DEL HUERTO

El jardín es tradición: hierbas frescas, vegetales vibrantes y frutas de temporada que traen la esencia de México.

Crudités (350gr) |V| \$420

Verduras Frescas de Temporada con Chile en Polvo, Chamoy Casero

Guacamole (190gr) |V| \$490

Preparado con Aguacates de Michoacán, un toque de Limón y Cilantro

Ensalada de Kale (400gr) |N-L-VT| \$580

Queso de Cabra, Camote, Plátano, Almendras, Tahini de Nuez de la India

Ensalada de Sandía (170gr) |M-LG| \$580

Sandía de Sonora, Hojas de Temporada, Vinagreta de Chabacano, Toronja, Aceituna, Pármesano

Ensalada César (170gr) |M-L-G| \$580

Lechuga Romana, Pollo a la Parrilla, Aderezo de Ajo con Anchoas, Pármesano, Crotones

DE LA BRASA

El fuego es nuestro ingrediente más antiguo. El humo y las brasas crean sabores atemporales.

Pesca del Día (180gr) |G| \$950

Pescado Fresco a la Brasa con un toque de carácter Costero Mexicano al estilo Zarandeado o al Grill

Hamburguesa (190gr) |G-L| \$860

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*NUESTROS PRODUCTOS MARCADOS CON UN ASTERISCO HAN ESTADO EN UN AMBIENTE QUE NO ES GLUTEN FREE.
EL CONSUMO DE ALIMENTOS CRUDOS O POCO COCIDOS PUEDE AUMENTAR EL RIESGO DE ADQUIRIR
ENFERMEDADES TRANSMITIDAS POR ALIMENTOS
POR FAVOR NOTIFIQUE A NUESTROS COLEGAS SI SUFRE DE ALERGIAS O INTOLERANCIA CONOCIDA A ALGUN
ALIMENTO. NUESTROS ALIMENTOS SE PREPARAN EN UN AMBIENTE DONDE NUECES Y OTROS ALERGENOS SON
MANIPULADOS. ACTUALMENTE NO CONTAMOS CON UN AREA DE PREPARACION LIBRE DE ALERGENOS.
INGREDIENTES LOCALES MAS FRESCOS, INCLUIDOS MARISCOS, PRODUCTOS AGRICOLAS, CAFÉ Y TÉ DE
PROEVEVORES EN LAS REGIONES DE NAYARIT Y JALISCO.

DEL MAR

Desde el Pacífico, cada ceviche, aguachile y tiradito honra nuestras raíces con frescos sabores costeros.

Ceviche de Coco |M| \$510

Coco Tierno con Pepino, Manzana, Piña, Clementina Confitada

Con Pesca del Día (170gr) |C| \$620

Con Camarón (150gr) |M| \$640

Con Pulpo (170g) |M| \$640

Ceviche San Pancho

Limón, Aceite de Oliva, Pepino, Jitomate, Cebolla

Con Pesca del Día (170gr) |C| \$620

Con Camarón (150gr) |M| \$640

Con Pulpo (150gr) |M| \$640

Atún Crudo (160gr) |R-G| \$690

Ponzu estilo Mexicano, Chile Serrano, Aguacate Cremoso, Cebolla Morada

Aguachile Estilo Sinaloa (150gr) |C-M| \$650

Camarón Crudo, Chile Chiltepin, Cebolla Morada, Pepino, Aguacate, Cilantro

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DEL MAÍZ

El maíz es vida y legado. De la masa a las tortillas, tlayudas y tacos, cuentan la historia de México.

Tacos de Arrachera (180gr) |L| \$720

Taco Clásico Callejero de Res con Costra de Queso, Guacamole, Salsa Mexicana

Flautas de Papa & Pescado Crudo (140gr) |G-C| \$650

Creación del Pacífico con Aguachile Verde, Col, Zanahoria, Pepino

Tacos de Birria Estilo Jalisco (180gr) |G| \$650

Res Cocinada Lentamente, Col Encurtida, Cebolla Morada, Tortilla

Tacos de mi Pueblo (200gr) |L| \$650

Tacos de Suadero con Frijoles de la Olla, Cebolla Encurtida, Salsa Verde, Cilantro

