

AL CENTRO

CESAR \$285

Lechuga romana, tocino, crotones picantes, pollo asado (170 gr)

ELOTE \$190

Asado, alioli de pasilla y queso Cotija

PAPAS \$180

Cúrcuma, sal de Jamaica, alioli de habanero y Ranch

OTRAS PAPAS \$195

Jugo de carne y queso azul trufado

ALMEJA -2 pz- \$195

Chalaca peruana, limón real

SIGUIENTE ALMEJA -2 pz- \$220

Parmesano, tocino, espinaca, gratinada

CEVICHE 1 (170 gr) \$290

Sierra. jugo limón, pepino, cilantro, cebolla morada

CEVICHE 2 (170 gr) \$320

Peruano de camarón, pescado y pulpo, cebolla, camote, elote, leche de tigre con mango

CEVICHE 3 (170 gr) \$320

Cocido de camarón, pulpo, jaiba, pepino, cebolla, cilantro, mayo de soya



UN PULPITO (160 gr) \$280

Aioli de cenizas de habanero, rodajas de limón, aceite de poro

CALAMAR (170 gr) \$290

Crocante, jocoque y jalapeños asados, limón asado

ATÚN (100 gr) \$260

Aleta amarilla spicy, tostada de wonton, pepino, cebollín, aguacate, sésamo

CAMARONES SB (250 gr) \$410

Al vapor, mayo de soya y zest de limón real, pepino, cebolla morada

CAMARÓN + CAMARÓN (200 gr) \$320

Curtido en limón con salsa de serrano, tomate, pepino, buque, camarón empanizado



¡TACOS TACOS TACOS!

VACÍO -2 pz- (130 gr) \$260

Chicharrón de queso, lechuga, Cotija, guacamole con aioli habanero

PATO -2 pz- (120 gr) \$260

Confitado con poro, papa paprika crocante, salsa agripicante

POLLO ENOJADO -2 pz- (120 gr) \$210

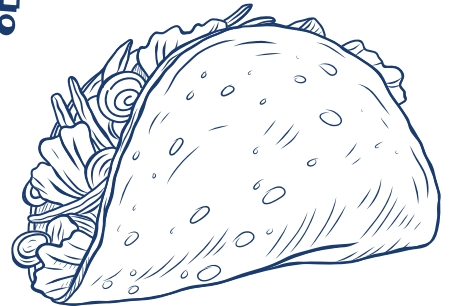
Crocante, vegetales en kimchee, cremoso de aguacate, aceite de morita

PULPO -2 pz- (120 gr) \$260

Enchilado, papa crocante, chicharrón de cerdo en 3 chiles, salsa macha

BAJA TACO -2 pz- (120 gr) \$280

De pescado o camarón, mix de col, guacamole, salsa verde cruda





ESPECIALES

NACHOS \$270

Queso, frijoles, pico de gallo, guacamole:
Con pollo (170gr), carne (130gr), camarón (130gr) + \$85
Langosta (130gr) y camarón (130gr) + \$460

CHICHARRÓN DE PARGO (200 gr) \$410

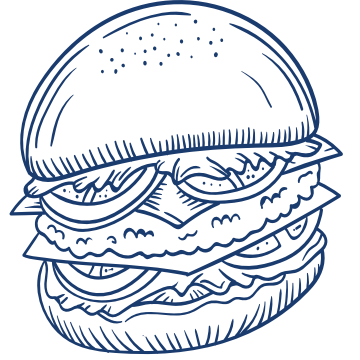
Chicharrón, chips de camote,
ponzu enchilado, alioli de cilantro

SALMÓN ENCOSTRADO (220 gr) \$490

Costra de semillas y arándanos,
ejotes salteados

CAMARONES (220 gr) \$580

Gigantes marinados en mayo spicy o al coco,
camote crocante, ensaladilla de manzana y pepino



OMG UN KRAKEN (180 gr) \$460

Pulpo a las brasas,
papa rostizada, poro crocante,
salsa de morrón rojo & chistorra

LANGOSTA (185 gr) \$1120

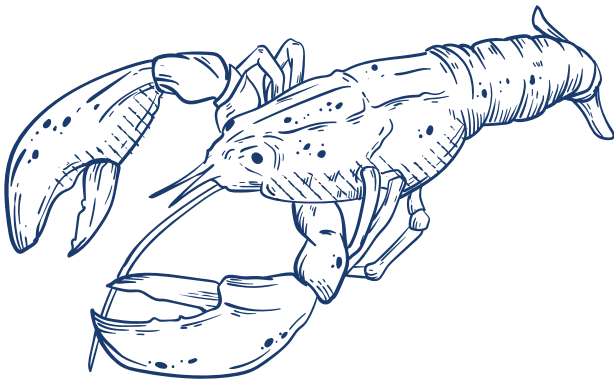
Espinaca, papas cambray en mantequilla
y perejil, salsa imperial

