#### **APPIES**

CRAB EMPANADAS \$165.00 SHRIMP CHIMICHANGAS \$165.00 OCTOPUS CHIMICHANGAS \$165.00 POPCORN SHRIMP \$240.00 SHRIMP CHICHARRON \$240.00 GUACAMOLE & CHIPS \$125.00

#### TOSTADAS 3 pz per order

CHIPOTLE CRAB \$165.00
CURRIED SHRIMP & OCTOPUS \$175.00
TUNA SASHIMI \$175.00
SHRIMP TOSTADAS \$175.00
CREAMY SHRIMP TOSTADAS \$175.00

# TACOS 2 pz per order

BAJA FISH \$160.00 BAJA SHRIMP \$165.00 BEEF AND MANCHEGO \$170.00

#### **BURGERS**

served with Fries

FISH \$175.00 SHRIMP \$185.00 BEEF \$185.00

# FISH & CHIPS \$275.00

BEER BATTERED SERVED WITH FRIES, COLESLAW & TARTAR SAUCE

#### **SHRIMP & CHIPS \$275.00**

BEER BATTERED SHRIMP SERVED WITH FRIES COLESLAW & TARTAR SAUCE

# FISH FILLET DISHES

served with fries, rice & salad

WITH GARLIC & BUTTER \$270.00 BREADED \$270.00 SPICY DEVIL STYLE \$280.00

# SHRIMP DISHES

served with fries, rice & salad

WITH GARLIC & BUTTER \$270.00 BREADED \$270.00 SPICY DEVIL STYLE \$280.00

# **SOUPS & PASTAS**

SHRIMP SOUP \$180.00
PEELED SHRIMP \$200 PEELED SHRIMP WITH RAMEN NOODLES \$220
SEAFOOD SOUP \$230.00
SEAFOOD CAZUELA \$250.00
SEAFOOD PASTA MARINERA \$260.00

# **AGUACHILES**

BIENVENIC

Traditional Mexican Shrimp Marinated in Lime

RED DEHYDRATED CHILI SAUCE, SPICES & CLAMATO \$245.00

GREEN SERRANO, HABANERO, JALAPEÑO & CILANTRO \$245.00

BLACK TOASTED CHILI SALSA WITH A TOUCH OF TAMARIND \$250.00

TROPICAL BLACK SAUCE, HABANERO, MANGO & PINEAPPLE \$250.00

# CEVICHES Fish of the Day Marinated in Lime

TROPICAL FISH, MANGO, PINEAPPLE, SERRANO, ONION, RED PEPPER \$240.00

TRADITIONAL FISH, TOMATE, ONION, CILANTRO, SERRANO AND AVOCADO \$235.00

LAMERMEJA FISH, ONION, HABANERO, CUCUMBER, CARROT AND AVOCADO \$240.00

TIRITAS SPICY MARINATED FISH WITH HOUSE-MADE BLACK SALSA \$235.00

SHRIMP ONION, TOMATE, SERRANO, CUCUMBER, CILANTRO & AVOCADO \$250.00

TUNA SASHIMI ONION, SERRANO, BLACK SAUCE Y SESAME \$250.00

## **SEAFOOD TOWER** \$375.00

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

# **SEAFOOD MOLCAJETE** \$365.00

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

## **TOSTICEVICHE \$375.00**

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

#### VUELVEALAVIDA \$260.00

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

# SHRIMP COCKTAIL

SMALL \$145.00 MEDIUM \$200.00 LARGE \$245.00 ADD OCTOPUS \$70 EXTRA

## **SHRIMP SALAD**

\$250.00

CREAMY DRESSING WITH FINE HERBS, TOMATO,
PEPPERS, CELERY, ONION & AVOCADO
ADD OCTOPUS \$70 EXTRA





FISH FINGER & FRIES \$130.00



# **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 \$100.00 LEMON PIE \$90.00 CHOCOLATE CAKE \$100.00 ICE CREAM OF THE DAY \$90.00

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





# FISH BOWLS \$145.00

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 \$135.00

LÍME MANGO GUAYABA TAMARIND PINEAPPLE COCONUT

# **CLAMATOS**

TRADITIONAL \$100.00

CLAMATO, CELERY & SAUCES

TROPICAL \$110.00 CLAMATO, PINEAPPLE & CHAMOY

**CAMARONERO** \$165.00

CLAMATO, CELERY, SHRIMP & SAUCES **CAESAR** \$130.00

CLAMATO, CELERY, SAUCES & VODKA (NO BEER)

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

**TRADITIONAL \$90.00** 

MICHELADAS

FLAVOURED

BLUE BERRY \$95.00 TAMARIND \$95.00 WATERMELON \$95.00 STRAWBERRY \$95.00

LIME & SALT \$90.00

**CHAMOY \$95.00 PINEAPPLE \$95.00** 

**WITH SHRIMP \$ 155.00** 



# 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

# **APEROL SPRITZ**

\$155.00

## CARAJILLO

\$155.00

# WINE

#### WHITE WINE

GLASS \$100.00 (60Z) BOTTLE \$370.00

GLASS \$100.00 (60Z) BOTTLE \$370.00

RED WINE

# 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		

# **BAR** 11/20Z

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	\$120.00
RON CAPITAN MORGAN	\$140.00
GIN LONDON DRY	\$135.00
GIN BEEFEATER	\$140.00
	\$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

# **STRONGBOW**

\$45.00

# NO ALCOHOL

#### **CUCUMBER LIME WATER**

GLASS \$40.00 PTICHER \$110.00 1LT

# **HIBISCUS WATER**

GLASS \$40.00 PTICHER \$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

#### 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

# ESPRESSO \$45.00 CAPUCCINO \$65.00 **TEA** \$35.00

COFFEE

**CAFE AMERICANO \$45.00** 

