



SEAFOODS



Sea's Symphony	\$455.
(For 2-4 persons, great combination and variety of seafood appetizers).	
"Vuelve a la Vida" cocktail (Shrimp, oyster, octopus and sea snail).	\$185.
Classic cocktail (Shrimp, oyster or mixed)	\$155.
Shrimp "Tiritas"	\$155.
Fish "Tiritas"	\$ 85.
Shrimp "Aguachile" (Very spicy)	\$155.
Pacific cocktail (Exquisit and fresh mix of seafood)	\$155.
Octopus Moonstruck (With thousand islands sauce and vegetables)	\$135.
"Percebes" (Mollusc served with butter)	\$135.
Tuna Carpaccio	\$115.
Fried Tacos (Shrimp or fish)	\$ 95.



Cheesburger (Served with french fries)	\$145.
Club sandwich (Served with french fries)	\$135.
Fingers (Fish or chicken or cheese)	\$ 75.
Guacamole	\$ 85.
French fries	\$ 75.



Tips are not included





APPETIZERS

Oyster Rockefeller (With spinach and white sauce gratin)	\$145.
Snails "Bourguignone" (Oven baked with garlic butter and parsley)	\$145.
Tuna salad (Fresh tuna, served in $\frac{1}{2}$ avocado)	\$145.
Crab salad (Served in $\frac{1}{2}$ avocado)	\$155.
Lobster salad (Exquisit combination of fresh lobster,	\$265.
vegetables and homemade thousand island dressing served in his shell).	

SOUPS

Chicken rice soup	\$ 75.
Tortilla soup (With melted cheese, avocado and "pasilla" pepper)	\$ 85.
Seafood soup (A great combination of local fresh seafood)	\$145.
Vegetable cream (Mixed of fresh vegetables of the season)	\$ 75.

SALADS

Mixed salad (Fresh greens of the season and homemade dressing)	\$ 85.
Spinach salad (Tender fresh spinach leaves served with bacon bits)	\$ 95.
Caesar salad (Heart of romaine lettuce, covered with traditional	\$125.
anchovy dressing and parmesan cheese).	



Tips are not included





MAIN COURSES

FISH AND SEAFOOD



The Fisherman's Caprice (2.2 Lb. (1 kg.) of lobster, **\$1,195.**
 2 stuffed crab, 4 shrimps, octopus "Gallega", 2 fish filet,
 served with spaghetti with white wine sauce or rice, for 2 persons).

Lobster (With plain or garlic butter,	1.1 lb. (500 grs.)	\$455.
	1.6 lb. (750 grs.)	\$625.
	2.2 lb. (1 kg.)	\$785.

Shrimp from the Pacific at your choice (With natural butter, garlic **\$265.**
 butter, breaded, coconut or with 2 sauces tamarindo and mango sauce
 served with rice and vegetables).

Shrimp "Cilantro" Casserole (Gentle and delicate white sauce with **\$265.**
 "cilantro" served with rice and vegetables).

Shrimp "Diablo" Casserole (Hot and spicy mexican pepper sauce **\$265.**
 served with rice and vegetables).

Tuna Steak (Cut of fresh tuna wrapped with crushed black pepper or bacon ... **\$265.**
 marinated in a spicy mexican sauce. Both ways are served with rice and mixed salad).

Dorado filet "at your choice" (Garlic, butter, breaded or with **\$265.**
 almonds, served with rice and mixed salad).

Fish filet "at your choice" (Garlic, butter, breaded or with almonds, **\$245.**
 served with rice and mixed salad).

Whole Red Snaper grilled (With natural butter or with garlic **\$265.**
 butter, served with rice and mixed salad).

Red Snaper grilled "a la talla" (Mexican or "diabla" served with **\$265.**
 rice and mixed salad)

Dorado filet "in papillote" (Filled with shrimp, cheese and white **\$295.**
 wine sauce, served with rice and vegetables).

Mixed brochette (Rich combination of beef filet, shrimp, chicken **\$245.**
 and vegetables, served with rice).

Octopus "Entintado" (Tender pieces of octopus prepared in ink **\$235.**
 and served with rice).

Pulpo "Gallega" (Paprika, "guajillo" pepper, grilled onion served with rice) ... **\$235.**



Tips are not included





MAIN COURSES MEAT

- Country B.B.Q.** (For 2 persons, beef filet, **\$725.**
"arrachera", sausage, chicken breast, shrimp and octopus
served with spaguetti).
- Beef filet** (Tender center piece of the filet, served with oven **\$295.**
baked potato, vegetables and our special pepper sauce).
- Marinated "Arrachera"** (Special typical cut of beef from the northern **\$245.**
México, marinated with a special mix of spices, served with oven
baked potato, pepper, vegetables and tortillas).
- Beef fajitas** (Gratin, served with guacamole, beans, **\$245.**
vegetables, rice and tortillas).
- Grilled pork chop** (Served with oven baked potato, vegetables, mango **\$245.**
sauce and "tamarindo" sauce).
- B.B.Q. pork ribs** (Tender ribs with homemade B.B.Q. sauce served **\$255.**
with an oven baked potato and vegetables).

CHICKEN

- Chicken fajitas** (Gratin, served with rice, guacamole, beans **\$235.**
and with tortillas).
- Grilled chicken breast** (Served with vegetables and spaguetti) **\$235.**

PASTA

- Spaghetti with seafood** (Shrimp, clam, octopus and sea snail **\$245.**
with tomato sauce).
- Spaghetti Carbonara** (With creamy sauce, bacon and parmesan **\$245.**
cheese).
- Spaghetti with butter** (With natural or garlic butter, served with **\$215.**
parmesan cheese).



Tips are not included





DESSERTS



Chocolate cake with chocolate "coulis"	\$ 70.
Flan caramel	\$ 65.
"Creme Brulée"	\$ 95.
Creme azteca (Chocolate and coffee flan)	\$ 90.
Cake "3 leches"	\$ 70.
"Tarte Tatin" (apple pie)	75.
Cheese cake with strawberry "coulis"	\$ 75.
Assorted Ice Cream	\$ 65.
Crepes "Cajeta" (Goat milk caramel)	\$ \$ 95.

FLAMBÉS

Crepes "Suzette"	\$145.
Banana "Flambé"	\$145.
Fruits "Flambé"	\$145.

COFFEES, TEAS AND DRINKS

American coffee (regular or decaffeinated)	\$ 25.
Black tea, chamomile	\$ 25.
Glass of milk	\$ 25.
"Jamaica" drink, orangeade, lemonade (by glass)	\$ 25.
(by 2 lt. jar)	\$130.

COFFEES "FLAMBÉS"

Irish coffee (Flambé" with whisky).	\$145.
Spanish coffee ("Flambé" with brandy).	\$135.
Mexican coffee ("Flambé" with tequila).	\$135.



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