Nachos (200g) |G-L| \$560

Salsa de Queso, Guacamole, Salsa Mexicana, Frijoles Negros

Con Pollo \$690

Con Arrachera \$720

Con Camarón |M| \$740

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GUARNICIONES

Arroz la Mexicana (200gr) |V| \$320
Zanahoria, Chicharo

Papas a la Francesa (180gr) |G| \$320

Frijoles Negros Fritos (200gr) |V| \$320

Ensalada Mezclun (120gr) |V| \$320

POSTRES

Pastel de Elote (90gr) |L| \$350
Helado de Canela

Brownie Mexicano (80gr) |N-L| \$350
Caramelo, Nueces, Helado de Vainilla

Sorbetes & Gelatos Hechos en Casa \$320

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KIDS MENU

Tomato Soup with Grilled Cheddar Cheese Sandwich* |G-D|
\$ 300

Chicken Soup with Vegetables
\$ 300

Pomodoro Spaghetti |G-V|
\$ 300

Bolognese Penne |G-P|
\$ 300

Roasted Catch of the Day, Mashed Potatoes and Sautéed
Vegetables |S-D| ●
\$ 300

Hot Dog* |G|
\$ 300

Chicken or Fish Fingers* |G-S| ●
\$ 300

Burger with Cheddar Cheese, Tomato, Lettuce |G-D|
\$ 300

Mac & Cheese with Toasted Bread* |G-D|
\$ 300

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AND JALISCO REGIONS.

JETTY'S MIX BY THE COAST OF NAYARIT

Luz Cora \$520

St. Germain, Strawberry, Passion Fruit, Sparkling Wine

Tepali Mare \$520

Mezcal, Tepache, Passion Fruit, Chili Liqueur, Orange Liqueur

Té Yari \$520

Raicilla, Iced Tea, Kiwi, Strawberry, Lime

Fuego del Nayar \$520

Bourbon, Guava, Cherry

Nierika \$520

Gin, Sake, Fortified Wine, Raspberry

Yuzu Kuali \$520

Whisky, Yuzu, Mandarin

Litibu |C| \$520

Sotol, Strawberry, Mango, Coconut Orgeat, Coconut Cream

Los Muertos \$520

Tequila in Spicy Sauce, Tomato, Celery Clarified

Guayabitos \$520

Sotol, Sake, Guava and Rosemary Cordial, Lime

Coco Tuxi \$520

Rum, Coconut Water, Coconut Pulp, Vanilla

ZERO PROOF

Guaná Nahu \$320

0% Gin, Pineapple, Strawberry, Soursop

Coco Temptation \$320

0% Gin, Coconut Water, Mint, Lime, Coconut Foam

HEALTHY

Manipura \$320

Pomegranate, Fig, Honey

Passion Kiss \$320

Passion Fruit, Grapefruit, Vanilla Honey

CLÁSICOS

Margarita \$300

Jimador Cristalino Tequila, Orange Liqueur, Lemon Juice

Mezcalita \$300

Mezcal Union, Orange Liqueur, Lemon Juice

Mojito \$300

White Rum, Lemon Juice, Agave Nectar, Mint, Mineral Water

Piña Colada \$300

White Rum, Pineapple Juice, Coconut Cream

PRICES IN MEXICAN PESOS, FOR YOUR CONVENIENCE 16% VAT IS INCLUDED
ALCOHOLIC BEVERAGES ARE NOT SOLD TO PERSONS UNDER 18 YEARS OLD
PRECIOS EN PESOS MEXICANOS, PARA SU CONVENIENCIA EL 16% DE IVA ESTA INCLUIDO
NO SE VENDEN BEBIDAS ALCOHOLICAS A MENORES DE 18 AÑOS

CONDESA RITUAL

Bloody Mary Verde \$480

Condesa Gin, Amontillado, Eureka Lemon, Ponzu, Green Tomato and Poblano Pepper Mix, Celery

Negroni Tropical \$480

Condesa Gin Xoconostle, Orange Blossom, Campari, Red Vermouth, Datil Cordial, Orange, Passion Fruit

Piñada Rosa \$480

Xoconostle and Azhar, Coconut Cream, Luzardo, Sliced Strawberries, Green Apple

Mommys on Vacations \$480

Guava, Xoconostle, Lemon, Tonic

Mandarina \$480

Condesa Xoconostle, Apple Liqueur, Green Tea Top Soda

Jazmín \$480

Jasmine Cordial, Green Tea, Condesa Clásica, Lemon, Mineral Water

OCEAN BREEZE & BEERS

A chilled beer experience made for sharing by the sea.

