

ENTRADAS • STARTERS

SALSA MOLCAJETE (TRES TIPOS DE PASTA ANCHO, SALSA MACHA O CHILE SERRANO ASADO) TABLE MADE SALSA IN A MOLCAJETE (CHOOSE YOUR SPICE LEVEL, CHILI OR ROASTED SERRANO)	\$260.00 (200gr)
GUACAMOLE (HECHO EN CASA) GUACAMOLE (HAND MADE)	\$240.00 (200gr)
QUESO FUNDIDO CON CHORIZO DE MAR (CHORIZO DE MAR HECHO EN CASA, SALICORNIA Y TORTILLAS) MELTED CHEESE WITH CHORIZO OF THE SEA (SPICY GROUND SEAFOOD WITH SOFT TORTILLAS)	\$340.00 (180gr)
CAZUELA DE CAMARÓN (SALSA DE CHIPOTLE, QUESO GRATINADO CON TORTILLAS) SHRIMP CASSEROLE (WITH CREAMY CHIPOTLE AND MELTED CHEESE ACCOMPANIED WITH SOFTS TORTILLAS)	\$440.00 (120gr)
PULPO MAPLE (SALTEADO CON TOMATILLO, CEBOLLA CAMBRAY, 3 CHILES Y GLASEADO MAPLE) MAPLE GLAZED OCTOPUS (SAUTÉED WITH TOMATILLO, PEARL ONION, THREE CHILIS AND BABY POTATOES)	\$460.00 (180gr)
PAN CON MANTEQUILLA (MASA MADRE) BREAD WITH BUTTER (SOURDOUGH)	\$140.00 (180gr)

DEL GRILL • FROM OUR GRILL

HAMBURGUESA LA PESCADORA (80 % ANGUS, 20 % CARNE KOBE CON QUESO Y CEBOLLA CARAMELIZADA) LA PESCADORA CHEESEBURGER (80% ANGUS, 20% KOBE BEEF WITH CARAMELIZED ONION)	\$390.00 (240gr)
HAMBURGUESA DE CAMARÓN (TOCINO, CEBOLA CURTIDA Y SALSA TARTARA) SHRIMP BURGER (BACON WRAPPED WITH MELTED CHEESE AND TARTAR SAUCE)	\$440.00 (200gr)
MEDIO POLLO AL HORNO DE BRASA (MARINADO EN MIEL DE CHILES SECOS Y PILONCILLO) CHARCOAL GRILLED HALF CHICKEN (WITH SWEET CHILI SAUCE)	\$440.00 (200gr)
COSTILLAS BBQ (ACOMPAÑADO CON PAPAS FRITAS Y ELOTE AMARILLO) BBQ RIBS (WITH FRENCH FRIES AND YELLOW CORN)	\$480.00 (400gr)
FILETE DE RES CON SALSA DE MOSTAZA (FILETE MIGNON SOBRE UNA SALSA DE MOSTAZA ANTIGUA VEGETALES DE TEMPORADA) BEEF STEAK WITH MUSTARD SAUCE (MUSTARD SAUCE, BRUSSELS AND SEASONAL VEGETABLES)	\$520.00 (220gr)

ESPECIALES • SPECIALS

VEGETALES DE TEMPORADA (VEGETALES DE TEMPORADA A LA PARRILLA CON QUESO PARMESANO) SEASONAL VEGETABLES (GRILLED SEASONAL VEGETABLES WITH PARMESAN CHESE)	\$200.00
FRITOS DEL MAR (PESCA DEL DIA CON PANKO ACOMPAÑADA DE UN ESCABECHE DE VEGETALES) FRIEDFROMTHESEA (CATCH OF THE DAY WITH PANKO ACCOMPANIED BY A MARINED VEGETABLE)	\$498.00
RIGATONNI FRUTTI DI MARE (ACOMPAÑADO DE PESCA DEL DIA, PULPO, CAMARON, TOMATE CHERRY Y SALSA ROMESCO GRATINADA) RIGATONNI FRUTTI DI MARE (ACCOMPANIED WITH CATCH OF THE DAY, OCTOPUS, SHRIMP, CHERRY TOMATO AND GRAINED ROMESCO SAUCE)	\$580.00
TATAKI DE ATUN (ATUN SELLADO A LA PARRILLA ACOMPAÑADO CON SALSA MACHA DE PISTACHE, ENSALADILLA DE BULBO DE HINOJO Y COL DE BRUSELAS) TUNA TATAKI (GRILED SEALED TUNA ACCOMPANIED WITH PISTACHIO MACHA DRESSING, FENNEL AND BRUSSELS SALAD)	\$580.00
CAMARON A LA ROMANESCA (CAMARON CON SALSA ROMESCO, CHERRY, RABANO, ALMENDRAS Y CITRICOS) ROMANESCA STYLE SHRIMP (SHRIMP WITH ROMESCO SAUCE, CHERRY, RADISH, ALMONDS, AND CITRUS SAUCE)	\$570.00

