

ENTRADAS

-  **GUACAMOLE** 275
Con salsa mexicana y totopos.
-  **QUESO FUNDIDO** 275
Con cebolla curtida y tortillas.
- CHORI PAN (2 PIEZAS)** 255
Pan Baguette con queso gratinado y chorizo argentino acompañado con chimichurri y papas gajo.
- NACHOS JACK'S** 295
Totopos con frijoles refritos, queso asadero, crema, salsa mexicana, jalapeños y guacamole.
Con pechuga de pollo (100 g) 340
Con camarón (90 g) 405
Con arrachera (100 g) 415
-  **CHILI PEPPERS (4 PIEZAS)** 325
Jalapeño empanizado relleno de queso, con aderezo Ranch.


ENSALADAS

-  **CÉSAR** 285
Lechuga romana con queso Parmesano y aderezo César.
Con pechuga de pollo (100 g) 305
Con camarón (90 g) 375
- DE ATÚN** 375
Lechuga organica con atun sellado, rodajas de tomate, cebolla y pepino servido con aderezo de queso azul.
- DEL CHEF** 305
Pollo a la parrilla, servido con lechuga organica, jamón, queso panela, huevo cocido, pepino, tomate cherry y aderezo ranch.
- FRUTTI DI MARE** 335
Lechugas mixtas con camarones, pulpo y pescado salteado con vegetales, cebolla y morron servido con vinagreta de aceite de oliva y limon.
-  **JACK'S** 295
Lechuga orgánica con fresas, higo, tomate cherry, queso de cabra, tocino, nuez y vinagreta balsámica.

SOPAS

- SOPA DE TORTILLA** 180
Servido con Tortilla crujiente, queso Panela, aguacate, crema y chile Guajillo.
- BISQUE DE CAMARÓN** 180
Servido en pan Campesino.

COCTEL

- CÓCTEL EN SALSA ROSA** 295
Camarones servidos con salsa chipotle y mayonesa acompañado con aguacate y salsa mexicana.
- CÓCTEL DEL CHEF** 310
Camarón y pulpo con salsa coctelera y aguacate.
-  **CEVICHE SOL** 295
Pescado marinado en cítricos y servido con mango, cebolla, jícama, cilantro, jalapeño y aguacate.

- AGUACATE RELLENO** 295
Camaron con mayonesa de la casa, servido con tomate, cebolla y cilantro.

TACOS

- GOBERNADOR (3 PIEZAS)** 410
Con camarones, frijoles refritos, queso asadero y aderezo de chipotle.
- PESCADO (3 PIEZAS)** 395
Pescado Tempura y ensalada americana.
- ARRACHERA (3 PIEZAS)** 295
Servido con tortilla de maiz acompañado de chiles toreados, frijoles y guacamole.
- CAMARÓN AL PASTOR (3 PIEZAS)** 295
Servido en tortilla de maiz con cilantro, cebolla y piña acompañado con guacamole y salsa tatemada.
- AGUACATE TEMPURA (3 PIEZAS)** 210
Servido en tortillas de harina con costra de queso y acompañado con ensalada, salsa mexicana y salsa tatemada.
- PULPO (3 PIEZAS)** 255
Servido con tortilla de maíz con cilantro y cebolla acompañado con guacamole y salsa tatemada.

WRAPS


POLLO (180 g) 255

RIB EYE (180 g) 465


CAMARÓN (180 g) 360

Servidos en tortilla de harina con lechuga, tomate, cebolla y crema especial de la casa acompañado con papas a la francesa y aderezo de chipotle.

HAMBURGUESAS

 **VEGETARIANA** 295

Con Portobello, zanahoria, chile morrón, calabacita, cebolla, espárragos, tomate, lechuga, con papas a la francesa.

 **IN & OUT (225 g)** 330

Carne Angus, tocino, tomate, lechuga, cebolla, queso amarillo con papas a la francesa.

CLÁSICA (225 g) 320


Carne Angus con queso americano, lechuga, tomate y cebolla acompañado con papas a la francesa.

MEXICANA (225 g) 330

Carne Angus con queso americano, guacamole, lechuga, tomate y cebolla acompañado con papas a la francesa.