Selection of 5 local Beers \$600

Selection of 10 local Beers \$1,000

Add a Michelada \$150

Prepared with Lime, House Sauces and mexican spices

JETTY'S MIX BY THE COAST OF NAYARIT

Luz Cora \$520

St. Germain, Fresa, Maracuya, Vino Espumoso

Tepali Mare \$520

Mezcal, Tepache, Maracuya, Licor de Chile, Licor de Naranja

Té Yari \$520

Raicilla, Té, Kiwi, Fresa, Limón

Fuego del Nayar \$520

Bourbon, Guayaba, Cereza

Nierika \$520

Gin, Sake, Vino Fortificado, Frambuesa

Yuzu Kualí \$520

Whisky, Yuzu, Mandarina

Litibu |C| \$520

Sotol, Fresa, Mango, Orgeat de Coco, Crema de Coco

Los Muertos \$520

Tequila en Salsa de Brujas, Tomate, Apio Clarificado

Guayabitos \$520

Sotol, Sake, Cordial de Guayaba - Romero, Limón

Coco Tuxi \$520

Ron, Agua de Coco, Pulpa de Coco, Vainilla

ZERO PROOF

Guaná Nahu \$320

0% Gin, Piña, Fresa, Guanábana

Coco Temptation \$320

Ginebra sin Alcohol, Agua de Coco, Menta, Limón, Espuma de Coco

HEALTHY

Manipura \$320

Granada, Higo, Miel

Passion Kiss \$320

Maracuyá, Toronja, Miel de Vainilla

CLÁSICOS

Margarita \$300

Tequila Jimador Cristalino, Licor de Naranja, Jugo de Limón

Mezcalita \$300

Mezcal Union, Licor de Naranja, Jugo de Limón

Mojito \$300

Ron Blanco, Jugo de Limón, Miel de Agave, Menta, Agua Mineral

Piña Colada \$300

Ron Blanco, Jugo de Piña, Crema de Coco

RITUAL CONDESA

Bloody Mary Verde \$480

Condesa Gin Sahumerio, Amontillado, Limón Eureka, Ponzu, Mix de Tomate Verde Chile Poblano, Apio

Negroni Tropical \$480

Condesa Gin Xoconostle, Flor de Azahar, Campari, Vermouth Rosso, Cordial de Dátil, Naranja, Maracuyá

Piñada Rosa \$480

Condesa Xoconostle y Azhar, Crema de Coco, Luzardo, Fresas Rebanadas, Manzana Verde

Mommys on Vacations \$480

Guayaba, Condesa Xoconostle, Limón, Tónica

Mandarina \$480

Condesa Xoconostle, Licor de Manzana, Top Soda de Té Verde

Jazmín \$480

Cordial de Jazmín, Té Verde, Condesa Clásica, Limón, Agua Mineral

BRISA MARINA & CERVEZAS

La experiencia cervecera perfecta para compartir

Selección de 5 cervezas \$600

Selección de 10 cervezas \$1,000

Añade una Michelada \$150

Preparada con Limón, Salsas de la Casa y Especies Mexicanas

WINE BOTTLES / VINOS POR
BOTELLA 750ml

CHAMPAGNE / CHAMPAÑA

Veuve Clicquot, Brut	\$ 4900
Ruinart, R de Ruinart, Brut	\$ 6800
Veuve Clicquot Rose, Brut	\$ 7500
Ruinart, Blanc de Blancs, Brut	\$ 9500
Dom Pérignon, Brut	\$ 23000

SPARKLING / ESPUMOSO

Chandon, Brut, Mendoza, Argentina	\$ 2200
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WHITES / BLANCOS

México

Chardonnay, Casa Madero, Valle de Parras	\$ 2500
Sauvignon Blanc, Tres Raíces, Dolores Hidalgo	\$ 2500
Sauvignon Blanc, Venacava, Valle de Guadalupe	\$ 3000

United States / Estados Unidos

Chardonnay, Artesa Blank Verse, Napa Valley	\$ 2500
Chardonnay, Farm Worker, Napa Valley	\$ 3600
Sauvignon Blanc, Cakebread, Napa Valley	\$ 5800
Chardonnay, Cakebread, Napa Valley	\$ 7100

Spain / España

Albariño, Alvinde, Rías Baixas	\$ 2100
Godello, La Revelia, Bierzo	\$ 4000
Mezcla Atlantica, Habla del Mar, Extremadura	\$ 5200

France / Francia

Chardonnay, Les Jamelles, Pays d'Oc	\$ 2100
Anjou Blanc, L'Hexagone, Loire Valley	\$ 2600
Pouilly-Fumé, Chateau De Tracy, Loire Valley	\$ 4500
Pouilly-Fuissé, Domaine Luquet, Burgundy	\$ 4500
Sancerre Cuvée Florès, Domaine Vincent Pinard, Loire Valley	\$ 4900

