

APPIES

- CRAB EMPANADAS \$155.00
- SHRIMP CHIMICHANGAS \$150.00
- OCTOPUS CHIMICHANGAS \$150.00
- POPCORN SHRIMP \$230.00
- SHRIMP CHICHARRON \$230.00
- SHRIMP ROCA STYLE \$230.00
- GUACAMOLE & CHIPS \$120.00

TOSTADAS 3 pz per order

- CHIPOTLE CRAB \$155.00
- CURRIED SHRIMP & OCTOPUS \$170.00
- TUNA SASHIMI \$165.00
- SHRIMP TOASTADA \$160.00

TACOS 2 pz per order

- BAJA FISH \$150.00
- BAJA SHRIMP \$155.00
- BEEF AND MANCHEGO \$165.00

BURGERS

served with Fries

- FISH \$170.00
- SHRIMP \$180.00
- BEEF \$180.00

FISH & CHIPS \$260.00

BEER BATTERED SERVED WITH FRIES, COLESLAW & TARTAR SAUCE

SHRIMP & CHIPS \$260.00

BEER BATTERED SHRIMP SERVED WITH FRIES COLESLAW & TARTAR SAUCE

FISH FILLET DISHES

served with fries, rice & salad

- WITH GARLIC & BUTTER \$260.00
- BREADED \$260.00
- DEVIL STYLE \$260.00

SHRIMP DISHES

served with fries, rice & salad

- WITH GARLIC & BUTTER \$260.00
- BREADED \$260.00
- DEVIL STYLE \$260.00

SOUPS & PASTAS

- SHRIMP BROTH SOUP \$180.00
- PEELED SHRIMP \$200
- PEELED SHRIMP WITH RAMEN NOODLES \$220
- SEAFOOD SOUP \$220.00
- SEAFOOD CAZUELA \$240.00
- SEAFOOD PASTA MARINERA \$260.00

KIDS

- FISH FINGER & FRIES \$120.00
- QUESADILLAS \$115.00

EXTRAS

- FRENCH FRIES \$110.00
- GRAVY \$35.00
- GARDEN SALAD \$145.00
- COLESLAW \$35.00
- RICE \$35.00
- EXTRA DRESSING \$25.00

DESSERT

- GUAYABA CHEESECAKE \$95.00
- LEMON PIE \$80.00
- CHOCOLATE CAKE \$90.00
- ICE CREAM OF THE DAY \$85.00

CONSUMPTION OF RAW FOODS IS RESPONSIBILITY OF WHOEVER CONSUMES THEM. NOT ALL INGREDIENTS ARE LISTED ON THE MENU, IF YOU SUFFER FROM ANY ALLERGIES, NOTIFY YOUR WAITER BEFORE ORDERING. NO CHANGES OR RETURNS ARE MADE

BIENVENIDOS

AGUACHILES Traditional Mexican Shrimp Marinated in Lime

- RED DEHYDRATED CHILI SAUCE, SPICES & CLAMATO \$235.00
- GREEN SERRANO, HABANERO, JALAPEÑO & CILANTRO \$235.00
- BLACK TOASTED CHILI SALSA WITH A TOUCH OF TAMARIND \$240.00
- TROPICAL BLACK SAUCE, HABANERO, MANGO & PINEAPPLE \$240.00

CEVICHEs Fish of the Day Marinated in Lime

- TROPICAL FISH, MANGO, PINEAPPLE, SERRANO, ONION, RED PEPPER \$230.00
- TRADITIONAL FISH, TOMATE, ONION, CILANTRO, SERRANO AND AVOCADO \$225.00
- LAMERMEJA FISH, ONION, HABANERO, CUCUMBER, CARROT AND AVOCADO \$230.00
- TIRITAS SPICY MARINATED FISH WITH HOUSE-MADE BLACK SALSA \$220.00
- SHRIMP ONION, TOMATE, SERRANO, CUCUMBER, CILANTRO & AVOCADO \$240.00

SEAFOOD TOWER \$355.00

A COMBINATION OF FISH & SHRIMP CEVICHE, COCKTAIL SHRIMP, OCTOPUS WITH A TAMARIND BLACK SPICY SAUCE

SEAFOOD MOLCAJETE \$345.00

OCTOPUS, FISH & SHRIMP CEVICHE, COCKTAIL SHRIMP IN A SPICY CHILTEPIN RED SAUCE & CLAMATO

TOSTICEVICHE \$355.00

MIXED OF CEVICHE, OCTOPUS, COCKTAIL SHRIMP, SHRIMP AGUACHILE IN OUR HOUSE-MADE GREEN SALSA SERVED WITH TOSTITOS & PEANUTS.

