

FIRST THINGS FIRST

CEVICHE RANCHERO

\$398.00

CATCH OF THE DAY SEASONED WITH RANCHERA SAUCE,
HEART OF PALM AND CHERRY TOMATOES.

18ogr

TUNA TIRADITO

\$390.00

SERVED WITH EDAMAME, AVOCADO PUREE AND SOY-
WASABI DRESSING,

18ogr

TARTAR CAMPESTRE

\$360.00

SALT-CURED FISH WITH LEMON ZEST, SERRANO CHILI
MAYO AND GREEN SAUCE.

10ogr

HEIRLOOM TOMATO SALAD

\$340.00

PERSIAN CUCUMBER, WATERMELON AND WHITE WINE
VINAIGRETTE.

22ogr

HOUSE SALAD

\$290.00

LETTUCE SELECTION, JICAMA, FRESH HERBS AND VANILLA
VINAIGRETTE.

22ogr

PESCADORA SOFT-SHELL CRAB

\$320.00

CRISPY SOFT-SHELL CRAB SERVED WITH CAMBRAY
POTATOES WITH SMOKED SERRANO MAYO AND IKURA.

12ogr

MEDITERRANEAN OCTOPUS

\$580.00

CHARCOAL-GRILLED WITH OLIVE OIL, FIRE-ROASTED
BELL PEPPERS AND SEASONAL PURÉE

15ogr

CLASSIC MUSSEL

\$580.00

FRESH CREAM, FENNEL AND FRENCH FRIES.

35ogr

CALAMARI ROMANA

\$380.00

DEEP FRIED, ACOMPANIED WITH A BASIL DRESSING.

18ogr

THE BEST IS YET TO COME

AJILLO-STYLE CATCH OF THE DAY

OLIVE OIL, GARLIC, GUAJILLO CHILI
Y PLATAIN PURÉE.

\$540.00
220gr

LEMON & CAPERS FISH FILLET

BUTTER-BASED LEMON SAUCE SERVED WITH COUSCOUS.

\$540.00
220gr

PEPPER-CRUSTED TUNA

SERVED WITH GREEN BEANS, PEANUTS AND
SOY-MIRIN GLAZE.

\$590.00
220gr

CREAMY RICE WITH SHRIMP

CREAMY ARBORIO RICE WITH GRANA PADANO CHEESE.

\$598.00
220gr

POMODORO SHRIMP RIGATONI

RIGATONI WITH CHERRY TOMATOES AND
SAFFRON BROTH.

\$598.00
220gr

WOOD-FIRED BLUE SHRIMP

WITH OLIVE OIL AND GARLIC-CHILI SAUCE.

\$820.00
350gr

LA PESCADORA WHOLE RED SNAPPER

WITH SMOKED SERRANO MAYO, RIB EYE CRACKLINGS,
AND REFRIED BLACK BEANS.

\$760.00
500gr

ROASTED CHICKEN

MARINATED IN CHILI ADOBO SAUCE.

\$480.00
400gr

LA PESCADORA BURGER

50% ANGUS, 50% KOBE BEEF WITH CARAMELIZED ONIONS
AND CHEESE.

\$398.00
240gr

KOREAN BBQ AMERICAN WAGYU

WITH RED KIMCHI AND GRILLED HEART OF PALM .

\$890.00
160gr

LAMB RACK

ROASTED IN BUTTER, ACCOMPANIED BY A
ROCOTO AND VANILLA SAUCE ROASTED VEGETABLES.

\$890.00
250gr





SIDES

BABY GLAZED VEGETABLES

\$220.00

SEASONAL VEGETABLES FINISHED WITH SALT AND PEPPER
AND TOUCH OF BUTTER.

MAC & CHEESE

\$180.00

TOPPED WITH CHEDDAR CHEESE AND SHORT RIB
CRACKLING.

POTATOES ARRIERAS

\$180.00

SAUTÉED CAMBRAY POTATOES IN ARRIERA SAUCE
WITH OLIVE PICO DE GALLO.

CHISTORRA

\$180.00

HOUSE MELTED CHEESE, CHISTORRA SAUSAGE.

SOURDOUGH BREAD

\$180.00

SOURDOUGH BREAD SERVED WITH A DIP MADE FROM
ROASTED EGGPLANT.

DESSERTS

CHOCOLATE MOUSSE

\$180.00

VANILLA ICE CREAM WITH BROWNIE

\$190.00

VANILLA FLAN

\$190.00

CHEESECAKE WITH GOAT CHEESE

\$240.00