 **HAWAIANA (225 g)** 320

Carne Angus, tocino, tomate, lechuga, piña, cebolla, queso amarillo con papas a la francesa.

 **JACK'S (225 g)** 365

Carne Angus y Portobello, con tocino, lechuga, tomate, cebolla y chile jalapeño acompañado con Aros de cebolla.

PLATOS PRINCIPALES

HUACHINANGO ENTERO (900 g - 1000 g) 2pax 1,180


Frito con finas hierbas y acompañado con arroz y vegetales.

MAR Y TIERRA 875

Camarones (180 g), filete mingnon (225 g) envuelto con tocino, bañado con una salsa de champiñones y acompañado con verduras salteadas y puré de papa.

 **CAMARONES IMPERIALES (180 g)** 590

Camarones envueltos con tocino, relleno de queso y acompañado de arroz y vegetales.

 **FAJITAS VEGETARIANAS** 260

Con champiñones, calabacita, zanahoria, chile morrón y cebolla, con guacamole, salsa mexicana y tortillas.

FAJITAS 295

Chile morrón y cebolla, con guacamole, salsa mexicana y tortillas.


Con pechuga de pollo (200 g)

Con arrachera (200 g) 445

Con camarón (180 g) 385

ARRACHERA (200 g) 445

Con puré de papa y vegetales.

 **COSTILLAS DE CERDO BBQ (350 g)** 475

Con salsa BBQ, elote y papas a la francesa.

BARRIL DE CAMARONES (180 g) 350

Empanizados, servidos con papas a la francesa, y salsa coctelera o tártara.

PESCA DEL DÍA (200 g) 450

A la parrilla, mantequilla o ajo con arroz y vegetales.

POSTRES

PASTEL DE QUESO 140

FLAN 155


PASTEL TRES LECHE 155

PASTEL DE CHOCOLATE 165

COMPOTA DE FRUTOS ROJOS CON HELADO DE VAINILLA 175

HELADOS Y SORBETES 135


 CRUDO

 NUECES

 ALMENDRA

 VEGETARIANO

 PICANTE

 CERDO

EL CONSUMO DE PRODUCTOS CRUDOS ES BAJO SU PROPIO RIESGO
PRECIOS EN MONEDA NACIONAL, PRECIOS INCLUYE 16% DE IVA.

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APPETIZERS

-  **GUACAMOLE** 275
With Mexican sauce and tortilla chips.
-  **MELTED CHEESE** 275
With pickled onion and tortillas.
- CHORI PAN (2 PIECES)** 255
Baguette bread with grilled cheese and Argentine chorizo accompanied with chimichurri and potato wedges.
- NACHOS JACK'S** 295
Tortilla chips with fried beans, grilled cheese, sour cream, Mexican sauce, jalapenos and guacamole.
With chicken breast (3.5 oz) 340
With shrimp (3 oz) 405
With flank steak (3.5 oz) 415
-  **CHILI PEPPERS (4 PIECES)** 325
Breaded jalapeno stuffed with cheese, with ranch dressing.

SALADS

-  **CAESAR** 285
Romaine lettuce with Parmesan cheese and Caesar dressing.
With chicken breast (3.5 oz) 305
With shrimp (3 oz) 375
- TUNA** 375
Organic lettuce with sealed tuna, tomato, onion and cucumber served with blue cheese dressing.
- CHEF'S** 305
Grilled chicken, served with organic lettuce, ham, panela cheese, boiled egg, cucumber, cherry tomato and ranch dressing.
- FRUTTI DI MARE** 335
Mixed lettuce with shrimp, octopus and fish sauted with vegetables, onion and bell pepper served with olive oil and lemon vinaigrette.
-  **JACK'S** 295
Organic lettuce with strawberries, fig, cherry tomato, goat cheese, bacon, walnut and balsamic vinaigrette.

SOUPS

- TORTILLA SOUP** 180
Served with crispy Tortilla, Panela cheese, avocado, cream and Guajillo chile.
- SHRIMP BISQUE** 180
Served on peasant bread.