FROM THE LOCAL FISH MARKET

PESCA DEL DÍA AL HORNO DE BRASA: • PIÑA CARAMELIZADA (CON PURÉ DE PIÑA CARAMELIZADA Y HOJAS DE PEREJIL, KALE Y ESPINACAS FRITAS) • ALCAPARRA LIMÓN (SALTEADO CON LIMÓN, ALCAPARRA Y UN TOQUE DE MANTEQUILLA) • AJILLO (AL MOJO DE AJO Y CHILE GUAJILLO) CATCH OF THE DAY GRILLED: • CARAMELIZED PINEAPPLE (BASIL LEAVES, KALE AND FRIED SPINACH) • LEMON CAPERS (SAUTÉED WITH LEMONS, CAPERS AND TOUCH OF BUTTER) • AJILLO (GARLIC AND GUAJILLO CHILI)	\$498.00 (220gr)
PESCADO ZARANDEADO (ESQUITES A LA MANTEQUILLA Y CEBOLLA CURTIDA Y FLAUTITAS DE MINILLA DE PESCADO) ZARANDEADO CATCH OF THE DAY (WITH CORN AND FISH FRIED TAQUITO)	\$498.00 (220gr)
MIGNON DE CAMARON (CON TOCINO, MOLE POBLANO Y CHIPS DE PLÁTANO) BACON WRAPPED JUMBO SHRIMP (MOLE POBLANO AND PLANTAIN CHIPS)	\$570.00 (220gr)
HUACHINANGO ENTERO AL GUSTO: • ZARANDERO (SALSA DE TRES CHILES, MAYONESA, MOSTAZA Y SALSA HUICHOL) • FRITO(MARINADO DE LA CASA, AJO Y HARINA) • HORNEADO (VINO BLANCO, ACEITE DE OLIVO, AJO Y ROMERO) WHOLE RED SNAPPER, YOUR CHOICE OF: • ZARANDERO (3 CHILI SALSA, MAYONNAISE, MUSTARD, SALSA HUICHOL) • FRIED (HOUSE MARINADE, GARLIC) • BAKED (WHITE WINE, OLIVE OIL, GARLIC, ROSEMARY)	\$740.00 (500gr)
CAMARON AZUL AL HORNI DE BRASA (SALSA DE MEJILLONES CON CHORIZO DE MAR Y ACEITE VERDE) GRILL BLUE SHRIMP (MUSSEL SAUCE WITH SPICY GROUND SEAFOOD, HERB OIL)	\$780.00 (300gr)

ENSALADAS • SALADS

ENSALADA DE BETABEL A LAS BRASAS (CON ADEREZO DE JOCOQUE, ENSALADA DE ARUGULA Y HIERBAS) ROASTED BEET SALAD (WITH ARUGULA, MIXED HERBS AND BUTTERMILK DRESSING)	\$290.00 (160gr)
ENSALADA DE TOMATES CON BURRATA (PEPINOS, SANDIA Y ADEREZADA CON LIMONETA) BURRATA TOMATO SALAD (WITH CUCUMBER, WATERMELON, AND LEMON DRESSING)	\$320.00 (160gr)
ENSALADA DE LA CASA (MEZCLA DE LECHUGAS, TOMATE, TOMATE CHERRY, CEBOLLA FRITA Y ADEREZO CESAR) HOUSE SALAD (MIXED GREENS, ROMA TOMATOES & CHERRY TOMATOES WITH CAESAR DRESSING & FRIED ONIONS)	\$320.00 (160gr)
HUMUS DE BERENJENA ROSTIZADA (HECHO EN CASA CON VEGETALES VERDES Y SALSA MACHA DE PISTACHE) HOUSEMADE EGGPLANT HUMMUS (WITH GREEN VEGETABLES AND PISTACHIO DRESSING)	\$320.00 (160gr)
BERENJENA ROSTIZADO A LAS BRASAS (JOCOQUE, ENSALADILLA DE JITOMATES Y SALSA MACHA DE PISTACHES) ROASTED EGGPLANT AND ASPARAGUS (WITH TOMATO SALAD, BUTTERMILK WITH PISTACHIO DRESSING)	\$320.00 (160gr)

PASTAS • PASTA

FETTUCCINI CON CAMARONES AL PERNOD (SALSA CREMOSA, CON BULBO DE HINOJO, APIO Y PEREJIL) SHRIMP FETTUCCINI (WITH CREAMY PERNOD SAUCE WITH FENNEL, CELERY, AND BASIL)	\$570.00 (220gr)
RIGATONNI CON CAMARON (ACOMPAÑADO DE CAMARONES Y SALSA DE TOMATE AL AZAFRÁN) SHRIMP RIGATONNI (WITH SHRIMP, WITH SAFFRON SAUCE)	\$570.00 (220gr)

POSTRES • DESSERTS

HELADO DE VAINILLA BROWNIE (HELADO DE VAINILLA CON BROWNIE) VAINILLA BROWNIE (BROWNIE WITH VANILLA ICE CREAM)	\$180.00
MOUSELINA CHOCOLATE (FRESA MERENGUE DESIDRATADO DE LIMON Y CHOCOLATE) FLOURLESS CHOCOLATE CAKE (WITH STRAWBERRY MERENGUE DEHYDRATED LEMON AND CHOCOLATE)	\$180.00
TARTA DE MANZANA (CON HELADO DE VAINILA, NUEZ CARAMELIZADA Y DULCE DE CAMELO) APPLE CAKE (WITH VANILLA ICE CREAM, CARAMELIZED NUT AND CAMEL)	\$240.00
CHESSE CAKE DE QUESO CABRA (CREMOSO DE QUESO CABRA CON FRESA Y NUEZ CARAMELIZADA) GOAT CHEESE CAKE (CREAMY GOAT CHEESE WITH STRAWBERRY AND CAMEL)	\$240.00

CADA PLATILLO DIVIDIDO TENDRA UN COSTO EXTRA POR \$150 PESOS
EVERY SPLIT DISHES WILL HAVE AN EXTRA COST OF \$150 PESOS

