APPIES

CRAB EMPANADAS \$175.00
SHRIMP CHIMICHANGAS \$175.00
OCTOPUS CHIMICHANGAS \$175.00
POPCORN SHRIMP \$260.00
SHRIMP CHICHARRON \$260.00
GUACAMOLE & CHIPS \$145.00

TOSTADAS 3 pz per order

CHIPOTLE CRAB \$175.00
CURRIED SHRIMP & OCTOPUS \$185.00
TUNA SASHIMI \$185.00
SHRIMP TOSTADAS \$175.00
CREAMY SHRIMP TOSTADAS \$185.00

TACOS 2 pz per order

BAJA FISH \$175.00 BAJA SHRIMP \$180.00 BEEF AND MANCHEGO \$180.00

BURGERS

served with Fries

FISH & CHIPS \$285.00

BEER BATTERED SERVED WITH FRIES, COLESLAW & TARTAR SAUCE

SHRIMP & CHIPS \$295.00

BEER BATTERED SHRIMP SERVED WITH FRIES COLESLAW & TARTAR SAUCE

FISH FILLET DISHES

served with fries, rice & salad

WITH GARLIC & BUTTER \$285.00 BREADED \$285.00 SPICY DEVIL STYLE \$295.00

SHRIMP DISHES

served with fries, rice & salad

WITH GARLIC & BUTTER \$285.00 BREADED \$285.00 SPICY DEVIL STYLE \$295.00

SOUPS & PASTAS

SHRIMP SOUP \$185.00
PEELED SHRIMP \$200 PEELED SHRIMP WITH RAMEN NOODLES \$220
SEAFOOD SOUP \$245.00
SEAFOOD CAZUELA \$255.00
SEAFOOD PASTA MARINERA \$260.00

AGUACHILES

BIENVENIC

Traditional Mexican Shrimp Marinated in Lime

RED DEHYDRATED CHILI SAUCE, SPICES & CLAMATO \$255.00

GREEN SERRANO, HABANERO, JALAPEÑO & CILANTRO \$255.00

BLACK TOASTED CHILI SALSA WITH A TOUCH OF TAMARIND \$255.00

TROPICAL BLACK SAUCE, HABANERO, MANGO & PINEAPPLE \$255.00

CEVICHES Fish of the Day Marinated in Lime

TROPICAL FISH, MANGO, PINEAPPLE, SERRANO, ONION, RED PEPPER \$250.00

TRADITIONAL FISH, TOMATE, ONION, CILANTRO, SERRANO AND AVOCADO \$245.00

LAMERMEJA FISH, ONION, HABANERO, CUCUMBER, CARROT AND AVOCADO \$250.00

TIRITAS SPICY MARINATED FISH WITH HOUSE-MADE BLACK SALSA \$245.00

SHRIMP ONION, TOMATE, SERRANO, CUCUMBER, CILANTRO & AVOCADO \$280.00

TUNA SASHIMI ONION, SERRANO, BLACK SAUCE Y SESAME \$270.00

SEAFOOD TOWER \$395.00

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

SEAFOOD MOLCAJETE \$385.00

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

TOSTICEVICHE \$395.00

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

VUELVEALA VIDA \$270.00

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

SHRIMP COCKTAIL

SMALL \$155.00 MEDIUM \$220.00 LARGE \$260.00 ADD OCTOPUS \$70 EXTRA

SHRIMP SALAD

\$265.00

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



KIDS

FISH FINGER & FRIES \$130.00



EXTRAS

FRENCH FRIES \$120.00 GRAVY \$35.00 GARDEN SALAD \$145.00 COLESLAW \$35.00 RICE \$35.00 EXTRA DRESSING \$25.00

DESSERT

GUAYABA CHEESECAKE \$110.00 LEMON PIE \$95.00 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

BULLDOG \$155.00

LÍME

MANGO

STRONGARITA \$155.00 GUAYABA

TAMARIND

MARACUYA

JAMAICA

PINEAPPLE COCONUT

MEZCALITAS \$135.00

MANGO

MARACUYA JAMAICA

GUAYABA TAMARIND

APEROL SPRITZ

\$165.00

SANGRIAS

RED SANGRIA

RED WINE, VODKA, APPLE, ORANGE & LIME GLASS \$125.00 PITCHER \$300.00

WHITE SANGRIA

WHITE WINE, VODKA, MANGO & ORANGE GLASS \$125.00 PITCHER \$300.00

CARAJILLO

\$155.00

WINE

WHITE WINE

GLASS \$115.00 (60Z) BOTTLE \$400.00

RED WINE

GLASS \$115.00 (60Z) BOTTLE \$400.00

BEERS

CORONA	\$45.00	HEINEKEN	\$55.00	BOHEMIA OSCURA	\$55.00
VICTORIA	\$45.00	TECATE	\$45.00	BOHEMIA	\$55.00
ULTRA	\$50.00	TECATE LIGHT	\$45.00	INDIO	\$45.00
PACIFICO	\$50.00	XX LAGER	\$45.00	HEINEKEN CERO	\$45.00
CORONA CERO		XX AMBAR	\$45.00		
CORONA CERO	\$45.00				

STRONGBOW

\$45.00

TECATE, XX LAGER O XX AMBAR!

CLAMATOS TRADITIONAL \$110.00

CLAMATO, CELERY & SAUCES

MICHELADAS

FLAVOURED

BLUE BERRY \$100.00 TAMARIND \$100.00 / WATERMELON \$100.00 STRAWBERRY \$100.00 / CHAMOY \$100.00 PINEAPPLE \$100.00

LIME & SALT \$90.00

CHOOSE YOUR BEER: CORONA, VICTORIA,

TRADITIONAL \$95.00

WITH SHRIMP \$ 155.00

TROPICAL \$120.00

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!

BAR 11/20Z

MEZCAL ESPADÍN	\$110.00
MEZCAL 400 CONEJOS	\$150.00
MEZCAL UNION	\$150.00
MEZCAL JOYAS OAXAQUEÑAS	\$150.00
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
GIN TANQUERAY	\$150.00
WHISKY RED LABEL	\$130.00
WHISKY JACK DANIELS	\$155.00
WHISKY WOODFORD	\$180.00
VODKA WYBOROWA	\$120.00
VODKA ABSOLUTE AZUL	\$140.00
ANIS	\$130.00
LICOR 43	\$140.00

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

SPARKLEING WATER WITH FRESH LIME JUICE GLASS \$45.00 PITCHER \$130.00 1LT

CHAMOYADA \$85.00

MANGO FRAPPE WITH CHAMOY

SODA POP \$38.00

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

BOTTLE OF WATER \$30.00

VIETNAMESE ICED COFFEE

\$65.00

WITH CONDENSED MILK



COFFEE

CAFE AMERICANO \$45.00

ESPRESSO \$45.00

CAPUCCINO \$65.00

TEA \$35.00



