



## SMALL PLATES

### CESAR \$285

Romaine lettuce, bacon, spicy croutons, grilled chicken (170 gr)

### CORN \$190

Grilled, pasilla chili aioli, Cotija cheese

### BEETROOT \$240

Extra virgen, seeds powder, lemon zest, guajillo

### FRIES \$180

Tumeric, hibiscus salt, habanero chili aioli, ranch sauce

### ANOTHER FRIES \$195

Beef jus, Parmesan & blue cheese, truffled

### CHOCOLATA CLAMS -2 pcs- \$245

Peruvian Chalaca, lemon

### MORE CHOCOLATA CLAMS -2 pcs- \$260

Bacon, spinach, melted Parmesan cheese

### CEVICHE 1 (170 gr) \$290

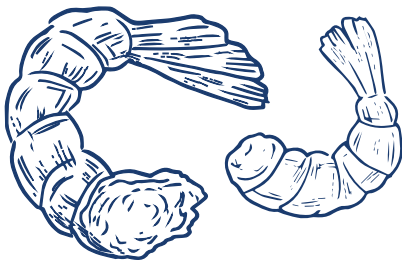
Sierra mackerel, lime juice, cucumber, purple onion, coriander

### CEVICHE 2 (170 gr) \$320

Peruvian, shrimp, fish, octopus, onion, sweet potato, corn, mango "leche de tigre"

### CEVICHE 3 (170 gr) \$320

Cooked, shrimp, octopus, crab, cucumber, onion, coriander, soy mayo



### OCTOPUS (160 gr) \$270

Habanero ashes aioli, lime, leek oil

### SQUID (170 gr) \$290

Crispy, jalapeño sour dip, grilled lime

### TUNA (100 gr) \$230

Spicy over wonton cracker, cucumber, scallion, avocado, sesame

### SB SHRIMPS (250 gr) \$410

Steamed, lemon zest and soy mayo, cucumber, purple onion

### SHRIMP + SHRIMP (200 gr) \$320

Cured in serrano chili and lime sauce, tomato, cucumber, panko breaded shrimp



## TACOS TACOS TACOS!

### FLAP STEAK -2 pcs- (130 gr) \$260

Crispy cheese, lettuce, Cotija cheese, guac with habanero chili aioli

### DUCK -2 pcs- (120 gr) \$260

Confit with leek, crispy paprika potato, sour-spicy sauce

### ANGRY CHICKEN -2 pcs- (120 gr) \$190

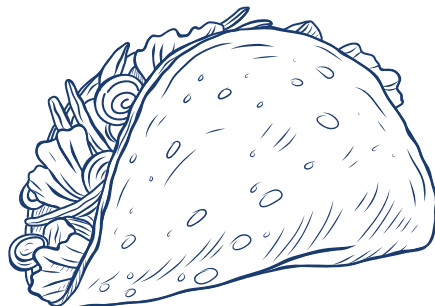
Kimchee veggies, avocado cream, morita chili oil

### OCTOPUS -2 pcs- (120 gr) \$260

Crispy potato, 3 chilies flavored pork crackling, macha sauce

### BAJA -2 pcs- (120 gr) \$210

Fish or shrimp, cabbage mix, guac, green raw salsa





## BIG PLATES

### NACHOS \$270

Cheese, beans, pico de gallo, guac, choice of:  
Chicken (170gr), beef (130gr), shrimp (130gr) + \$85  
Lobster (130gr) & shrimp (130gr) + \$460

### SNAPPER (200 gr) \$410

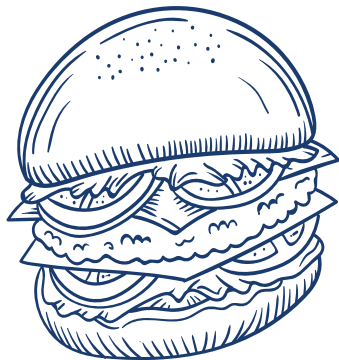
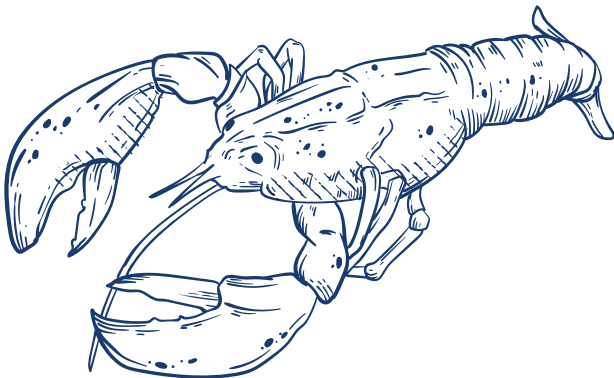
Cracklings, roasted sweet potato, chili ponzu, coriander aioli

### FISH (220 gr) \$490

Seeds and cranberries crusted, thyme flavored sweet potato, sauteed green beans

### JUMBO SHRIMPS (220 gr) \$580

Spicy mayo marinated o coconut breaded, crispy sweet potato, green apple and cucumber salad



### THE KRAKEN (180 gr) \$460

Grilled octopus, roasted potato, crispy leek, Spanish sausage & bell pepper sauce

### LOBSTER (185 gr) \$1120

Spinach, cambray potatoes sauteed in parsley butter, imperial sauce

### BURGER (200 gr) \$325

Homemade, Gorgonzola, avocado, arugula, bacon and grilled jalapeño chili

### RIBEYE (400 gr) \$790

Confit potatoes with jalapeño chili, wheat style risotto with mushrooms, beef jus



## HUGE PLATES (TO SHARE)

### WHOLE FISH MP \$690 - \$910

Deep fried or grilled, ajillo or garlic butter, Mexican rice, grilled tomato, salad

### FROM THE SEA \$1590

Local fish fillet (220gr), coconut breaded or garlic buttered shrimps (120gr), crispy calamari (170gr), sauteed mussels (130gr), rice and grilled tomatoes

### PARILLADA \$1240

Ribeye (400gr), flap beef (350gr), Argentinian sausage (150gr), chicken fingers (170gr), sauces, salad or french fries

## SWEET PLATES

### COCONUT MOUSSE (140gr) \$210

Gel and toasted coconut, cookies earth, mango and pasilla chili coulis

### BANANA CREPE (1 unit) \$190

Creme caramel, sauteed banana

### APPLE STRUDEL (140 gr) \$190

Crispy apple, vanilla ice cream, chocolate sauce