COCKTAIL

- PINK SAUCE COCKTAIL** 295
Shrimp served with chipotle sauce and mayonnaise accompanied with avocado and Mexican sauce.
- CHEF'S COCKTAIL** 310
Shrimp and octopus with cocktail sauce and avocado.
-  **CEVICHE SOL** 295
Fish marinated with lemon juice and served with mango, onion, jicama, cilantro, jalapeño chili and avocado.
- STUFFED AVOCADO** 295
Shrimp with house mayonnaise, served with tomato, onion and coriander.

TACOS

- GOVERNOR (3 PIECES)** 410
With shrimp, fried beans, grilled cheese and chipotle dressing.
- FISH (3 PIECES)** 395
Tempura fish and American salad.
- FLANK STAKE (3 PIECES)** 295
Served with corn tortilla accompanied with Fought chilies, beans and guacamole.
- SHRIMP AL PASTOR (3 PIECES)** 295
Served on corn tortilla with cilantro, onion and pineapple accompanied with guacamole and tatemada sauce.
- AVOCADO TEMPURA (3 PIECES)** 210
Served on flour tortillas with cheese and accompanied with mix salad, Mexican sauce and tatemada sauce.
- OCTOPUS (3 PIECES)** 255
Served on corn tortilla with cilantro and onion accompanied with guacamole and tatemada sauce.

WRAPS


CHICKEN (6 oz) 255

RIB EYE (6 oz) 465


SHRIMP (6 oz) 360

Served in a flour tortilla with lettuce, tomato, onion and special cream of the house accompanied with French fries and chipotle dressing.

BURGUES

 **VEGETARIAN** 295

With Portobello, carrot, bell pepper, zucchini, onion, asparagus, tomato, lettuce, with French fries.

 **IN & OUT (8 oz)** 330

Angus beef, cheese, bacon, tomato, lettuce and onion with French fries.

CLASIC (8 oz) 320


Angus beef with American cheese, lettuce, tomato and onion accompanied with French fries.

MEXICAN (8 oz) 330

Angus beef with American cheese, guacamole, lettuce, tomato and onion accompanied with French fries.

 **HAWAIIAN (8 oz)** 320

Angus beef, bacon, tomato, lettuce, pineapple, onion, American cheese with French fries.

 **JACK'S (8 oz)** 365

Angus and Portobello beef, with bacon, lettuce, tomato, onion and jalapeño pepper accompanied with onion rings.

MAIN COURSE

WHOLE RED SNAPPER (31 oz - 35 oz) 2pax 1,180


Fried with fine herbs and served with rice and vegetables.

SURF & TURF 875

Shrimp (6 oz), Filet Mignon (8 oz) wrapped with bacon, with mushroom sauce and accompanied with sauted vegetables and mashed potatoes.

 **IMPERIAL SHRIMP (6 oz)** 590

Shrimp wrapped with bacon, stuffed with cheese and accompanied with rice and vegetables.

 **VEGETARIAN FAJITAS** 260

With mushrooms, zucchini, carrot, bell pepper and onion, with guacamole, Mexican sauce and tortillas.

FAJITAS

Bell pepper and onion, with guacamole, Mexican sauce and tortillas.


With chicken breast (7 oz) 295

With flank steak (7 oz) 445

With shrimp (6 oz) 385

FLANK STAKE (7 oz) 445

With mashed potatoes and vegetables.

 **BBQ RIBS (12 oz)** 475

With BBQ sauce, corn and French fries.

SHRIMP BARREL (6 oz) 350

Breaded, served with French fries, and cocktail or tartar sauce.

CATCH OF THE DAY (7 oz) 450

Grilled, butter or garlic with rice and vegetables.

DESSERT

CHEESE CAKE 140

FLAN 155

3-MILK CAKE 155

CHOCOLATE CAKE 165

BERRIES SAUCE WITH VANILLA ICE CREAM 175

ICE CREAM & SORBETS 135

 RAW

 NUTS

 ALMOND

 VEGETARIAN

 SPICY

 PORK

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PRICES IN NATIONAL CURRENCY, PRICES INCLUDE 16% TAX.

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