Italy / Italia

Pinot Grigio, Elena Walch, Trentino-Alto Adige	\$ 2500
Timorasso, Colli Tortonesi La Zerba, Cantine Volpi, Piedmont	\$ 2500
Fiano, Donnachiara, Fiano di Avellino, Campania	\$ 3000
Roero Arneis Anterisio, Cascina Chicco, Piedmont	\$ 3800
Chardonnay, Elena Walch "Beyond the Clouds", Trentino-Alto Adige	\$ 9800

New Zealand / Nueva Zelanda

Sauvignon Blanc, Invivo, Marlborough	\$ 3300
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ROSÉ / ROSADOS

Grenache, Caladoc, Tres Raices, Dolores Hidalgo, Mexico	\$ 2100
Shiraz Rosé V, Casa Madero, Valle de Parras, Mexico	\$ 2100
Grenache, Cinsault, Rolle, Whispering Angel, Côte de Provence, France	\$ 3500

SKIN CONTACT / NARANJAS

Muscat, Semillon, Octagono, San Miguel de Allende, Mexico	\$ 3330
Ribolla Gialla, Primosic, Venezia, Giulia IGP, Veneto, Italia	\$ 4800

RED / TINTOS

México

Cabernet Sauvignon, Naufrago, Valle de Parras	\$ 2600
Cabernet Sauvignon, Monte Xanic, Valle de Guadalupe	\$ 3000
Cabernet Sauvignon, Merlot, Cabernet Franc, Los Nietos, Emeve, Valle de Guadalupe	\$ 3500
Shiraz, Casa Grande Reserva, Casa Madero, Valle de Parras	\$ 5000
Syrah, La Carrodilla, Valle de Guadalupe	\$ 5200
Cabernet Sauvignon, Nebbiolo, Rafael, Adobe Guadalupe, Valle de Guadalupe	\$ 5200
Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Gran Ricardo, Monte Xanic, Valle de Guadalupe	\$ 6800
Cabernet Sauvignon, Merlot, Tempranillo, Zinfandel, Gran Amado, Viñas de Garza, Valle de Guadalupe	\$ 7500

Estados Unidos / United States

Pinot Noir, Mac Murray, Central Coast	\$ 3000
Cabernet Sauvignon, Ste Michelle Indian Wells, Columbia Valley	\$ 3250
Zinfandel, Seghesio, Sonoma	\$ 4100
Cabernet Sauvignon, Merlot, Syrah, Zinfandel, Farm Worker, Napa Valley	\$ 4600
Zinfandel, The Prisoner Wine Co, California	\$ 5800
Pinot Noir, Duckhorn Goldeneye, Anderson Valley	\$ 8200
Cabernet Sauvignon, Artemis, Stag's Leap Wine Cellar, Napa Valley	\$ 9800
Cabernet Sauvignon, Opus One, Napa Valley	\$ 40000

France/ Francia

Bourgogne, Le Chapitre, Domaine Rene Bouvier, Burgundy	\$ 3700
Saint-Emilion Grand Cru Classe, Chateau Tour de Pressac, Bordeaux	\$ 4200
Pinot Noir, M. Chapoutier Schieferkopf, Alsace	\$ 4900
Corton, Clos du Roi, Grand Cru, Domaine Dubreuil-Fontaine, Burgundy	\$ 14000
Saint-Estèphe, Cos d'Estournel, Bordeaux	\$ 25000

Italy / Italia

Primitivo di Manduria, Brunilde di Menzione, Puglia	\$ 2400
Chianti Classico, Rocca delle Macie, Tuscany	\$ 3100
Pinot Nero, Elena Walch Ludwig, Trentino Alto-Adige	\$ 5600
Barolo, Prunotto, Piedmont	\$ 6300
Brunello di Montalcino, Pian delle Vigne Antinori, Tuscany	\$ 7500
Tenuta Guado al Tasso, Antinori, Bolgheri Superiore	\$ 16500

Spain / España

Tempranillo, Emilio Moro, Malleolus, Ribera del Duero	\$ 4500
Tempranillo, Graciano, Viña Arana Gran Reserva, Rioja	\$ 4600
Tinta de Toro, Numanthia, Toro	\$ 6200
Tempranillo, Vega Sicilia, 5to Valbuena, Ribera del Duero	\$ 15800

Rest of the Word / Resto del Mundo

Pinot Noir, The Mediator, Uralar, Waiararapa, New Zealand	\$ 3000
Malbec, Catena Alta, Mendoza, Argentina	\$ 4800