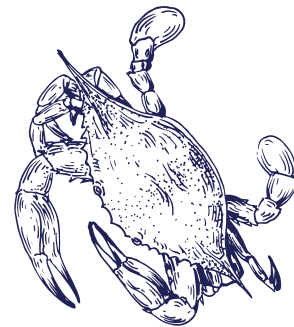




SEAFOOD NIGHT

FROM PERÚ TO LA BAJA



APPETIZERS

Peruvian Ceviche

Crispy corn, red onion, leche de tigre, roasted sweet potato

USD

\$18

Gallega Octopus

Huancaína potatoes, chili powder, olive oil

\$16.50

Crispy Seafood Peruvian Jalea

Crispy calamari, prawns & fish, aji amarillo tartar sauce, Peruvian creole sauce, canchas

\$24

Back to Life Seafood Cocktail

Cocktail sauce, avocado, tomatoes, serrano chili, cilantro

\$19

Oysters with Yellow Aguachile

Mango, orange, habanero chili, cucumber, cilantro

\$16

MAIN COURSES

Tikinxic Fish

Radish & habanero salad, nixtamal corn tortillas

\$26

Lobster & Prawn Quesadilla

Black habanero, bacon, guacamole, chipotli aioli

\$26

Grilled Stuffed Chocolata Clams

Chihuahua cheese, pico de gallo, lemon, bacon morita jam

\$24

Crab Taco

Aji amarillo tartar sauce, balsamic glaze, habanero sauce, coleslaw

\$25

Seafood Rice

Safron, aioli, sour dough bread, bomba rice, bacon

\$28



SIDES

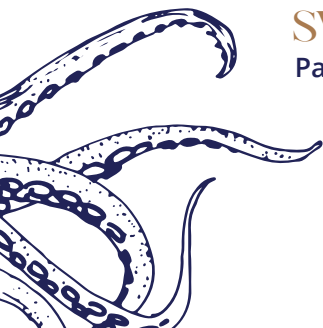
Huancaína potatoes, mixta salad, Mexican rice, col slaw

\$6.50

SWEETS SELECTION

Pastry Chef selection

\$9



Prices are in American dollars, 16% Tax included
*In compliance with Mexican regulations regarding raw ingredients, these menu selections are served at the customer's desire