VUELVE A LA VIDA \$260.00

MIXED COCKTAIL WITH SHRIMP, CEVICHE, OPTOPUS IN OUR HOUSE-MADE CLAMATO SAUCE

SHRIMP COCKTAIL

- SMALL \$130.00 MEDIUM \$200.00 LARGE \$245.00
- ADD OCTOPUS \$70 EXTRA

SHRIMP SALAD \$235.00

CREAMY DRESSING WITH FINE HERBS, TOMATO, PEPPERS, CELERY, ONION & AVOCADO

ADD OCTOPUS \$70 EXTRA



DRINKS

FISH BOWLS \$135.00

3 OZ DRINKS PREPARED IN FISH BOWLS

COCO LOCO

RUM, COCONUT, MINT & CINNAMON

PALOMA TROPICAL

TEQUILA, PIÑEAPPLE, ORANGE, FRESCA & RIMMED WITH TAJÍN

BLUE MERMEJA

VODKA, CURAZAO, PIÑEAPPLE, COCONUT & ORANGE

MOJITO

RUM, MINT & LIME

AGUA DE SIRENA

ROM, MELON LICOR & PINEAPPLE

GIN TONIC

WHOLE RED PEPPER, CUCUMBER & MINT

MARGARITAS \$130.00

LÍME

MANGO

GUAYABA

TAMARIND

PINEAPPLE COCONUT

SANGRIAS

RED SANGRIA

RED WINE, VODKA, APPLE, ORANGE & LIME

GLASS \$100.00 PITCHER \$250.00

WHITE SANGRIA

WHITE WINE, VODKA, MANGO & ORANGE

GLASS \$100.00 PITCHER \$250.00

WINE

WHITE WINE

GLASS \$100.00 (6OZ) BOTTLE \$370.00

RED WINE

GLASS \$100.00 (6OZ) BOTTLE \$370.00

BEERS

CORONA	\$40.00	HEINEKEN	\$45.00	BOHEMIA OSCURA	\$50.00
VICTORIA	\$40.00	TECATE	\$40.00	BOHEMIA	\$50.00
ULTRA	\$45.00	TECATE LIGHT	\$40.00	INDIO	\$40.00
PACIFICO	\$45.00	XX LAGER	\$40.00	HEINEKEN CERO	\$40.00
		XX AMBAR	\$40.00		

STRONGBOW

\$45.00

NO ALCOHOL

CUCUMBER LIME WATER

GLASS \$40.00 PITCHER \$110.00 1LT

HIBISCUS WATER

GLASS \$40.00 PITCHER \$110.00 1LT

ICED TEA

GLASS \$45.00 PITCHER \$130.00 1LT

NARANJADA

SPARKLEING WATER WITH FRESH ORANGE JUICE

GLASS \$45.00 PITCHER \$130.00 1LT

LIMONADA

SPARKLEING WATER WITH FRESH LIME JUICE

GLASS \$45.00 PITCHER \$130.00 1LT

CHAMOYADA \$85.00

MANGO FRAPPE WITH CHAMOY

SODA POP \$37.00

COCA COLA, FANTA, COCA LIGHT, FRESCA, MANZANA LIFT, SPARKLING WATER

BOTTLE OF WATER \$25.00

VIETNAMESE ICED COFFEE \$65.00

WITH CONDENSED MILK

COFFEE

CAFE AMERICANO \$45.00

ESPRESSO \$45.00

CAPUCCINO \$65.00

TEA \$35.00

MICHELADAS

WITH SHRIMP \$ 145.00 TRADITIONAL \$85.00

FLAVOURED

BLUE BERRY \$90.00 TAMARIND \$90.00

WATERMELON \$90.00 STRAWBERRY \$90.00

CHAMOY \$90.00 PINEAPPLE \$90.00

LIME & SALT \$80.00

CHOOSE YOUR BEER: CORONA, VICTORIA, TECATE, XX LAGER O XX AMBAR!



CLAMATOS

TRADITIONAL \$90.00

CLAMATO, CELERY & SAUCES

TROPICAL \$95.00

CLAMATO, PINEAPPLE & CHAMOY

CAMARONERO \$160.00

CLAMATO, CELERY, SHRIMP & SAUCES

CAESAR \$130.00

CLAMATO, CELERY, SAUCES &

VODKA (NO BEER)

APEROL SPRITZ

\$155.00

CARAJILLO

\$155.00

BAR 1 1/2OZ

MEZCAL ESPADÍN	\$95.00
MEZCAL 400 CONEJOS	\$150.00
MEZCAL UNION	\$145.00
MEZCAL JOYAS OAXAQUEÑAS	\$145.00
TEQUILA HORNITOS	\$125.00
TEQUILA DON JULIO BLANCO	\$135.00
TEQUILA DON JULIO 70	\$180.00
TEQUILA TRADICIONAL	\$125.00
RON BACARDI WHITE	\$115.00
RON CAPITAN MORGAN	\$140.00
GIN LONDON DRY	\$135.00
GIN BEEFEATER	\$140.00
GIN TANQUERAY	\$150.00
WHISKY RED LABEL	\$120.00
WHISKY JACK DANIELS	\$145.00
WHISKY WOODFORD	\$180.00
VODKA WYBOROWA	\$120.00
VODKA ABSOLUTE AZUL	\$135.00
ANIS	\$130.00
LICOR 43	\$130.00