



STARTERS

GUACAMOLE

FRESH AVOCADO, ONION, TOMATO, CILANTRO, AND SERRANO PEPPERS.

\$290.00
(200gr)

SALSA IN A MOLCAJETE

CHOOSE YOUR SPICE LEVEL, CHILE ANCHO PASTE, MACHA, OR ROASTED SERRANO.

\$280.00
(200gr)

HOUSE GREEN SALAD

MIXED GREENS, JICAMA, FRESH HERBS, WITH VANILLA VINAIGRETTE AND CRUSHED PISTACHIOS.

\$290.00
(120gr)

TOSTADAS 2 PZ

- SALMÓN** (WITH TOMATO RELISH AND CRISPY FRIED LEEK)
- YELLOWFIN TUNA** (OUR HOUSE CITRUS MARINADE, AVOCADO, AND CRISPY FRIED LEEKS).
- FISH** (SMOKED VEGETABLES, SERRANO SALSA SERRANO).

\$240.00
(80gr)

CEVICHE VALLARTA

FRESH CATCH OF THE DAY MARINATED IN LIME JUICE WITH CARROTS, ONION, AND OLIVE OIL.

\$385.00
(180 gr)

CEVICHE RANCHERO

FRESH CATCH OF THE DAY MARINATED IN LIME JUICE, RANCHERA SAUCE AND CHERRY TOMATOES, TOPPED WITH FRESH COCONUT.

\$398.00
(180 gr)

MIXED CEVICHE

FRESH CATCH OF THE DAY, OCTOPUS, CONCH, AND SHRIMP MARINATED WITH LIME, GINGER, AND HABANERO OIL.

\$440.00
(220 gr)

SHRIMP COCKTAIL

SHRIMP SERVED IN A TOMATO AND CLAMATO COCKTAIL SAUCE .

\$395 .00
(140 gr)

AGUACHILE VERDE

MARINATED IN LIME JUICE AND SERRANO SAUCE, CILANTRO, CUCUMBER AND OLIVE OIL.

\$395.00
(140 gr)

TUNA TIRADITO

SERVED WITH EDAMAME, AVOCADO PURÉE AND SOY-WASABI SAUCE.

\$390.00
(180 gr)

STARTERS

MELTED CHEESE WITH CHORIZO OF THE SEA

HOUSE-MADE SEAFOOD CHORIZO WITH OCTOPUS, SHRIMP, AND FISH SERVED WITH TORTILLAS .

\$345.00
(180gr)

CALAMARI ROMANA

DEEP FRIED, SERVED WITH A BASIL DRESSING.

\$398.00
(180gr)

SHRIMP CASSEROLE

CREAMY CHIPOTLE SAUCE WITH ROASTED PEPPERS AND MELTED CHEESE

\$445.00
(160gr)

MUSSELS IN WHITE WINE

FRESH MUSSELS IN A WHITE WINE CREAM SAUCE WITH FENNEL. SERVED WITH CRISPY FRENCH FRIES.

\$580.00
(350gr)

MEDITERRANEAN STYLE OCTOPUS

CHARCOAL-GRILLED WITH OLIVE OIL, PARSNIP PURÉE, AND FIRE-ROASTED BELL PEPPER.

\$580.00
(150gr)

CATCH OF THE DAY

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- LEMON CAPERS**, (BUTTER-LEMON CAPER SAUCE, SERVED WITH COUSCOUS).
- AJILLO** (OLIVE OIL, GARLIC, AND GUAJILLO CHILE, SERVED OVER PLANTAIN PURÉE).
- BUTTER AND BLACK GARLIC SAUCE, SERVED WITH RICE.**

\$520.00
(220gr)

TUNA WITH PEPPER

SEARED TUNA WITH GREEN BEANS AND A SOY-MIRIN GLAZE.

\$590.00
(220gr)

WHOLE RED SNAPPE

- ZARANDERO** (TRADITIONAL THREE-CHILE MARINADE MADE WITH MAYONNAISE, MUSTARD, AND HUICHOL HOT SAUCE)
- FRIED** (LIGHTLY FLOURED AND FRIED, SEASONED WITH OUR HOUSE GARLIC MARINADE)
- OVEN-BAKED** (WHITE WINE, OLIVE OIL, GARLIC AND ROSEMARY)

\$760.00
(500gr)

CHARCOAL OVEN

LA PESCADORA CHEESEBURGER

80% ANGUS BEEF, 20% KOBE BEEF TOPPED WITH CARAMELIZED ONION.

\$398.00
(240gr)

BBQ RIBS

SLOW-ROASTED FOR 12 HOURS, SERVED WITH CRISPY FRENCH FRIES AND SWEET CORN.

\$490.00
(400 gr)

ROASTED CHICKEN

MARINATED IN CHILI ADOBO SERVED WITH SEASONAL VEGETABLES.

\$480.00
(400gr)

CREAMY RICE WITH SHRIMP

THICKENED WITH GRANA PADANO CHEESE.

\$598.00
(220gr)

RIGATONI WITH SHRIMP

IN POMODORO SAUCE, CHERRY TOMATO, AND SAFFRON .

\$598.00
(300 gr)

TAMPIQUEÑA

TAMPIQUEÑA STEAK SERVED WITH AN ENMOLDA, STUFFED JALAPEÑO WITH PLANTAIN, AND REFRIED BEANS.

\$540.00
(280 gr)

BLUE SHRIMP

WOOD-FIRED BLUE SHRIMP WITH GARLIC OIL AND BASIL.

\$890.00
(400gr)

ADD-ON SIDES

BABY GLAZED VEGETABLES

SEASONAL VEGETABLES GLAZED WITH BUTTER AND LIGHTLY SEASONED WITH SALT AND PEPPER.

\$220.00
(180gr)

RUSTIC SOURDOUGH BREAD

SOURDOUGH BREAD SERVED WITH A DIP.

\$180.00
(200gr)

DESSERTS

GOAT CHEESE CHEESECAKE

\$240.00

FLAN WITH PISTACHIO

\$280.00