LA BURGER (200 gr) \$325

Gorgonzola, aguacate, arugula marinada,
tocino, jalapeño asado

RIBEYE (400 gr) \$790

Papas confitadas con jalapeño,
trigotto con hongos, jus de carne



PLATONES (PARA COMPARTIR)

PESCADO ENTERO PM \$690 - \$910

Frito o a la plancha, ajillo o mantequilla de ajo, arroz, tomate asado, ensalada

DEL MAR \$1,590

Filete de pescado (220gr), camarón al coco o ajo mantequilla (120gr),
calamar crocante (170gr), mejillones salteados (130gr), arroz, tomates asados

PARRILLADA \$1,240

Rib eye (400gr), vacío (350gr), chistorra asada (150gr), chorizo argentino (150gr),
dedos de pollo (170gr), salsas, ensalada o papas fritas

PLATOS DULCES

VOLCÁN DE CHOCOLATE (140gr) \$210

Helado de vainilla y frutos rojos

CREPA RELLENA DE PLATANO (1 unidad) \$190

Dulce de leche, plátano salteado

STRUDEL DE MANZANA (140 gr) \$190

Manzana crocante, helado de vainilla, salsa de chocolate

Precios en Pesos Mexicanos, incluyen 16% de IVA.
El consumo de pescados y mariscos es responsabilidad de quienes los consumen.
Favor de informar a su mesero en caso de alergia o restricción alimenticia.

SMALL PLATES

CESAR \$285

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

CORN \$190

Grilled, pasilla chili aioli, Cotija cheese

FRIES \$180

Tumeric, hibiscus salt, habanero chili aioli, ranch sauce

ANOTHER FRIES \$195

Beef jus, Parmesan & blue cheese, truffled

CHOCOLATA CLAMS -2 pcs- \$195

Peruvian Chalaca, lemon

MORE CHOCOLATA CLAMS -2 pcs- \$220

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) \$260

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) \$210

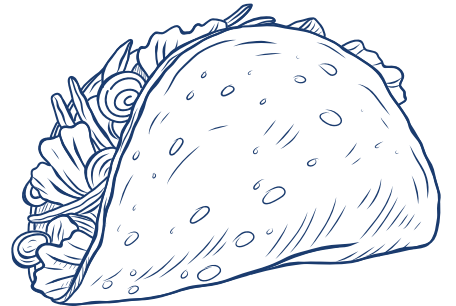
Kimchee veggies, avocado cream, morita chili oil

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

Crispy potato, 3 chilies flavored pork crackling, macha sauce

BAJA -2 pcs- (120 gr) \$280

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



Prices in Pesos, include 16% IVA Tax.

Raw seafood consumption is the responsibility of the costumer.

Please alert your waiter of any allergy or food restrictions.



SPECIALS

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

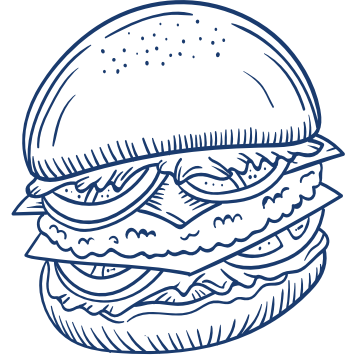
Cracklings, roasted sweet potato, chili ponzu, coriander aioli

ENCRUSTED SALMON (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



OMG THE KRAKEN (180 gr) \$460

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

LOBSTER (185 gr) \$1120

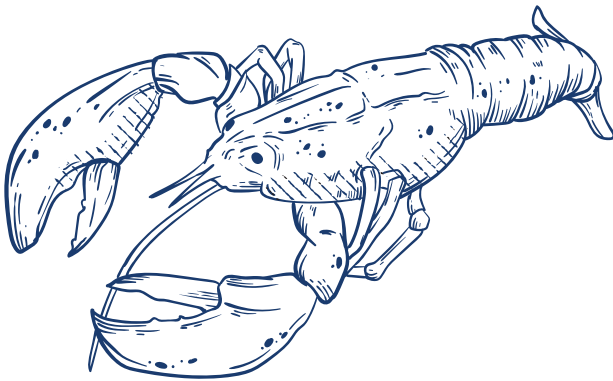
Spinach, cambray potatoes sauteed in parsley butter, imperial sauce

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 \$1,590

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

PARILLADA \$1,240

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

SWEET PLATES

SOFT CENTERED CHOCOLATE CAKE (140gr) \$210

Vanilla ice cream, berries

BANANA CREPE (1 unit) \$190

Crepe caramel, sauteed banana

APPLE STRUDEL (140 gr) \$190

Crispy apple, vanilla ice cream, chocolate sauce

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